| Gelato Italiano $£ 5.50$ | Tartufo di Pizzo Calabria (GF) £6.50 |
| :---: | :---: |
| 2 Scoops of vanilla, chocolate, strawberies \& cream, hazelnut, pistacchio, baileys, stracciatella (white vanilla \& chocolate filakes) Ask server for vegan/dairy free selection | Hazelnut gelato ball with a heart of dark chocolate sauce or <br> Pistacchio gelato ball with a heart of pistacchio sauce and white choccolate topping (Cluten free) |
| Sorbet $£ 5.50$ |  |
| Lemon, Passion Fruit | Souffié (GF) £6.95 |
| Tartufo Limoncello £6.50 | Chocolate souffie served with ice cream |
| Lemon gelato with a liquid limoncello core sprinkled with crushed lemon meringue | Affogato 1 scoop of vanilla ice cream and a shot of espresso |
| Homemade Tiramisu $£ 6.95$ <br> Contains alcohol | Affogato Shot <br> 1 scoop of vanilla ice cream and a shot of espresso and a |
| Gnocchi di Nutella $£ 6.95$ | shot ofliquer |
| Served with banana, strowberry, chocolate ice cream | DavVero Sundae of the month £7.95 |
| Chocolate sauce, whipped cream and crushed firke | 2 scoops of ice cream, fruit, sauces and ask your server for other special ingredients |
| Amazing Cheesecakes Ask for filavours (Extra scoop of icecream £1.95) |  |

## Menu

Liquers

| Hot Drinks |  |  | Liquers |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Reg | Double |  | Single | Double |
| Espresso | £2.20 | £2.60 | Limoncello | £2.95 |  |
| Cappuccino | £2.40 | £2.80 | Sambuca | £2.95 |  |
| Latte | £2.40 | £2.80 | Brandy From | £4.50 | $£ 5.90$ |
| Americano | £2.00 |  | Spirits From | £3.95 | £5.80 |

St Albans FOOD \& DRINK AWARDS 2019 \& 2022
Tea £1.80
Herbal Tea $£ 1.00$
Liqueur Coffee £4.95
Decafinated coffee available

# DavVero <br> Ristorante Italiano 

$10 \%$ service charge applicable.
Food Allergies and intolerances: please speak to a member of team if our you have any allergy or intolerance concerns. As all of our dishes are prepared freshly to order, it is not possible to guarantee that traces of mandatory allergens, including nuts, are not present in all dishes.

| Bruschetta Al Pomodoro (v) <br> Toasted Italian bread, topped with fresh chopped tomato, olive oil, garic \& basil | Mozzarella in Carrozza (v) <br> Deep fried Mozzarella coated in breadcrumbs served with garlic mayonnaise |
| :---: | :---: |
| Focaccia - Verde, Bianca, Rossa (v) £8.95 Carlic pizza bread served plain, with tomato or with pesto | Calamari Mediterranei Deep fried squid rings, served with tartare sauce on a $£ 9.95$ <br> Deep fried squid rings, served with tartare sauce on a bed of lettuce |
| Insalata Tricolore (v) Avocado, mozzarella, tomato, basil \& olive oil salad $£ 8.95$ | Cozze alla Marinara <br> Fresh mussels cooked in a tomato, white wine garlic \& $£ 10.95$ parsley sauce with chilli served with toasted bread |
| Cocktail di Gamberetti e Granchio £10.95 |  |
| Bianchetti Fritti $£ 9.95$ Deep fried whitebait served with lemon and \& tarrare sauce | Cozze in Bianco <br> Fresh mussels cooked in white wine garlic \& parsley sauce $£ 10.95$ with chilli and a touch of cream served with toasted bread |
| La Parmigiana al Forno (v) $£ 9.50$ Oven baked aubergines in tomato, parmesan \& basil | Gamberoni Al Limone <br> Fresh king prawns cooked with white wine, garic, lemon and a touch of chili |
| Funghi Farciti <br> Oven baked mushrooms topped with Parma ham, mozzarella and tomato sauce | Gamberoni Piccanti <br> Fresh king prawns cooked with white wine, garic, chilli and Napoli Sauce |
| Prosciutto e Melone Parma ham \& melon | Antipasto Bar Espresso $£ 9.95$ platter for $2 £ 15.50$ Mixed Italian Cured meats and cheeses, served with marinated vegetables. Vegetarian version available for 2 people only |

