



Da Vittorio
Ristorante Italiano
Mövenpick Hotel Istanbul Bosphorus

ALCOHOLIC DRINK MENU

SPECIAL COCKTAIL

Make Me Crazy (Gin, aperol, cointreau, mango, citrus blend sourmix, vegan cocktail fouter.	850 ₺
Medicine (Whiskey, safari, sugar, lime, fresh pomegranate citrus blend sourmix)	850 ₺
Testarossa (Homemade cinnamon tequila, cointreau, hibiscus souse, passionfruite pure, citrus blend saurmix, vegan cocktail fouter)	850 ₺
Donna Rosa (Gin, aperol, mandarin, honey syrup citrus blend saurmix, vegan cocktail fouter	850 ₺
Primavera Verde (Gin-citron vodka, green apple souse, lime juice, basil, vegan cocktail fouter)	850 ₺
Portofino (Elder Flower, Tequila, Fresh Pear Purée and Sweet & Sour)	850 ₺
Sky Lavender Martini (Butterfly pea, vodka triple sec, lavender syrup, lime)	850 ₺
Mirtilli Martini (Infuse Gins, elder flower, prosecco, lime, blueberry)	850 ₺
Luna Rossa (Vodka, honey pomegranete, liqueur, pink grapefruit juice, lime juice)	850 ₺
 Dolce Amore (Homemade spicy tequila, cointreau, passion fruit pure, citrus blend sourmix, vegan cocktail fouter, peperoncino)	900 ₺
Sofia Loren (Homemade vanil vodka, passionfruit liqueur, passionfruit pure, citrus blend sourmix, vegan cocktail fouter, shot prosecco)	950 ₺

COCKTAIL

Blody Marry (Vodka, tomato Juice, tabasco, lime, pepper, salt, Worcestershire, celery)	800 ₺
Dry Martini (Gin, dry vermut)	800 ₺
Espresso Martini (Vodka, kahlua, espresso)	800 ₺
Negroni (Gin, Campari, Martini Rosso)	800 ₺
Strawberry Daiquiri (Rom, Archers, Strawberry Puree, lime)	800 ₺
Strawbery Martini (Vodka, Dry Vermut, Strawberry)	800 ₺
Apple Martini (Vodka, dry vermut, apple puree)	800 ₺
Moscow Mule (Vodka, Lime, ginger Beer, mint)	800 ₺
Cosmopolitan (Vodka, cointreau, lime, cranberry)	800 ₺
Margarita (Teguila, Cointreau, lime)	800 ₺
Manhattan (Bourbon whiskey, Martini Rosso, Angostura Bitter)	800 ₺
Mojito (Rom lime, brown sugar, mint, mineral water)	800 ₺
Old Fashioned (Bourbon Whiskey, sugar, Angostura Bitter)	800 ₺
Aperol Spritz (Aperol, prosecco, mineral water)	850 ₺
Lyncburg Lemonade (Bourbon whiskey, Cointreau, lime, sweet sour, sprite)	850 ₺
Whiskey Sour Passion (Bourbon, Sweet Sour Passion)	850 ₺
Bellini (Prosecco, peach puree)	850 ₺
Long Island Iced Tea (Tequila, rom, gin, vodka, cointreau, sweet sour, cola)	950 ₺



WHISKEY

BLENDEN SCOTCH & IRISH

<i>Ballantines</i>	750 ₺
<i>Jameson</i>	750 ₺
<i>J&B</i>	750 ₺
<i>Cutty Sark</i>	750 ₺
<i>Dimple</i>	775 ₺
<i>J.W. Red Label</i>	750 ₺
<i>J.W. Black Label</i>	800 ₺
<i>Chivas Regal 12y</i>	800 ₺
<i>J.W. Double Black</i>	850 ₺
<i>J.W. Gold Label</i>	850 ₺
<i>J.W. Aged 18</i>	1000 ₺
<i>Chivas Regal 18y</i>	1150 ₺
<i>Chivas Regal 21y</i>	2600 ₺
<i>J.W. Blue Label</i>	3000 ₺

BOURBON & TENESSIE

<i>Jim Beam</i>	750 ₺
<i>Jack Daniels</i>	800 ₺
<i>Gentleman Jack</i>	850 ₺
<i>Bulleit Bourbon</i>	850 ₺
<i>Woodford Reserve</i>	850 ₺

SINGLE MALT

<i>Cardhu</i>	850 ₺
<i>Glenmorangie 10</i>	850 ₺
<i>Monkey Shoulder</i>	850 ₺
<i>Singleton</i>	855 ₺
<i>Talisker</i>	900 ₺
<i>Glenlivet 12</i>	880 ₺
<i>Glenfiddich 12</i>	900 ₺
<i>Ardbeg</i>	950 ₺
<i>Glenfiddich 15</i>	1100 ₺
<i>Glenmorangie 12</i>	1100 ₺
<i>Glenlivet 15</i>	1100 ₺
<i>Glenmorangie 14</i>	1200 ₺
<i>Glenfiddich 18</i>	1250 ₺
<i>Glenlivet 18</i>	1250 ₺
<i>Macallan 12</i>	1300 ₺
<i>Dalmore 12</i>	1600 ₺
<i>Lagavulin 16</i>	2250 ₺
<i>Macallan 18</i>	3500 ₺
<i>Macallan No:6</i>	4500 ₺

JAPANESE WHISKEY

<i>Kamiki</i>	1000 ₺
<i>Chita</i>	1100 ₺
<i>Hibiki</i>	2250 ₺
<i>Yamazaki 12</i>	2400 ₺

VODKA

<i>Absolut</i>	700 ₺
<i>Finlandia</i>	700 ₺
<i>Smirnoff Red</i>	700 ₺
<i>Tito's</i>	850 ₺
<i>Belvedere</i>	850 ₺
<i>Grey Goose</i>	900 ₺
<i>Beluga</i>	900 ₺

