



Our traditional Italian pizzas are homemade



Try our handmade pasta



ANTIPASTI

Zuppa del giorno £3.95 Soup of the day.

Bruschetta alla Romana (v) £4.95 Homemade Italian bread, toasted and rubbed with fresh garlic. Topped fresh cherry tomatoes, Italian herbs & a balsamic dressing.

Caprese di Buffalo Mozzarella (v) £6.50 Buffalo Mozzarella with ripened tomato and our home made fresh pesto.

Gamberetti Piccanti £5.95 Prawns cooked with fresh chilli, white wine & our homemade special recipe tomato sauce.

Bianchetti fritti £5.95 Deep fried whitebait.

Gamberoni al pane e Aglio £7.95 Lightly crumbed oven baked peeled king prawns cooked with garlic and parsley.

Prawn Cocktail £6.95

Prosciutto e Melone £7.95 Parma ham hand sliced and served with melon.

Funghetti all'aglio con Focaccia e Peperoncino (v) £5.95 Forest mushrooms cooked in garlic and fresh chilli served with Focaccia bread.

Avocado con Gamberetti £7.25 Avocado with fresh seawater prawns on a bed of fresh Italian salad leaves.

Calamari Fritti £7.50 Deep fried squid.

Antipasto Da Vinci £8.95 Selection of fine Italian cured meats served in the traditional way.

Please ask for children's menu

PASTA

Spaghetti Napoli (V) £7.95 Made with fresh cherry tomatoes and a little tomato sauce, fresh basil and a butter sauce.

Spaghetti Bologna £8.50 Fresh locally sourced minced beef, lots of garlic and onions with our homemade special recipe tomato sauce.

Spaghetti Carbonara £9.95 Made to a traditional family recipe with pancetta bacon, egg, cream and Parmesan cheese.

Spaghetti Puttanesca £9.95 Made with garlic, fresh cherry tomatoes, fresh basil, Sicilian olives, capers, anchovies and a good serving of extra virgin olive oil.

Lasagne al Forno £9.95 Layers of fresh pasta baked with Béchamel sauce and beef bologna sauce, topped with mozzarella and parmesan cheese.

Fusilli Arrabiatta £9.95 Smoked Bacon, chilli and garlic cooked with our fresh homemade tomato special recipe sauce.

Gnocchi Da Vinci £9.95 Fresh potato flour pasta cooked in our fantastico bologna sauce, pan fried forest mushrooms, garden thyme and a touch of cream finish this melt in the mouth classic.

Linguini Frutti di mare £13.50 Homemade special recipe Tomato sauce, fresh local seafood and white wine served in a parcel.

Pappardelle mamma Adele £10.95 Made with rich Gorgonzola cheese, a creamy sauce made with spinach.

Spaghetti Papa £12.50 Papa's own recipe, veal mince meatballs cooked with our special recipe tomato sauce.

Pappardelle con sugo di Carne £16.95

A rich meaty dish made with strips of prime fillet steak, wild mushrooms, pancetta and red wine.

Rigatoni alla Damiano (V) £11.95 A little cream is added to this tomato sauce made with aubergine, Italian herbs and baked with mozzarella.

Rigatoni Alfredo £13.95 A Delicious combination of fresh tiger prawns, avocado & mascarpone served with flaming Sambucca.

Tortellini Della casa £10.95 Handmade pasta parcels filled with spinach and ricotta. Fresh tomato, peas and prosciutto ham in creamy mushroom sauce.

Tortelloni Sofia Loren £13.95 Handmade pasta parcels stuffed with spinach and ricotta and served with a sage, butter, cream and parma ham sauce.

SECONDI PIATTI

Risotto ai Frutti di mare £12.50 Arborio rice cooked with a mix of fresh local seafood, (whatever is available seasonally) and our homemade special recipe tomato sauce.

Risotto ai Quattro Formaggi £12.50 Arborio rice cooked with spinach, combination of four cheeses and fresh cream.

Bistecca alla Griglia £17.95 Grilled Sirloin steak chargrilled to your preference.

Bistecca ai Funghi £18.95 Sirloin steak served with a mushroom and brandy demi-glace with a dash of cream.

Filetto alla Griglia £19.95 Chargrilled fillet steak to your preference.

Filetto pepe verde £20.50 Fillet steak pan fried with with cognac and green pepper corn sauce.

