



## **Menu 1**

**£30.00 per head**

### **Starters**

- Calamari Fritti Deep Fried Squid served with a Tartar Sauce.
- Funghetti all'aglio con Focaccia e Peperoncino, Forest Mushrooms cooked in garlic and chilli served with Focaccia bread.
- Zuppa Del Giorno.... Soup of the Day.

### **Mains**

- Local, Mature steak served with a Puttanesca Sauce with Olives, Capers and Anchovies. Served with Potatoes and Vegetables.
- Fresh seafood Risotto OR Seafood linguine... Arborio rice cooked with wine and fresh stock, lots of garlic and herbs and our homemade tomato sauce with a dash of cream and a selection of fresh seafood.
- Chicken Allaglio... Fresh breast of chicken pan fried in garlic, with mushrooms, wine and cream. Served with Potatoes and Vegetables.

### **Desserts**

- Baked Alaska with fresh fruits of the forest, meringue, Ice cream, baked in the oven.
- Tiramisu... Saviardi biscuits soaked in Italian espresso, topped with fresh Mascarpone and Marsala cream, dusted with chocolate.
- Profiteroles... Choux pastry filled with fresh cream and topped with delicious chocolate sauce.



## **Menu 2**

**£35.00 per head**

### **Starters**

A mixture of Antipasto served through the centre of the table ...'ITALIAN FAMILY STYLE'  
for you to share (includes vegetarian options)

### **Main Courses**

- Local, Mature steak served with a Puttanesca Sauce with Olives, Capers and Anchovies. Served with Potatoes and Vegetables.
- Fresh Seafood Risotto OR Seafood linguine... Arborio rice cooked with wine and fresh stock, lots of garlic and herbs and our homemade tomato sauce with a dash of cream and a selection of fresh seafood.
- Chicken Allaglio...Fresh breast of chicken pan fried in garlic, with mushrooms, wine and cream. Served with Potatoes and Vegetables

### **Desserts**

- Baked Alaska with fresh fruits of the forest, meringue, Ice cream, baked in the oven.
- Tiramisu...Savoardi biscuits soaked in Italian espresso, topped with fresh Mascarpone and Marsala cream, dusted with chocolate.
- Profiteroles...Choux pastry filled with fresh cream and topped with delicious chocolate sauce.



### **Menu 3 @ £40.00 per head**

Glass of Prosecco on arrival

#### **Starters**

A selection of Italian Antipasti served through the middle of the table...ITALIAN FAMILY STYLE'! for you to share (includes vegetarian options)

#### **Main Courses**

- Fillet of wild sea bass served with sun fire parmesan mush puree, olive oil and lemon
- Medallions of Beef Fillet served with wild Mushrooms cooked in smoked garlic. All served with a selection of Seasonal Vegetables and Sautéed Potatoes.
- Zafferano Risotto...Arborio rice and saffron with tempura fried Zucchini flowers filled with smoked ricotta cheese.

#### **Desserts**

- Vanilla crème Brule
- Bocconcini di Cioccolato
- Tiramisu...Savoardi biscuits soaked in Italian espresso, topped with fresh Mascarpone and Marsala cream, dusted with chocolate.



### **Notes**

Please note that these are set menus that require a Pre order at least 48 hours before your meal.

For a large party we can only offer the choice of one menu, not a combination of both. Or many, choose one menu only and attach the notes to the bottom of page before circulating to party members.

If you require a different choice of meal this may possible, at the restaurants discretion and may incur a surcharge. Please contact us with your requirements by email at [info@da-vincis.co.uk](mailto:info@da-vincis.co.uk) we will endeavour to answer any questions you may have.

Please ask to make any changes within 48 hour time frame, we regret that requests made after cannot be granted.

Optional Service Charge for large party bookings is charged @ 10%.

We hope you choose to book with Da Vincis, we will ensure your evening is fun, the food authentic and tasty and the wine moorish!