GIN

<i>Beefeater</i>	700 ₺
<i>Gordon's</i>	700 ₺
<i>Greenall's</i>	700 ₺
<i>Bombay Sapphire</i>	750 ₺
<i>Malfy</i>	750 ₺
<i>Tanqueray</i>	780 ₺
<i>Tanqueray No Ten</i>	800 ₺
<i>Roku</i>	800 ₺
<i>Monky 47</i>	800 ₺
<i>The Gardener by Brad Pitt</i>	850 ₺
<i>Mare</i>	850 ₺
<i>Hendrick's</i>	850 ₺
<i>Hendrick's Lunar</i>	900 ₺

ROM

<i>Bacardi Carta Blanca</i>	700 ₺
<i>Bacardi Carta Negra</i>	700 ₺
<i>Bacardi Carta Oro</i>	700 ₺
<i>Captain Morgan Spiced Gold</i>	700 ₺
<i>Captain Morgan White</i>	700 ₺
<i>Captain Morgan Black</i>	700 ₺
<i>Havana Club Anejo</i>	800 ₺
<i>Zacapa</i>	850 ₺

TEQUILA

<i>Olmeca</i>	600 ₺
<i>Olmeca Gold</i>	650 ₺
<i>Patron X.O</i>	700 ₺
<i>Don Julio</i>	750 ₺
<i>Patron Silver</i>	800 ₺
<i>Patron Anejo</i>	900 ₺
<i>Montelobos Mescal</i>	900 ₺
<i>J.C. Reserva De La Familia</i>	3000 ₺
<i>Clase Azul Plata</i>	3100 ₺
<i>Don Julio 1942</i>	3500 ₺
<i>Clase Azul Reposado</i>	4000 ₺

COGNAC

<i>Hennessy V.S</i>	1200 ₺
<i>Rémy Martin V.S.O.P</i>	1300 ₺
<i>Hennessy V.S.O.P</i>	1350 ₺
<i>Hennessy X.O</i>	3250 ₺
<i>Rémy Martin X.O</i>	3000 ₺

LIQUEUR

<i>Limoncello</i>	400 ₺
<i>Grappa</i>	400 ₺
<i>Amaro</i>	450 ₺
<i>Fernet Branca</i>	450 ₺
<i>Sambuca</i>	500 ₺
<i>Kahlua</i>	500 ₺
<i>Safari</i>	500 ₺
<i>Archers</i>	500 ₺
<i>Tia Maria</i>	500 ₺
<i>Malibu</i>	550 ₺
<i>Jaeger Meister</i>	550 ₺
<i>Southern Comfort</i>	600 ₺
<i>Amaretto</i>	600 ₺
<i>Baileys</i>	650 ₺
<i>Cointreau</i>	650 ₺
<i>Drambuie</i>	650 ₺
<i>Absinthe</i>	750 ₺
<i>Jaeger Meister Manifest</i>	750 ₺

VERMUT

<i>Aperol</i>	650 ₺
<i>Campari</i>	650 ₺
<i>Martini Bianco</i>	650 ₺
<i>Martini Bitter</i>	650 ₺
<i>Martini Extra Dry</i>	650 ₺
<i>Martini Rosso</i>	650 ₺

BEER

<i>Efes</i>	500 ₺
<i>Heineken</i>	550 ₺
<i>Budweiser</i>	550 ₺
<i>Corona</i>	600 ₺
<i>Bomonti No Filter 50 cl</i>	600 ₺



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Live, Love, Eat



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Yaşa, Sev, Ye

Vittorio Sindoni, 1973'te Sicilya'dan New York City'e 14 yaşında genç bir çocukken geldi. Kısa bir süre sonra restoran işine girerek tutkuyla ve sevgiyle bu yolculuğa başladı.

1985-1996 yılları arasında ailesiyle birlikte New York City'de 5 farklı restoran işletti. New York'ta çalıştığı yıllar boyunca, Mr. Vittorio ve restoranları bir çok gastronomi ödülüne layık görüldü. 1988'de New York Times'ın yemek eleştirmeni Brian Miller'ın 2 yıldızlı yorumunu da alarak prestijli James Beard Foundation Ödülü'nün yer aldığı "Sicilya'nın En İyi Restoranı" ödülüne hak kazandı. 1996 yılında İstanbul Paper Moon'un açılış lansmanı için davet edildi ve bu prestijli restoranın Akmerkez Alışveriş Merkezi'ndeki Genel Müdürlüğünde görev aldı. Ardından 2017 yılında Bursa Çekirge Caddesi'nde bulunan Mövenpick Bursa Hotel & Thermal Spa markası altında "Da Vittorio" isimli restoranını hayata geçirdi.

2021 Yılı Kasım Ayı'nda ise "Da Vittorio Ristorante İstanbul" olarak Mövenpick Hotel Bosphorus'un roof katında ikinci şubesinin kapılarını açtı ve İstanbullu misafirlerini ağırlamaya başladı.

"Da Vittorio" Felsefesiyle;
Enfes İtalyan lezzetlerini şehrin en taze, en kaliteli malzemelerini kullanarak ve İtalya'dan getirilen özel ürünlerle harmanlayarak tüm misafirlerimize büyük bir zevkle hazırlıyor ve sunuyoruz. Size yalnızca Da Vittorio'da deneyimlediğiniz her lezzette "Gerçek İtalyan Mutfağı"nın tadını çıkarmak kalıyor.

Afiyet olsun!

Love, Live, Eat

Vittorio Sindoni came to New York City from Sicily in 1973 as a young boy, at the age of 14. Soon after that he entered the restaurant business and since then he has been encountering this journey with passion and love.

