

Food Menu



Love For Good Food

ANTIPASTI - STARTERS

ZUPPA DEL GIORNO

Soup of the day served with toasted bread
— £7 —

BRUSCHETTA (V6)(GF0)

Italian staple of toasted bread with fresh tomatoes, basil & garlic
— £5.5 —

CAPRESE (V)(GF)

Traditional Italian salad of mozzarella, tomatoes, basil, oregano and Tuscan organic extra virgin olive oil
— £7 —

CROSTINO TOSCANO (GF0)

Tuscan recipe of velvety homemade chicken liver pâté on toasted bread served with caramelised onions
— £7 —

POLENTINA AI FUNGHI (V)(GF)

Deep-fried golden Polenta served with a mousse of creamy mushrooms
— £7 —

COCCOLI E PROSCIUTTO

Homemade deep-fried dough balls paired with Italian Prosciutto Crudo
— £9.50 —

MOZZARELLA STICKS (V)

Fried stringy mozzarella fingers served with our signature homemade tomato sauce
— £6.5 —

SELEZIONE SALUMI E FORMAGGI (GF0)

Carefully selected Italian cured meats & cheeses served mixed olives & bread
— £13 —

PRIMI PIATTI - MAINS

FARFALLE SALMONE E PISELLI (GF0)

Farfalle pasta in a delicious creamy sauce with Scottish smoked salmon, garden peas, dill & black pepper
— £12.5 —

TAGLIATELLE AI FUNGHI (V)(GF0)

Tagliatelle in a creamy sauce, tasty Porcini mushrooms & intense truffle oil
(Add chicken £2)
— £12.5 —

TAGLIATELLE AL RAGÙ (GF0)

Tagliatelle in our heavenly homemade Ragù Bolognese
— £12.5 —

GNOCCHI RUSTICI

Baked potato gnocchi pasta in homemade Ragù Bolognese sauce with béchamel sauce & grated mozzarella
— £12.5 —

RAVIOLI AL CINGHIALE

Exquisite Ravioli pasta with a rich filling of wild boar in our homemade Ragù Bolognese
— £13.5 —

FIOCCHETTI PERA E FORMAGGIO (V)

Purse-shaped pasta filled with mixed cheeses & pear served with a sauce made of butter, sage and crunchy walnuts
— £13.5 —

RAVIOLI ROSSI AL PECORINO (V)

Scarlet coloured ravioli pasta with a filling of chickpeas & mixed vegetables in a cheesy sauce of Pecorino Romano & black pepper
— £12.5 —

SECONDI PIATTI - MAINS

PARMIGIANA DI MELANZANE (V)(GF)

Traditional baked dish of layered aubergines in our signature homemade tomato sauce & melted mozzarella cheese
— £14.5 —

AGNELLO ALLA GRIGLIA (GF0)

Grilled lamb chops served with a mouth-watering mustard sauce, beer flavoured onion chutney & roast potatoes
— £18.5 —

FILETTO ALLA GRIGLIA (GF0)

200g Aberdeen Angus beef fillet steak served with roast potatoes & red wine butter
— £30 —

COTOLETTA DI POLLO FRITTA

Crispy breaded, fried & marinated chicken breast fillet served with fries & homemade signature tomato sauce
(Add a side of pasta for £3)
— £16.5 —

RANA PESCATRICE (GF0)

Pan-fried monkfish in a delicate creamy broccoli sauce served with spicy nduja, crunchy almonds & steamed vegetables
— £21 —

GUANCIA DI MANZO

AL VINO ROSSO

Slow-cooked braised ox cheeks in red wine served with crispy golden Polenta & sauce of choice:
- Salsa Verde (parsley, capers, oil, anchovies)
- Horseradish
— £18 —

DA VINCI'S MINI PORCHETTA (GF0)

Pork shoulder filled with Italian sausage & our secret seasoning served with roast potatoes
— £18 —

Vegan Menu



ANTIPASTI - STARTERS

ZUPPA DEL GIORNO

Soup of the day served with toasted bread.
Ask a member of the staff if a vegan option is available

— £7 —

BRUSCHETTA (VG)(GFO)

Italian staple of toasted bread with fresh tomatoes, basil & garlic

— £5.5 —

POLENTINA AI FUNGHI (GF)

Deep-fried golden Polenta served with tasty seasoned mushrooms

— £7 —

COCCOLI E POLENTA

Homemade deep-fried dough balls & crispy golden Polenta served with our signature homemade tomato sauce

— £7 —

VERDURINE IN PASTELLA

Classic starter of battered & deep-fried seasonal vegetables served with an exquisite hummus of sun-dried tomatoes

— £7 —

PRIMI E SECONDI - MAINS

PENNE ALL'ARRABBIATA (GFO)

Spicy dish of Penne pasta in our signature homemade tomato sauce & chilli flakes

— £12.5 —

PENNE ALLA PUTTANESCA (GFO)

Penne pasta in our signature homemade tomato sauce, capers, olives & chilli flakes

— £12.5 —

PENNE AI FUNGHI (GFO)