Filetto Dolce latté £20.50 Fillet steak with a creamy mushroom & Dolce latté cheese sauce.

Tornado da Vinci £21.50 Prime fillet of beef topped with

prosciutto ham, fresh homemade pate & dolce latté cheese, covered with delicious Madeira sauce.

Tornado Royale £21.50 Fillet steak with a rich smoked bacon, wild mushroom and red wine demi-glace.

Vitello Milanese £16.50 Tender veal supreme fried in breadcrumb.

Vitello Quattro formaggi e spinaci £16.50 Slices of veal in a brandy reduction and four cheeses Sauce cooked with spinach.

Saltimbocca alla Romana £16.50 Slices of veal topped with Prosciutto ham cooked in a white wine, & fresh sage sauce.

Veal Pizzaiola 16.50 Slices of veal pan-fried and cooked with garlic, red wine, anchovies, capers and fresh oregano and a touch of our homemade special recipe tomato sauce.

Pollo Milanese £12.50 Fresh chicken supreme fried in

breadcrumbs served with spaghetti Napoli.

Pollo all'aglio £12.50 Chicken supreme sautéed with mushroom, lots of garlic, white wine & cream.

Pollo Parmigiano £12.50 Fresh chicken breast baked with garlic and aubergine served in our homemade special recipe tomato sauce topped with mozzarella and parmesan cheese.

Gamberoni al Cognac £18.95 Peeled king prawns and baby prawns flambéed in cognac and served with a touch of cream and tomato.

Stroganoff £18.95 Tenderloin of beef sautéed with mushrooms, brandy and creamy demi glace.

we always have fresh fish
- please ask what's
just off the boat

PIZZE

Margherita (V) £8.95 With mozzarella cheese...great choice for children.

Pizza Mona Lisa £10.50 Mozzarella cheese, forest mushrooms and ham.

Pizza Hawaiana £10.50 Mozzarella cheese, pineapple and ham.

Pizza Americanotto £10.50 Mozzarella cheese, fresh chilli and Italian sausage.

Pizza 4 Stagioni (v) £11.95 With asparagus, sundried tomatoes, artichokes, olives and mushrooms.

Calzone Ripieni £12.50 Folded pizza base filled with minced beef, Italian sausage, tomato, mozzarella cheese.

Pizza Leonardo £13.50 Mozzarella cheese, rocket, parmesan and prosciutto ham.

Pizza Maialina £13.95 Mozzarella cheese, pepperoni, chicken breast, meatballs, bacon.

Seasonal Salad and Side Orders

Insalata Mista £3.95 Mixed leaf salad with house dressing.

Pomodoro, Cipolla e Pomodori Secchi £3.95 Slices of tomato, red onion and sundried tomato salad.

Patatine fritte £3.25 Fries.

Pane all'aglio £2.95 Garlic bread.

Insalata di Rucola £3.95 Spicy leaf salad with shavings of Parmesan cheese, sweet balsamic dressing and extra virgin olive oil.

Verdure Mista £2.95 A Generous Selection of fresh seasonal vegetables.

Pane aglio e Formaggio £3.95 Garlic bread with cheese.

Olive di Trapani £3.95 Sicilian olives.

Da Vinci's Ristorante Italiano

DOLCI



Hire Da Vinci's for your special event - weddings, christenings, birthdays & more.

Zabaione £5.50 Classic aphrodisiac! Beaten egg, Marsala and sugar dessert made at your table....Bellissimo!

Tiramisu £4.80 Savoiardi sponges soaked in Masala and Espresso coffee, with cream and mascarpone.

Panna Cotta £4.80 Please ask for today's flavour.

Torte di Formaggio £4.80 Creamy cheesecake of the day - please ask your waiter for today's flavour.

Bocconcini al Cioccolato £4.80 Profiteroles filled with cream and chocolate sauce.

Formaggio con pane £6.50 Selection of Italian cheeses served with homemade bread.

Baked Alaska £5.25 Liqueur soaked sponge cake stuffed with homemade ice cream, covered in meringue, baked & frozen, served with flaming Sambucca.

Tartufo Nero £4.80 Dark chocolate truffle ice cream bombe with vanilla, coated in cocoa.

Gelati Misto £4.60 Three scoops of: Vanilla, chocolate, strawberry, pistachio, coconut, cappuccino.