Between the years 1985 and 1996, he operated 5 restaurants in New York City with his family. During his New York Years, Vittorio and his restaurants earned many awards and acknowledgements, including a 2 star review from culinary expert Brian Miller, food critic for the New York Times, in 1988 and the prestigious James Foundation Award in 1989 for "Best Sicilian Restaurant" in New York City.

In 1996, he was invited to Istanbul for the opening and launch of Paper Moon and was offered the General Manager position for this prestigious restaurant in Akmerkez Shopping Center. He fell in love with Istanbul immediately. In 2017 "Da Vittorio" restaurant opened in Çekirge Cad. Bursa under the umbrella of Mövenpick Bursa Hotel & Thermal Spa.

In November 2021, the second Da Vittorio restaurant opened his door on the rooftop of the Movenpick Hotel Bosphorus Istanbul in Balmumcu.

The philosophy of "Da Vittorio" is using the best ingredients available in Turkey as well products imported from Italy to recreate dishes that are as good as the food prepared by the best chefs of Italy so that you don't have to travel anywhere else to enjoy real Italian cuisine.

Buon Appetito!!!

Vittorio Sindoni & His Team

“ YOU DON'T NEED TO GO TO ITALY TO TASTE GOOD ITALIAN FOOD & WINES, LEAVE YOUR PASSPORT AT HOME AND JOIN US AT DA VITTORIO RESTAURANT IN ISTANBUL!!! ”



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CHEF SUGGESTIONS



Haviar, Caviar

Golden Black 20 gr.

3200 ₺

Golden Black 50 gr.

7000 ₺

Royal Beluga 50 gr.

12000 ₺

Baslangıçlar ∞ Starters



Tavada Kızartılmış Foie Gras, Karamelize Kuru Erik
Ve Kırmızı Soğan Marmelatı Ile Servis Edilir.

*Pan Seared Foie Gras Served With Caramelized
Dry Prunes And Red Onion Marmalade.*

1400 ₺



Alaska Kral Yengeç, Ev Yapımı Mayonez,
Sriracha Ve Eritilmiş Tereyağı Ile Servis Edilir.

*Alaskan King Crab Served With Homemade
Mayonnaise & Sriracha And With Melted Butter.*

4200 ₺

Makarnalar ∞ Pastas



Spagetti Ve Bottarga, Limon Kabuğu Rendesi Ve Somon Havyarı Ile

Spaghetti With Bottarga, Lemon Zest And Salmon Caviar

1700 ₺

Ara Yemek ∞ Main Courses



Steak Tartar, Kapari, Dijon Hardalı, Kırmızı Soğan, Limon Ve Bildircin Yumurtası Ile

Steak Tartar With Capers, Dijon Mustard, Red Onions, Lemon And Quail Egg.

1700 ₺



Kırmızı Şarap Soslu Fileto Mignon Ala Rossini,
Foie Gras Ve Patates Gratin Ile Servis Edilir.

*Filet Mignon Ala Rossini In A Red Wine Sauce,
Foie Gras And Served With Potato Gratin.*

3000 ₺

Başlangıçlar ∞ Starters

Melanzane Alla Parmigiana , Fırınlanmış Bostan Patlıcan, Domates Sos, 	700 ₺
Taze Fesleğen, Parmigiano Ve Mozzarella Peyniri <i>Melanzane Alla Parmigiana; Oven Baked Aubergine With Tomato Sauce, Fresh Basil And Mozzarella Cheese</i>	
Carpaccio Venedik   	900 ₺
"The Plaza" Soslu, Siyah Trüf Tuzu Ve İtalyan Rokası İle <i>Carpaccio Veneziano With "The Plaza" Sauce, Black Truffle Salt & Italian Arugola Salad</i>	
Taze Manda Burrata Peyniri , Pappa Pomodoro, 	1100 ₺
Közlenmiş Kırmızı Biber Ve Fesleğen İle <i>Fresh Buffalo milk burrata with pappa pomodoro, roasted red peppers and basil.</i>	
Katalan Usulü Ilık Karides , Kiraz Domates, Taze Avakado, 	1250 ₺
Fesleğen Ve Zeytinyağ Limon Sos İle <i>Shrimps A La Catalan; Warm Shrimps, Cherry Tomatoes, Avocado, Basil In A Emulsion Of Lemon & Oil</i>	
Kuşkonmaz , Bildircin Yumurtası Poşe, Parmigiano Peyniri  	1250 ₺
Fresh Asparagus With Parmigiano Cheese And Poached Quail Eggs	
Calamari Ala Siciliana , Kiraz Domates Soslu Karides, Levrek,   	1250 ₺
Ekmek Ve Kapari İle Doldurulmuş Bebek Kalamar <i>Baby Squid stuffed with Shrimps, Sea Bass, Bread & capers in a Cherry Tomato Sauce</i>	
Tempura Karides, Kalamar & Kabak , Acılı Aioli Sos İle   	1300 ₺
Shrimps, Squid & Zucchini Tempura With Spicy Aioli Sauce	
Parma Prosciutto , Mevsim Meyvesi İle 	1400 ₺
Parma Prosciutto And Seasonal Fruit	
Bresaola Punta D'anca , Kereviz Kökü Julienne, Limon Ve Trüf Yağı Sos  	1500 ₺
Bresaola Punta D'anca, Julienne Of Celery Root With A Lemon & Truffle Oil Dressing	
Izgara Ahtapot , Kereviz Kökü Püresi, Kişniş Ve Şarap Sirkesi Vinegret   	1500 ₺
Grilled Octopus, Celery Root Purée, Sherry Vinaigrette Sauce, Greens And Cilantro	
Günün Çorbası	Fiyat Yemeğe Göre Değişir.
Soup Of The Day	Priced Accordingly

