

 **DAVVERO! SPUNTINO**
Boards to share

Burrata dop, San Daniele Prosciutto, cherry tomatoes and coccoli
min 2 serves 16 per serve

Focaccia Genovese baked in house with Mortadella Bologna DOP, 24 month aged
Parmigiano Reggiano Dop
min 2 serves 14 per serve

Authentic Bruschetta trio of Tuscan grilled natural yeast sourdough with San Daniele
Prosciutto, chicken liver paté and Italian Pecorino cheese, served with strawberry jam
and WA organic honey
min 2 serves 14 per serve

 **DAVVERO! ANTIPASTI.**
Italian size single entrées also good to be shared

Tenderloin **Steak Tartare of Dandaragan certified organic beef** seasoned and served
with English mustard, red onion, anchovies and capers. 25

Baccalà alla Vicentina – Salted cod mousse served on grilled polenta crostini 22

Calamari stuffed with salmon, pine nuts and prawns sautéed in white wine and fresh
tomato sauce 24

Potato cake with black truffle heart on a taleggio cheese fondue 24

 **DAVVERO! PRIMI PIATTI, PASTA e RISOTTO**
Enjoy as a big entrée or a small main course

Trofie sautéed with homemade **Pesto alla Genovese**, green beans and potatoes 26

Casoncelli alla Bergamasca Just can't translate this awesome regional dish, we will
explain it to you at your table 28

Freshly made in house **Tagliatelle** sautéed with slow cooked venison ragout 29

Vialone nano risotto with panfried red emperor and simmered artichokes 29

 **DAVVERO! SECONDI PIATTI**
Traditional Italian main courses


Rack of **WA farmed Sassy Suffolk lamb** from Corrigin or Karagullen dusted in a pistachio nut
crust, with celeriac sauce and tomato gratin 38

Fillet of free range pork from Linley Valley, wrapped in Italian style pancetta and served with
Pink Lady apple sauce and roast potatoes 37

Pepero dell'Impruneta – Stew of Australian certified Black Angus slow cooked in red wine and
black peppercorns served with mashed potatoes and rosemary bread wafer 35

Fiorentina, the typical Tuscan T-BONE Steak (approx. 800 to 1200 gr.), chargrilled with season
vegetables and roasted potatoes Recommended for 2 people 8 per 100 gr

Fillet of Shark Bay **linecaught goldband snapper** parcel baked with potatoes, capers, black
olives, onion, cherry tomatoes and Italian herbs 38

 **DAVVERO! DOLCI**
Our awesome house made desserts

Tiramisù – The classic 12

Light yoghurt mousse on a Mango cream and Kataifi dough 12

Soufflé al cioccolato – Dark Caffarel Italian chocolate soufflé with jam heart,
vanilla custard 12.5

DAVVERO! Sweet selection to share min 2 people 10 pp

Cantucci e Vinsanto

Homemade Cantucci biscotti to dip in Vinsanto typical Tuscan sweet wine (glass of sweet wine
included) 15 for 1 24 for 2

Italian cheese board

Taleggio, Gorgonzola, Pecorino, 24 month aged Parmigiano Reggiano, served with WA
organic Honey, walnuts, apples, red onion jam and toasted sourdough 20 for 1 28 for 2