Penne pasta in a vegan creamy sauce, tasty Porcini mushrooms & intense truffle oil

— £12.5 —

GNOCCHI AI FORMAGGI

Our vegan variation of an Italian classic, 'Gnocchi ai 4 Formaggi' - Potato gnocchi pasta in a creamy sauce of vegan cheese

— £12.5 —

LASAGNA VEGANA

Layered vegan pasta with seasonal vegetables in a delicious vegan béchamel sauce

— £14.5 —

PARMIGIANA DI MELANZANE

Traditional baked dish of layered aubergines in our signature homemade tomato sauce & vegan mozzarella cheese

— £14.5 —

POLPETTE AL SUO

Our flavourful vegan variation of meatballs made of garden peas & fresh mint served with roast potatoes

— £14 —

DA VINCI'S SIDES

PATATINE FRITTE

Hand-cut French fries

— £3.5 —

PATATE AL FORNO

Da Vinci's signature roast potatoes

— £3.5 —

FAGIOLINI IN UMIDO

Steamed green beans in our signature homemade tomato sauce

— £3.5 —

INSALATA MISTA

Mixed salad

— £3 —

VERDURE AL VAPORE

Steamed vegetables

— £3 —

FOCACCIA

Da Vinci's homemade warm & soft focaccia bread

— £3 —

PANE

Basket of bread

— £2 —

PANE ALL'AGLIO

Garlic bread
(Add mozzarella cheese £2)

— £3 —

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN-FREE

(GFO) GLUTEN-FREE OPTION AVAILABLE

IF YOU HAVE AN ALLERGY OR INTOLERANCE

OR NEED MORE INFORMATION ABOUT OUR INGREDIENTS,

PLEASE SPEAK WITH A MEMBER OF OUR STAFF BEFORE ORDERING

All our dishes are cooked from scratch using high-quality ingredients locally sourced

WINE SPECIALS

BRUNELLO DI MONTALCINO BARBI DOCG 2016

Toscana, VEGAN. ABV: 14.5%. Sangiovese 100%
Pairing: Complex Meat dishes, Pecorino Cheese, Game, Mushrooms, Truffle

£68

BAROLO ASCHERI DOCG 2017

Piemonte, ABV: 14.5%. Nebbiolo 100%
Pairing: Red Meat (stewed and roasted), Game, Truffle, Hard Cheese

£65

AMARONE CLASSICO DELLA VALPOLICELLA DOCG 2016

Veneto, ABV: 15%. Corvina 50%, Corvinone 20%, Rondinella 20%, Molinara, Oseleto, Turchetta 10%
Pairing: Wild Game, Roasted Meat, Seasoned Hard Cheese

£65

SPARKLING WINE

PROSECCO DOC SPUMANTE ANNO DOMINI

Veneto, Organic & VEGAN. ABV: 11%. Glera grapes Extra dry

£27 / £8 GLASS

ROSÉ

ROSATO VILLA MURA SARTORI

Veneto, VEGAN. ABV: 11.5%. Corvina 40%, Rondinella 40%, Molinara 20%
Pairing: Appetisers, Soups, Light Dishes

£24 / £7.50 GLASS

VINI ROSSI- RED WINES

MONTEPULCIANO D'ABRUZZO CASALBORDINO 2020

Abruzzo, VEGAN. ABV: 13%. Montepulciano 100%
Pairing: Grilled Meat, Pecorino Cheese

£24 / £7 GLASS (175ML)

DE NOTARI CESANESE IGT 2019

Lazio, VEGAN. ABV: 13%. Cesaneese 100%
Pairing: Veal, Grilled & Roasted Red Meat

£25 / £7.50 GLASS (175ML)

MIRAL NERO D'AVOLA DOC 2020

Sicilia, ORGANIC. ABV: 13%. Nero D'Avola 100%
Pairing: Pasta, Beef & Lamb

£26 / £7.50 GLASS (175ML)

CHIANTI DA VINCI DOCG 2019

Toscana, ABV 13%. Sangiovese 80-100%
Pairing: Roasted Meat, Wild Game, Cheese, Pasta; no spicy food

£26 / £7.50 GLASS (175ML)

PINOT NERO BORGO MAGREDO DOC 2019

Friuli, ABV: 12.5%. Pinot Nero 100%
Pairing: Poultry, Beef, Fish, Ham, Lamb, Pork, Creamy Sauces & Spicy Seasonings

£26

PERRICONE TERRE SICILIANE IGP 2018

Sicily, ABV: 13.5%. Perricone 100%
Pairing: Cold cuts, Cheese, Pasta dishes, Lamb

£26

Wine Selection



VINI BIANCHI- WHITE WINES

PINOT GRIGIO DELLE VENEZIE MURARI DOC 2019

Veneto, ABV: 12%. Pinot Grigio 100%
Pairing: Light Appetisers, Fish, Seafood

£24 / £7 GLASS (175ML)

SAUVIGNON BLANC COLLEVENTO 921 IGT 2020

Friuli-Venezia Giulia, ABV: 12%. Sauvignon Blanc 100%
Pairing: White Meats, Vegetarian, Fish