Salatalar & Salads

Sezar Salatası

Marul, Sezar Sos, Kroton Ekmek Ve Parmigiano Peyniri
*Caesar Salad, Romaine Lettuce With Caesar, Dressing,
Croutons And Parmigiano Reggiano.*

550 ₺

Tavuklu / With Chicken

650 ₺

Karidesli / With Chrimps 

750 ₺

Panzanella Salatası

Toscana Ekmeği, Mozzarella, Kereviz Sapı
Kırmızı Soğan, Çeri Domates, Siyah Zeytin, Fesleğen, Zeytinyağı
*Panzanella, Tuscan Bread, Mozzarella, Celery Stalk, Red Onions,
Cherry Tomatoes, Black Olives, Basil & Extra Virgin Olive Oil*

650 ₺

Pancar Salatası

Bebek Ispanak, Çilek, Badem,
Keçi Peyniri, Balsamik Vinegret Sos
*Spinach Salad, Red Beets, Strawberries,
Grilled Goat Cheese, Toasted Almonds In A Balsamic Vinegrette.*

750 ₺

Kinoa Salatası

Taze Rezene, Elma, Avokado, Portakal Segment,
Karamelize Ceviz Ve Ballı Hardal Sos İle
*Kinoa With Mesculum Salad, Fresh Fennel, Apple, Avocado, Orange Wedges,
Caramelized Walnuts In A Honey, Virgin Olive Oil, Lemon & Dijon Mustard*

800 ₺

Taze Bebek Enginar Salatası

Kereviz, Susam, Parmigiano Peyniri Ve Naturel Sızma Zeytinyağı
*Baby Artichoke Salad With Celery, Toasted Sesame Seeds,
Parmigiano Reggiano, Extra Virgin Olive Oil*

1100 ₺

Özel Seçim Peynir Tabağı

Assorted Cheese Plate With Dry Fruits And Homemade Grissini

1800 ₺

Makarnalar ∞ Pastas

- Ev Yapımı Ravioli,** İspanak Ve Ricotta Peyniri İle Doldurulmuş    **850 ₺**
Tereyağı, Taze Adaçayı, Parmigiano Peyniri, Limon Zest
Homemade Ravioli, Stuffed With Ricotta Cheese & Spinach In A Butter, Sage, Parmigiano Reggiano & Lemon Zest
- Ev Yapımı 4 Peynirli Gnocchi,**     **900 ₺**
Mozzarella, Keçi Peyniri, Gorgonzola, Parmigiano Peyniri, Ceviz
Home Made Gnocchi (Potato Dumpling) With 4 Cheeses Sauce & Walnuts
- Ev Yapımı Fettuccine,** Porcini Mantarı Ve Kremalı    **950 ₺**
Homemade Fettuccine With Porcini Mushrooms Cream And Parmigiano Cheese.
- Linguine al Pesto,**    **1000 ₺**
Ev Yapımı Fesleğen Pesto Sosu ve Parmesan Peyniri
Homemade Basil Pesto Sauce & Parmigiano Cheese
- Ev Yapımı Tagliatelle,**    **1000 ₺**
Dana Ragu Sos Ve Pecorino Peynir İle
Homemade Tagliatelle, Beef Ragout Sauce, Pecorino Cheese
- Rigatoni Ala Siciliana,**    **1000 ₺**
Domates Sos, Patlıcan, Parmigiana Peyniri Ve Keçi Peyniri İle
Rigatoni Ala Siciliana, Fresh Tomato Sauce, Eggplants, Parmigiano & Goat Cheese.
- Spaghetti Bolonez**    **1000 ₺**
Bolonez Sos, Taze Fesleğen Ve Parmigiano Peyniri
Spaghetti Bolognese, Slow Cooked Minced Beef, Tomato Sauce, Fresh Basil & Sprinkle With Parmigiano Reggiano
- Penne Alla Vodka,**     **1250 ₺**
Krema ve Domates Soslu Penne, Votka ve Burrata ile
Penne In A Cream Sauce & Tomato Sauce with Vodka and Served with Burrata
- Deniz Mahsullü Calamarata**        **1300 ₺**
Karides, Bebek Kalamar, Kapari, Zeytin, Çeri Domates Ve Bisque Sos.
Calamarata Pasta With Squid, Shrimps, Capers, Black Olives, Cherry Tomatoes & Bisque Sauce
- Spagetti Carbonara Roma Usulü,**     **1400 ₺**
Pecorino & Parmigiano Peyniri, Yumurta Sarısı ve Çıtır Domuz Yanağı
Spaghetti Carbonara as is Prepared in Rome; Pecorino & Parmigiano Cheese, Egg Yolk & Crispy Pork Cheek

- Siyah Tüürlü Tagliolini** Tereyağı Ve Parmigiano Soslu    1500 ₺
Black Truffle Tagliolini With Truffle Cream, Butter And Parmigiano Cheese
- Linguini,** Jumbo Karides Konyaklı Amerikano Sosu İle      2700 ₺
Linguine Americano With Jumbo Shrimp, Cognac, Cherry Tomato & Lobster
- Maine İstakozlu Linguine**       3800 ₺
Kiraz Domates Sos Ve Taze Fesleğen.
Linguine With Maine Lobster Meat In A Cherry Tomato Sauce And Fresh Basil

Risotti

- Taze Kuşkonmazlı Risotto** Parmigiano Peynir İle   1100 ₺
Risotto With Fresh Asparagus And Parmigiano Cheese
- Porcini Mantarlı Risotto** Parmigiano Peynir İle   1200 ₺
Risotto With Porcini Mushrooms And Parmigiano Cheese
- Deniz Mahsüllü Risotto** İstakoz Bisque      1400 ₺
Risotto With Mix Seafood And Lobster Bisque

