

ANTIPASTI

Olive di Trapani (V) Sicilian olives.	3.45
Pane All'aglio (V) Garlic bread.	3.60
Pane All'aglio e Formaggio (V) Garlic bread with cheese.	4.20
Bruschetta alla Romana (V) Homemade toasted Italian bread, topped with fresh chopped tomatoes & Italian herbs.	4.50
Bruschetta con Melanzane (V) Homemade toasted Italian bread, topped with grilled aubergines and mozzarella.	4.75
Zuppa del Giorno (V) Soup of the day.	4.20
Funghetti All'aglio con Focaccia e Peperoncino (V/Hot) Forest mushrooms cooked in garlic and fresh chilli.	6.95
Funghi Ripirni Dolcelatte (V) Mushrooms stuffed with dolcelatte cheese and topped with breadcrumbs, baked in the oven and drizzled with honey.	6.95
Arancini di Montalbano Sicilian fried rice balls filled with mozzarella, peas and sausage meat.	6.95
Classic Prawn Cocktail Spring lettuce covered with Atlantic peeled prawns and Mary Louise sauce.	6.60
Caprese di Buffalo Mozzarella (V) Buffalo mozzarella with ripened tomato and our homemade fresh pesto.	7.45
Avocado con Gamberetti Avocado with fresh sea-water prawns on a bed of fresh Italian salad leaves.	7.95
Camembert Fritto con Salsa di Mirtilli (V) Camembert pieces deep fried and served with cranberry sauce.	6.50
Bianchetti Fritti Deep fried whitebait.	6.50
Calamari Fritti Deep fried squid.	7.60
Gamberetti Piccanti Baby prawns cooked with fresh chilli, white wine and our homemade special recipe tomato sauce.	6.95
Gamberoni Burro Aglio Pan fried fresh king prawns cooked with garlic and herbs.	9.95
Antipasto Da Vinci Selection of fine Italian cured meats, served in the traditional way.	9.25

FISH

We always have fresh fish, please just ask what is just off the boat.



PASTA

ALL OUR PASTAS ARE HOMEMADE

Penne Napoli Made with fresh cherry tomatoes and a little tomato sauce, fresh basil and a butter sauce.	7.95
Penne Arrabbiata (Hot) Smoked bacon, chilli and garlic cooked with our fresh homemade tomato special recipe sauce.	10.95
Penne Carbonara Made to a traditional family recipe with pancetta bacon, egg, cream and parmesan cheese.	10.95
Spaghetti Bologna Locally sourced minced beef, garlic and onions with our homemade special recipe tomato sauce.	10.50
Spaghetti Puttanesca Made with garlic, fresh cherry tomatoes, fresh basil, Sicilian olives, capers, anchovies and a good serving of extra virgin olive oil.	12.95
Spaghetti Papa Papa's own recipe, veal mince meatballs cooked with our special recipe tomato sauce.	13.95
Gnocchi Da Vinci 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.	11.95
Gnocchi Mamma Adele Fresh potato flour pasta cooked with mouth watering four cheese and spinach cream sauce.	12.20
House Cannelloni Deliciously filled large pasta tubes, filled with a rich meaty sauce, covered in Béchamel and a little tomato sauce, topped with mozzarella and baked in the oven.	12.95
Lasagne al Forno Layers of fresh pasta baked with Béchamel sauce and beef bologna sauce, topped with mozzarella and parmesan.	12.95
Linguine Frutti di Mare Homemade special recipe tomato sauce, fresh local seafood and white wine served in a parcel.	13.95
Linguine Sugo di Carne A rich meaty dish made with strips of prime fillet steak, wild mushrooms, pancetta and red wine.	15.95
Linguine al-Pesto Gamberoni (Hot) Cooked in pesto, chilli and white wine sauce, with king prawns, garlic, cherry tomatoes, anchovies, olive oil and fresh basil.	16.95
Tortelloni Sofia Loren Handmade pasta parcels stuffed with spinach and ricotta and served with a sage, butter, cream and parma ham sauce.	14.50
Tagliatelle al Salmone Salmon fillet with fresh pasta tagliatelle in an onion, tomato, cream and rosé wine sauce.	12.95
Risotto Quattro Formaggi Arborio rice cooked with spinach and a combination of gorgonzola, tallegio, dolcelatte, parmigiano cheese and cream.	13.95
Risotto ai Frutti di Mare Arborio rice cooked with a mix of fresh local seafood and our homemade special recipe tomato sauce.	14.95