Sorbetto di Arancini £4.60 Orange sorbet served in an orange

Punki Children's Ice Cream £3.50 Vanilla ice cream served in a cute plastic penguin.



Do you want a birthday song?

DRINKS

COFFEE

Coffee a la Crema £3.50
Cappuccino £2.50

Liqueur Coffee £5.00 with sugar and fresh cream with your choice of liqueur
Caffe Latte £2.50

Americano £2.50

Decaffeinated £2.50

Espresso £2.50
Tea £2.00

Double £3.00
Hot Chocolate £2.50

LIQUEURS

Amaretto £3.00
Frangelico £3.00
10yr Tawny Port £4.95

Courvoisier £3.00
Limoncello £3.00
10yr Old Single Malt £4.90

Baileys £3.00
Amaro £3.00

Special Brandy £5.00
Sambuca £3.00

Tia Maria £3.00
Ruby Port £3.00

Special Grappa £5.00
Jameson's whiskey £2.00

APERITIVO

Bellini £5.25 Start your meal the Italian way with a delicious glass of Bellini. A classic combination of sparkling Italian Prosecco & delicious white peach juice from Provence.

WHITE WINE

Meriggio House white wine £13.95 A light refreshing wine with a delicate aroma.

Small Glass 175ml £3.75

Large Glass 250ml £5.15

Pinot Grigio Torre dei Vescovi £18.95 Dry & full bodied, crisp and firm in structure.

Small glass 175ml £4.95

Large Glass 250ml £6.55

Trebbiano D'Abruzzo £18.95 Dry & full bodied, crisp & firm in structure.

Small Glass 175ml £4.95

Large Glass 250ml £6.55

Frascati £19.95 A full bodied round dry white wine with a nutty, buttery overtone, produced in the classic Frascati area south of Roma. Try this with our Lovely linguine Frutti di mare.

Gavi di Gavi £24.95 Spicy wine with a pleasant mineral tone and Crisp finish. Good with spicy food and splendid with our prawns, scallops & linguine Calabrese.

Sauvignon delle Venezie £20.00 Classic Italian white with delicate flavour & aroma.

SPARKLING WINE

Prosecco Valdobbiiana £23.95 A beautiful distinct sparkling wine from Trentino. Mellow straw colour with exotic floral perfume. Ideal as an aperitif or with your meal.

Champagne Etienne Dumont £41.00 Chardonnay, Pinot Noir, Pinot Meunier grapes deliver a delicate French champagne with a fine mousse.

DESSERT WINE

Passito de Pantelleria 15.5abv Light raisiny dessert wine, with overtones of apricot, served chilled. Glass 50ml £3.95 Bottle 500ml £36.50

ROSE WINE

Prestigio Rose £17.95 Delicious, soft, refreshing easy drinking rose.

Small Glass 175ml £4.55

Large Glass 250ml £6.15

Pinot Grigio Blush £18.95 A fresh versatile wine, with ripe flavours of peach and strawberry. Great with pasta, risotto, chicken and seafood.

RED WINE

Prestigio Pugliese House red wine £13.95 Light ruby red wine, smooth easy drinking.

Small Glass 175ml £3.75

Large Glass 250ml £5.15

Merlot Versare £17.95 Well balanced soft red wine from north of Italy

Small Glass 175ml £4.95

Large Glass 250ml £6.55

Montepulciano d'Abruzzo £18.95 A full bodied, pleasantly dry wine with a hint of Liquorice and a bouquet reminiscent of wild berries. Try this with our Italian pizze.

Chianti £19.95 Superb Tuscan wine, well balanced, with a soft, mouth-filling fruit flavour and a very long finish. Everyone loves this - it's a Da Vinci favourite.

Nero D'avola zonin nit zomm £18.95 A smooth, medium bodied Sicilian wine with Good concentration of cherry fruit.

Valpolicella £18.95 With a brilliant ruby colour, superb structure and aroma of almonds, to accompany any meat.

Primitivo Di Manduria £19.95 This wine is from a small Azienda in Irpimia, a blend with 50% Sangiovese with a ruby colour, it goes very well with roast meat and pasta.

Amarome Delia Valpolicella £36.95 A very strong fortified wine. Grapes are dried and matured for up to five years. Goes extremely well with steak or Game.