Balık & Pesce

- Somon,** Susam İle Kızartılmış, Sote Ispanak Ve Bakla Püresi     1400 ₺
Salmon With Toasted Sesame Seeds, Sauté Spinach & Fava Boan Puree
- Deniz Levreği Fileto,** Tavada Mühürlenmiş    2250 ₺
Kök Kereviz Püresi, Sarımsaklı Yağ Ve Ispanak İle
Pan Seared Wild Sea Bass Fillet, Celery Root Puree & Spinachi In Garlic Oil
- Deniz Levreği Filetosu Buharda,** Limon Sosu İle Pişmiş    2300 ₺
Sebze Yatağında Hafif Limon, Tereyağ Ve Beyaz Şarap İle
Fillet Of Wild Sea Bass Cooked With White Wine & Lemon And Garnished With Mix Vegetables
-     
- Branzino In Brodetto,** Deniz Levrek, Kalamar, Karides, Kiraz Domates Soslu 2500 ₺
Wild sea bass, squid, shrimps in a light cherry tomato sauce
-    
- Jumbo Giriglio,** Izgara Jumbo karides, çeri domates ve bisque sos ile 2500 ₺
süslenmiş patates salatası, kırmızı soğan, sızma zeytinyağı ile kapari.
Grilled jumbo shrimp, cherry tomato and bisque sauce garnished with potato salad, red onions and capers with extra virgin olive oil dressing.

Ana Yemek ∞ Main Courses

Organik Tavuk But Izgara , Karışık Sebzeler, Firik Risotto 	1100 ₺
<i>Grilled Organic Chicken Thigh, Mix Veggies And Bulgur Risotto</i>	
Bonfile , Barolo Şarabında & Balzamik,   Patates Graten Ve Sote Bebek Sebzeler İle	1700 ₺
<i>Fillet Mignon In A Barolo Wine & Balsamic Vinegar Sauce, Garnished With Potato Gratin & Sauté Baby Veggies</i>	
Kuzu İncik Fırında Pişirilmiş , Ispanaklı Puding ve Peynir Fondü ile  	1700 ₺
<i>Oven-baked Lamb Shank Garnished with Spinach Pudding and Cheese Fondue</i>	
Şinitzel Milanese , Roka, Çeri Domates Ve Parmigiano Peyniri  	1700 ₺
<i>Panko Breaded Bonfilet "Milanese Style", Arugula Salad, Cherry Tomato And Shaved Parmigiano Reggiano</i>	
Filetto al Pepe , Karabiberli Bonfile, Beyaz Şarap,   	1750 ₺
<i>Dijon Hardalı, Krema, Sote Ispanak Ve Bebek Patates Bon Filet With Black Pepper, White Wine, Dijon Mustard & Cream Garnished With Sauté Spinach And Baby Potatoes.</i>	
Fırınlanmış Dana Kaburga , Patates Püresi Ve Mantar 	2000 ₺
<i>Slow Cooked Spare Beef Ribs, Served W/ Mashed Potatoes And Mushrooms</i>	
New York Steak , Kurutulmuş, Sote Fırında Patates   ve Kırmızı Soğan Kereviz Sapı ile	2300 ₺
<i>New York Prime Steak, Dry Aged, Garnished with Baked Potatoes & Red Onions Celery</i>	

Pizzas

Pizza Margherita, Domates Sos, Taze Mozzarella Ve Fesleğen  	950 ₺
<i>Pizza Margherita, Tomato Sauce, Fresh Mozzarella And Basil Leaves</i>	
Pizza Sicilya,  	1000 ₺
Domates Sos, Mozzarella, Patlıcan, Siyah Zeytin & Parmigiano Peyniri <i>Pizza Siciliana; Tomato Sauce, Mozzarella, Eggplant & Parmigiano Cheese</i>	
Pizza Burrata  	1100 ₺
Taze Domates Sos, Taze Burrata Ve Taze Fesleğen İle <i>Pizza Burrata, Fresh Tomato Sauce, Fresh Buffalo Burrata & Fresh Basil</i>	
Pizza Diavola, Mozzarella, Domates Sosu Ve Sucuk  	1200 ₺
<i>Pizza Diavola, Mozzarella, Tomato Sauce And Turkish Spicy Beef Salami</i>	
Pizza 4 Peynirli, Mozzarella, Keçi Peyniri, Gorgonzola,  	1200 ₺
Ricotta Peyniri Ve Kırmızı Soğan Marmelatı <i>Pizza Four Cheeses, Mozzarella, Goat Cheese, Gorgonzola, Ricotta Cheese W/ Homemade Red Onion Marmelade</i>	
Pizza “Da Vittorio”, Domates Sosu, Mozzarella,  	1200 ₺
Ricotta Peyniri, Enginar, İstiridye Mantarı Ve Beyaz Trüf Yağı <i>Pizza “Da Vittorio, Tomato, Mozzarella, Ricotta Cheese, Artichokes, Oyster Mushroom & White Truffle Oil</i>	
Pizza Valtellina, Domates Sosu, Mozzarella,  	1400 ₺
Tütsülenmiş Kuru Et, Roka Salatası Ve Manchego Peyniri <i>Pizza Valtellina; Tomato Sauce, Mozzarella, Smoked Dry Beef Bresaola, Arugula Salad & Manchego Cheese</i>	
Pizza Prosciutto Di Parma, Domates Sos,   	1400 ₺
Taze Mozzarella, Prosciutto Ve Fesleğen <i>Pizza With Tomato Sauce, Fresh Mozzarella And Prosciutto Di Parma</i>	
Pizza Farcita  	1500 ₺
Kapalı Pizza İçerisinde Bresaola, Ispanak Mozzarella Ve Trüf Yağı İle <i>Double Pizza Stuffed With Mozzarella, Cured Beef, Spinach, Truffle Oil</i>	