Pasta - Choose Penne, Spaghetti or Tagliatelle


Risotto

| Risotto Funghi (v) | $£ 17.50$ |
| :--- | :--- |
| Risotto cooked with porcini and mixed mushrooms, |  |
| parsley, white wine and parmigiano |  |
| Risotto Salamino |  |
| Risotto cooked with spicy chorizo, spinach, mozzarella, |  |
| garlic and a touch of cream |  |

Children

Risotto Mare
$£ 19.50$
Seafood risolto cooked with tomato, white wine,
mussels, prawns, king prawns \& squid.
Seafood risotio cooked with tomato,
mussels, prawns, king prawns \& squid.
Risotto Pollo
Risotto cooked with chicken, peppers, courgettes,
peas, onions, garic, chilli \& tomato sauce

Risotto cooked with spicy chorizo, spinach, mozzarella,
garlic and a touch of cream

| La Margherita (v) <br> Mozzarella, tomato sauce, basil and olive oil | $£ 10.95$ | Mozzarella, tomato sauce, home made spicy Sicilian sausage. Salami Napoli cherry tomato |  |
| :---: | :---: | :---: | :---: |
| Piccante <br> Mozzarella, tomato sauce, pepperoni, onions, chilli | $£ 12.50$ <br> garic. | Bar Espresso <br> Mozzarella, tomato sauce, Ham, | $£ 13.95$ <br> ichokes |
| Mozzarella, tomato sauce, peppers, olives, onions \& | mushrooms | Pizza filled with mozzarella, tomato sauce, ham, mushrooms \& salami, then topped with Napoli sauce |  |
| Quattro Formaggi (v) | $£ 12.50$ |  |  |
| Mozzarella, tomato sauce, parmesan, dolcelatte and <br> Romana <br> Mozzarella, tomato sauce, ham \& mushroom, peppe | £12.95 | Pizza dello Chef <br> Mozzarella, tomato sauce, Salam ham | £13.95 <br> f sausage. |
| Rucola <br> Mozzarella, tomato sauce, rocket, parmesan , Parma h | $£ 13.50$ | Additional toppings $£ 1.75$ each Parma Ham $£ 1.95$ |  |
| Secondi Piatti (meats) |  |  |  |
| All meat dishes are served with a selection of vegetables \& potatoes or mixed side salad *not included with dish |  |  |  |
| Peperoni Ripieni <br> Oven baked roasted peppers stuffed with bolognes <br>  | $£ 15.95$ <br> e sauce, | Fegato Siciliano <br> Pan fried calves liver in red wine, onions, pancetta and tomato savce |  |
| Pollo alla Fiorentina <br> Breast of chicken in white wine, tomato \& garic sauc | $£ 17.50$ | Veal cooked with sage, white wine, black pepper and Parma ham |  |
| Pollo Funghi | $£ 17.50$ | Cotolette D'Agnello $£ 23.95$ <br> Grilled lamb cutlets in rosemary, garlic and red wine sauce |  |
| Breast of chicken cooked in white wine, cream \& wild mushroom sauce |  | Sirloin Steak $£ 23.45$ Fillet Steak $£ 25.45$ <br> Choose sauce: <br> Green peppercom, brandy and cream sauce Porcini mushrooms, white wine, parsley \& a touch of garlic and cream <br> Brandy cream sauce with white wine, black pepper and red onions topped with Parma ham ( $£ 1$ extra) |  |
| Pollo Corleone <br> Breast of chicken cooked in a spicy tomato sauce with onions, peppers and black olives | $£ 17.50$ |  |  |
| *Pollo o Vitello alla Milanese <br> Breast of chicken or veal in breadcrumbs served with spaghetti Napoli. (Veal \&1 supplement) | $£ 17.95$ |  |  |
| Fegato alla Veneziana <br> Pan fried calves liver cooked with white wine, onions, parsley, sage \& olive oil | £18.95 |  |  |

Pesce (fish)
All fish dishes are served with a selection of in season vegetables and potatoes or salad
*not included with dish

| *Zuppa del Pescatore | $£ 20.45$ | Grigliata di Pesce | $£ 24.95$ |
| :---: | :---: | :---: | :---: |
| Mussels, squid, king prawns in a spicy tomato sauce, served with toasted bread |  | Mixed grill of seabass, salmon, kingprawns with a drizzle of olive oil and lemon |  |
| Spigola alla griglia Grilled sea bass fillets, plain grilled or with a fresh le | $£ 21.45$ | Spigola con gamberetti Seabass fillets cooked with peeled prawns, mustard | £23.50 |
| Frittura di Pesce | £22.95 |  |  |