SECOND PIATTI

ALL INCLUDE POTATOES

Bistecca alla Griglia Grilled sirloin steak chargrilled to your preference.	17.10
Bistecca ai Funghi Sirloin steak served with a mushroom and brandy demi-glace with a dash of cream.	18.60
Filetto alla Griglia Chargrilled fillet steak to your preference.	19.95
Filetto Pepe Verde Fillet steak pan fried with cognac and green peppercorn sauce.	21.45
Filetto Dolce Latté Fillet steak with a creamy mushroom & dolce latté cheese sauce.	21.45
Tornado Da Vinci Prime fillet of beef topped with prosciutto ham, fresh homemade pate and dolce latté cheese, covered with delicious Madeira sauce.	22.00
Tornado Royale Fillet steak with a rich smoked bacon, wild mushroom and red wine demi-glace.	22.00
Creamy Beef Stronganoff Strips of prime fillet steak cooked in Italian brandy and a cream and mushroom sauce. Served with rice.	21.20
Vitello Milanese Tender veal supreme fried in breadcrumbs.	16.95
Saltimbocca alla Romana Slices of veal topped with parma ham, sage and butter.	16.95
Veal Piccata Entrecote of veal supreme pan fried and covered with buffalo mozzarella and tomato sauce.	16.95
Veal Pizzaiola Slices of veal pan fried served with a olives, capers, garlic, tomato sauce.	16.95
Pollo Milanese (with Pasta) Fresh chicken supreme fried in breadcrumbs and served with spaghetti Napoli.	13.95
Pollo All'aglio Chicken supreme sautéed with mushroom, lots of garlic, white wine and cream.	13.95
Pollo Parmigiana Chicken supreme baked with mozzarella, aubergines, tomato and garlic sauce.	13.95
Gamberoni-al-cognac Peeled king prawns in a creamy tomato cognac sauce with rice.	19.95

PIZZAS

OUR PIZZAS ARE MADE THE ARTISAN WAY

Margherita With mozzarella cheese, great choice for children.	9.50
Pizza Mona Lisa Mozzarella cheese, forest mushrooms and ham.	10.95
Pizza Hawaiana Mozzarella cheese, pineapple and ham.	10.95
Pizza Americanotto (Hot) Mozzarella cheese, fresh chilli and Italian sausage.	10.95
Pizza Quattro Stagioni (V) Asparagus, sundried tomatoes, artichokes, olives and mushrooms.	12.95
Calzone Ripieni Folded pizza base filled with beef, tomoato, mozzarella & sausage.	13.50
Pizza Leonardo Mozzarella cheese, rocket, parmasan and parma ham.	14.95
Pizza Maialina Mozzarella cheese, pepperoni, chicken breast, meatballs & bacon.	14.95
Pizza Caprese Topped with buffalo mozzarella, cherry tomatoes and rocket.	12.95

SIDES

Verdure Mista A generous selection of fresh seasonal veg.	2.95
Patatine Fritte Homemade chips fried in olive oil.	3.25
Garlic and Mushroom Sautéed in garlic, butter, white wine and fresh parsley.	3.95
Insalata Mista Mixed leaf salad with house dressing.	3.95
Insalata di Rucola Spicy leaf salad with shavings of parmesan cheese, sweet balsamic dressing and extra virgin olive oil.	3.95
Pomodoro, Cipolla e Pomodori Secchi Slices of tomato, red onion and sundried tomato salad.	3.95

CHILDREN'S MENU

Garlic bread to start, then choose from...	6.95
Pizza Margherita	
Pizza Hawaina	
Spaghetti Bolognese	
Spaghetti Carbonara	
Chicken Goujoun and Dip	
Ice Cream for dessert	



WINES

175ML

225ML

APERITIVO

House Bellini (Prosecco Aperol)	5.95
Aperitivo Negroni (Campari, Gin, Martini)	6.25

WHITE WINE

House White Wine	4.25	5.95	15.25
Pinot Grigio	4.75	6.25	21.50
Soave	4.75	6.25	21.50
Sauvignon delle Venezie	4.95	6.50	24.00

RED WINE

House Red Wine	4.25	5.95	15.25
Merlot Versare	4.75	6.25	21.50
Montepulciano d'Abruzzo	4.75	6.25	21.50
Chianti	5.15	6.75	24.50
Valpolicella	5.15	6.75	24.50
Ripasso Valpolicella			33.00
Amarome Delia Valpolicella			42.95

ROSE WINE

House Rose	4.25	5.95	15.25
Pinot Grigio Blush	4.75	6.25	21.50

SPARKLING WINE

Prosecco Valdobbiana	23.95
House Champagne	39.95

10% optional service charge for parties of 6 or more | VAT No. 141190448