Tatlılar ∞ Desserts

Mövenpick Dondurması Ve Sorbesi – 1 Top 	290 ₺
<i>Mövenpick Ice Cream An Sorbet – 1 Scoop</i>	
San Sebastian Cheesecake    	550 ₺
<i>Kavrulmuş Fındık Ile</i> <i>With Roasted Hazelnuts</i>	
Krem Brule, Creme BruLè  	550 ₺
Klasik Panna cotta, Mevsim Meyveleri ile 	550 ₺
<i>Panna cotta with Seasonal Fruit</i>	
Klasik Amalfi Usulü Tart, Ricotta Peyniri, Armut    	550 ₺
<i>Classic Amalfi Tart With Ricotta & Pear</i>	
Milföy   	550 ₺
<i>Napoleon Dessert</i>	
Klasik Tiramisu   	600 ₺
<i>Mascarpone Peyniri, Kedi Dili Bisküvi, Espresso Ve Krema</i> <i>Classic Mascarpone Tiramisu With Lady Finger Cookies,</i> <i>Espresso And Whipped Cream</i>	
Klasik Çikolatalı Sufle, Vanilya Sos ile  	600 ₺
<i>Classic Chocolate Souffle served with Vanilla Sauce</i>	
Çikolatalı Parfe, Karamel Dondurma, Kakaolu Bisküvi Kıtırı,   	700 ₺
<i>Kavrulmuş Badem, Sıcak Çikolata Sos Eşliğinde</i> <i>Chocolate Parfait with Caramel Ice Cream, Cacao Crumble,</i> <i>Roasted Almond Served with a Chocolate Sauce</i>	
  	
Alaska Tatlısı, Vanilyalı & Ahududulu dondurma, pandispanya ve fırında beze	750 ₺
<i>Baked Alaska, Vanilla & Raspberry ice cream, sponge cake and baked meringue.</i>	

Alerjenler / Allergens

-  **Glüten ve glüten ürünlerini içerir. /** Contains gluten and gluten products.
-  **Yumurta ve yumurta ürünleri içerir. /** Contains eggs and egg products.
-  **Süt ve süt ürünleri içerir. /** Contains milk and dairy products.
-  **Sert kabuklu meyveler ve sert kabuklu meyve ürünleri içerir. /** Contains nuts and nut products.
-  **Yerfıstığı ve yerfıstığı ürünleri içerir. /** Contains peanuts and peanut products.
-  **Kabuklu ve kabuklu ürünlerini içerir. /** Contains shellfish and shellfish products.
-  **Yumuşakçalar ve yumuşakça ürünlerini içerir. /** Contains mollusca and mollusca products.
-  **Balık ve balık ürünlerini içerir. /** Contains fish and fish products.
-  **Kereviz ve kereviz ürünleri içerir. /** Contains celery and celery products.
-  **Soya fasulyesi ve soya fasulyesi ürünleri içerir. /** Contains soy bean and soy bean products.
-  **Acı bakla ve acı bakla ürünleri içerir. /** Contains lupin and lupin products.
-  **Susam tohumu ve susam tohumu ürünleri içerir. /** Contains sesame and sesame products.
-  **Hardal ve hardal ürünleri içerir. /** Contains mustard and mustard products.
-  **Kükürt dioksit ve sülfidler içerir. /** Contains sulphur dioxide and sulphite products.
-  **Domuz ve domuz ürünleri içerir. /** Contains pig and pig products.



Da Vittorio
Ristorante Italiano
Mövenpick Hotel Istanbul Bosphorus

WINE LIST MENU

ŞAMPANYA & KÖPÜKLÜ ŞARAP **CHAMPAGNE & SPARKLING WINES**

Kavaklıdere Altın Köpük Brut

Pear, quince and white flowers on the med strength nose.
Med-body, med + acidity. Easy drinking dry palate is creamy

Prosecco Extra Brut

Green apple and pears, touch of citrus, wet stone on the nose.
Fresh and clean, good fruity expression from the glera grape.

Moet & Chandon

Fresh and accessible, delicate palate
of white raspberry and candied lemon zest.

Ruinart Blanc De Blancs

With its 100% Chardonnay, this Champagne is finely textured,
elegant with minerality and the freshest crispest apple flavors

Dom Perignon

Bright outstanding gold intense notes of white fruits and
dried flowers full taste lingers with elegance

Cristal Brut Luis Roederer 2004

Remarkably balanced and refined, silky texture, fruity aromas,
powerful minerals, white fruit and citrus notes.



1000 ₺ **5.000 ₺**

7.250 ₺

16.000 ₺

24.000 ₺

36.000 ₺

38.000 ₺

BEYAZ ŞARAP (YERLİ) WHITE WINES (LOCAL)

Kavaklıdere Selection “Narince, Emir”

Clear yellow gold color. Citrus nose. Light bodied and high acidity with anise. and citrus notes and a dry mid finish.

750 ₺

3.200 ₺

Egeo Sauvignon Blanc

It has mouth-watering aromas such as fresh stone fruit and lime; Remarkable with its crisp acidity, fullness and permanence

800 ₺

3.400 ₺

Sevilen Isabey “Sauvignon Blanc”

Aromatic, elegant, textural, more tepidity on palate.

3.400 ₺

7 Bilgeler “Anaxagoras Chardonnay”

Medium bodied, yellow stone colored nose: Citrus pear green apple peach. Taste pear peach tropical honey almond butter citrus.

3.800 ₺

7 Bilgeler “Khilon Sauvignon, Blanc”

Aromas of aromatic herbs and a hint of toast and ripe fruits. In the mouth, a fresh acidity and a sweet, fruity and fresh flavour with a pleasant finish.

3.800 ₺

Doluca Sarafin “Fume Blanc”

Rich yet easy to drink, strong fruity aromas such as melon and citrus. The oak is present both on the nose and the palate, helping the long, smooth finish.

4.000 ₺

Côtes d’Avanos Chardonnay

Full-bodied and elegant, surprising minerality with a creamy structure and persistent flavors

4.400 ₺

Côtes d’Avanos Sauvignon Blanc

Complex and pronounced with stone fruit and white blossom aromas; persistent and long with a crisp acidity, remarkable minerality and rich flavors, juicy

4.500 ₺

BEYAZ ŞARAP (YABANCI) WORLD WHITE WINES

Lamberti Pinot Grigio

Straw yellow colour, fresh bouquet with apple notes, clean palate and fresh with typical mineral taste.

Prinz V Hessen “Riesling” Rheingau

Pleasant Riesling in pale yellow colour having nice acidity balance and some minerality. Apple with hints of minerals on pose, apple with hints of honey and lime on palate.

Gavi Di Gavi “Bruno Broglia”

Straw yellow colour, nose intense, citrus fruits that blend with orange blossom note, soft on the palate.

Pascal Jolivet Sancerre “Sauvignon Blanc”

Lovely flowers in the nose, vanilla and rocks. Elegant and perfectly balanced. Soft touch of vanilla and honey.

Saint Martin Chablis Laroche “Chardonnay”

Lovely florals and citrus on the nose. Crisp pear and some earthy notes on the palate. Slight butter in the texture with a crisp sharp finis.

Pascal Jolivet Pouilly Fume “Sauvignon Blanc”

Light yellow colour. Citrus , lime, slightly honey on the nose. On the palate mostly lemon and light honey.



750 ₺ 3.250 ₺

3.500 ₺

7.000 ₺

8.000 ₺

8.500 ₺

8.500 ₺

ROSE ŞARAP ROSE & BLUSH WINE

Egeo Rose

Pronounced with raspberry and strawberry aromas; rich, persistent and well balanced with its crispy acidity..

Lamberti Blush Pinot Grigio

Medium acidity and body. On the nose acacia, wild strawberry, sweet pear. In the mouth strawberry, nectarine, pear juice, apple blossom.

7 Bilgeler “Shiraz, Kalecik Karası”

Easy to drink wine, medium-bodied, high in acid, and have delicate fruity-floral aromas.

M Minuty Rose “Syrah, Tibouren, Grenache Cinsault”

Lemon grass, red berry nose. Good level of crisp minerals. A touch astringent in the red currant finish

Whispering Angel “Grenache, Rolle, Cinsault”

Delicate nose, silky texture, lingering fruit.



800 ₺ 3.400 ₺

3.400 ₺

3.600 ₺

4.500 ₺

6.000 ₺

KIRMIZI ŞARAP (YERLİ) RED WINE (LOCAL)

Kavaklıdere Selection “Öküzgözü, Boğazkere”

Smooth and full bodied. Dark fruit. Easy drinking

750 ₺ 3.250 ₺

Porta Diverti “Cab. Sauv. Cab Franc, Petit Verdot, Merlot”

Purple colour with hints of cassis, cedar and cigar box, dark chocolate spice and great texture.

3.300 ₺

Egeo “Cabernet Sauvignon”

Rich in oak barrel aromas with Cabernet Sauvignon’s intense spice, integrated oak, tobacco and leather notes, the wine is full-bodied on the palate and persistent with firm and powerful tannins.

800 ₺ 3.400 ₺

Gürbüz “Cabernet Sauvignon, Cinsault, Shiraz”

Ruby red color with purple highlights. On the nose, delicate notes of cherries and ripe red fruit.

3.400 ₺

Mahrem Syrah

Crimson in colour. Lovely aromatics here displaying layers of red berries along with plum, a spicy edge and alluring scents of violets.

3.750 ₺

Kavaklıdere Egeo Blend “Cabernet Sauv., Merlot, Syrah”

Dark blackish-purple, cassis and dusty spice, tight but promising. Very full and long.

3.800 ₺

Doluca Sarafin “Merlot”

Pleasant, smooth red with earthy notes, black pepper and oregano aromas.

4.000 ₺

Lucien Arkas Consensus “Shiraz, Cabernet, Merlot”

Dark Ruby in colour. On the nose banana, coffee and dark red fruits. On the palate cinnamon, clove and dry spices all over the place.

4.200 ₺

Suvla Sur

Great Turkish red wine with bold character, notes of cherry, oak, tobacco and leather.

4.250 ₺

Suvla Reserve Syrah

Deep ruby, medium bodied very beautiful syrah from Eceabat-Turkey. Blueberry Cinnamon, ginger vanilla and chocolate at nose, oaky tones and spicy notes are very long at palate.

4.250 ₺

Urla Vourla “Boğazkere, Merlot, Syrah, Cab. Sauvignon”

Ruby red, fruity, spicy and medium body.

4.400 ₺

Büyülübağ Shah “Syrah, Cabernet Sauvignon, Merlot”

Ruby, black pepper, mint and cinnamon aromas with full body.

4.500 ₺

Prodom “Syrah, Petit Verdot, Cabernet Franc”

Medium purple, ripe blackberry accented with vanilla and milk chocolate, sweet flavors featuring black cherry and plum.

4.600 ₺



Chateau Kalpak BBK “Merlot, Cab. Sau., Cab. Franc, Petit Verdot”

Elegant, nice oaky, long finish, hint of tobacco.

4.700 ₺

Chateau Kalpak “Cab. Sau., Merlot Cab. Sau., Petit Verdot”

Very smooth on the palate and flows like velvet chocolate through the long lasting finish.

4.750 ₺

Kavaklıdere Prestige “Kalecik Karası”

Hint of ripe red fruit, berries, and molasses.
Medium finish. Smooth, round tannins.

4.600 ₺

Lucien Meandros “Merlot, Shiraz, Cabernet Sauv, Marselan”

A balanced wine with strong tannins, full-bodied on the palate
with aromas of plums and sour cherries on the nose.

4.600 ₺

Ament “Cabernet Sauv., Cab., Franc, Merlot, Petit Verdot”

Rich and deep in colour, aromas of ripe fruits,
hints of bitter chocolate and a twist of hearty spices.

5.000 ₺

Doluca Signium “Shiraz, Cab. Sauv. Öküzgözü, Petit Verdot”

Turkish blend of cab sav, Syrah and petit Verdot.
Ripe black fruit and spice with mellow tannins and medium acidity.

5.000 ₺

Doluca Sarafin Meritage “Cab Sauv, Malbec, Merlot, Cabernet Franc”

Dark burgundy colour. Powerful nose with distinct chocolate and vanilla.
Lots of flowers, oak, coffee and black forest fruits

5.250 ₺

Doluca Alçitepe Kirte “Cabernet Sauvignon”

Dark blackish-purple, cassis and dusty spice, tight but promising.
Very full and long taste.

5.500 ₺

Urla Tempus “Cab. Sauv. Merlot. Syrah. Pet. Verdot Cab. Franc.”

Dark blackish-purple, cassis and dusty spice, tight but promising.
Very full and long taste.

5.500 ₺

Chamlıja Nev’i Şahsına Münhasır “Cab. Sau., Merlot, Cab. Franc”

St Emillion style very aromatic, blend from Thrace.
Full body, long finish, well balanced, round and velvety.

5.900 ₺

KIRMIZI ŞARAP (YABANCI)

WORLD RED WINES



Le Terre Chianti

Intense and balanced with fresh fruit aromas.

750 ₺ 3.250 ₺

Kaiken Estate Malbec

Fruity with damson plum and blackberry notes, chocolate and tobacco aromas, elegant and lively with soft tannins, full-bodied

3.600 ₺

Frescobaldi Castiglione Chianti “Sangiovese”

Red and purple fruits with floral and mineral notes. Long, slightly dry finish with nice fruits.

4.500 ₺

Banfi Super Tuscan Igt “Sangiovese, Cabernet Sauvignon”

Cherry red colour with a note of cherries, plums and violets flavours with fine tannins and good structured.

4.500 ₺

Banfi Chianti Docg “Sangiovese”

Cherry red colour with a note of cherries, plums and violets flavours with fine tannins and good structured.

5.000 ₺

Tenuta Cavaliere Pepe “Aglianico, Merlot”

Beautiful dark hue tinged with ruby. Heady nose of ripe fruits accented by prune and cherry flesh.

6.400 ₺

Pasquale Pellissero “Nebbiolo”

Liquorice, cherry, ash, cocoa, strawberry. Medium to full bodied, dry.

7.000 ₺

Frescobaldi Nipozzano Chianti Rufina Riserva “Sangiovese”

Fruity to the nose. Med body, med alcohol and tannins. Fruit forward with a hint of spice and licorice

7.500 ₺

Bolla Amarone “Pinot Gris, Corvina, Rondinella”

Beautiful dark velvet with intense aromas of ripe berries. No decanting needed for this vibrant red.

8.250 ₺

Castello Di Querceto Chianti Classico Il Picchio

Lovely Top quality Chianti Classico. Plum, blueberry, dark cherry, pepper and leather notes. Medium plus body and long finish. Delightful.

9.000 ₺



Tenuta San Guido Le Difese “Cab., Sauvignon”

Medium ruby colour, cherry, black cherry,
medium plus aftertaste with subtle tannins.

8.500 ₺

Tenuta Cavaliere Pepe Taurasi Opera “Aglianico”

Beautiful dark hue tinged with ruby.
Heady nose of ripe fruits accented by prune and cherry fles

10.000 ₺

Tenuta San Guido Guidalberto “Merlot, Cab., Sauvignon”

Second wine from Sassicaia. Apricot, violet leather on the nose.
Coffee, cherry, cassis and blackberry. The mouthfeel is wonderful and
comes together in a balanced kind of way.

14.000 ₺

Barolo Serralunga D’alba

Wonderful full bodied wine. Chocolate, some mineral oakiness.
Vanilla. Some hidden pepper at the finish.

12.000 ₺

Chateau Tour De Mons Margaux “Cab., Sauvignon”

Vibrant red colour. Reserved but distinctive nose of red fruits,
balanced complex red berry and soft vanilla and long finish.

12.500 ₺

Guigal Chateauneuf Du Pape Vieux “Shiraz, Grenache”

Dried cherry, cool earthy bark, root beer with a lighter berry tartness.
A little liquorice for a medium to full body wine with a mild tannic finish.

14.500 ₺

Gaja Promis Ca’Marcanda

Super Tuscan, Garnet colour, vanilla & mint on the nose,
silky on the palate with balanced flavour of smoke, oak, and leather.

15.000 ₺

Frescobaldi “Di Montalcino Castel Giocondo Brunello”

Ruby colour with garnet hints. Notes OF cherry, plum and blackberry, of oak,
chocolate, licorice and leather

15.000 ₺

Ca’marcanda Magari

Intense aromas of ripe blackberries, dark cherries, black currants and eucalyptus.
Med+ palate with lot of chocolate, nicely integrated oak.

19.000 ₺

Sassicaia

Just a brilliant wine. Notes of bright red fruit.
Raspberry, cherries, vanilla, tar and licorice flavors are bright and long.

48.000 ₺





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