£24 / £7 GLASS (175ML)

CHARDONNAY IGT TRE VENEZIE 2019

Friuli -Venezia Giulia, ABV: 12%. Chardonnay 100%
Pairing: Pasta, Vegetarian, Appetisers, Fish, Cured Meat

£24 / GLASS £7 (175ML)

GRECANICO MOLINO AL VENTO IGT 2019

Sicilia, VEGAN. ABV: 12.5%. Grecanico 100%
Pairing: White Meats, Vegetarian, Fish

£25 / £7.50 GLASS (175ML)

PECORINO TERRE DI CHIETI TOMBACCO IGT 2018

Abruzzo, ABV: 13.5%. Pecorino 100%
Pairing: Fish, White Meats, Truffle, Medium-seasoned Cheese

£26

VERMENTINO GUAD AL MARE 2018

Toscana, VEGAN. ABV: 12%. Vermentino 100%
Pairing: Pasta, Vegetarian, Appetisers, Fish, Cured Meat

£26

PRIAMO PUGLIA NERO DI TROIA IGP 2018

Puglia, ABV: 14%. Nero di Troia 100%
Pairing: Cold cuts, Cheese, Grilled meats, Meat pasta

£27

LACRIMA DI MORRO D'ALBA QUERCIAINTICA DOCG 2019

Marche, ABV: 12.5%. Lacrima di Moro 100%
Pairing: Cold cuts, Meat pasta, Pork, Poultry

£27

BARBERA BRICOTONDO DOC 2017

Piemonte, ABV: 13.5%. Barbera 100%
Pairing: Lamb, Stews, Braises, Ragù Bolognese Sauce

£28

ROCCA SVEVA VALPOLICELLA RIPASSO SUPERIORE 2016

Veneto, ABV: 14%. Corvina 70%, Molinara and Rondinella 30%
Pairing: Beef, Veal, Game

£32

LANGHE NEBBIOLO SAN GIACOMO DOC 2016

Piemonte, VEGAN. ABV: 14%. Nebbiolo 100%
Pairing: Beef, Lamb, Game, Poultry

£38

PEDRASTELLA ISOLA DI NURAGHI- TENUTA L'ARIOSA IGT 2015

Sardegna, ABV: 14%. Carignano 100%
Pairing: Cold cuts, Cheese, Pasta dishes, Lamb

£38

Our selection of Italian wines may vary depending on stock availability

Cocktails

BELLINI

Prosecco, Peach Purée
— £8 —

ROSSINI

Prosecco, Strawberry Purée
— £8 —

NEGRONI

Gin, Martini Rosso, Campari
— £8 —

SPRITZ

Prosecco, Aperol, Soda Water
— £8 —

THE GODFATHER

Whisky, Amaretto Liqueur
— £8 —

1930'S COSMOPOLITAN

Gin, Cointreau, Raspberry Syrup,
Lemon Juice
— £8 —

ANGELO AZZURRO

Gin, Cointreau, Blue Curaçao,
Lemon Juice
— £8 —

COCCO BELLO

Vodka, Coconut Rum, Pineapple Juice
& Lime Juice
— £8 —

TIA MARIA COCKTAIL

Smirnoff Vodka, Tia Maria, Espresso,
Sugar Syrup
— £8 —

GIN & TONIC

Choose your favourite gin:
Gordon's London Dry Gin
Beefeater
Tanqueray (+ £1)
Hendrick's Gin (+ £1.50)
The Botanist (+ £1.50)
— £7 —

After-dinner Cocktails

CHOCOLATE MARTINI

Smirnoff Vodka, Baileys, Crème de Cacao,
Heavy Cream, Sugar Syrup, Cocoa Powder
— £8 —

PINK MARTINI

Tequila Rose, Smirnoff Vodka,
Chocolate Syrup, Fresh Strawberry
— £8 —

GOLDEN DREAM

Galliano, Cointreau, Orange Juice,
Heavy Cream
— £8 —

Mocktails

COLITTO

Tonic Water, Angostura Bitter, Lime Cordial
— £4 —

ANITA

Orange Juice, Lemon Juice, Angostura Bitter,
Soda Water
— £4 —

PROHIBITION PUNCH

Apple Juice, Ginger Beer, Sugar Syrup,
Lime Cordial
— £4 —

Sweet Wines

VIN SANTO (50 ML)

— £6.5 —

PASSITO (50 ML)

— £6.5 —

ALLETICO (50 ML)

— £6.5 —



Liqueurs

GRAPPA NONINO

— £4.5 —

VECCHIA ROMAGNA BRANDY

— £4.5 —

SAMBUCA

— £3.5 —

LIMONCELLO

— £3.5 —

AMARETTO

— £3.5 —

FRANGELICO

— £3.5 —

GALLIANO

— £3.5 —

AMARO AVERNA

— £3.5 —

AMARO STREGA

— £3.5 —

TIA MARIA

— £3.5 —

COINTREAU

— £3.5 —

BAILEYS

— £3.5 —

TEQUILA ROSE

— £3.5 —

WHISKY

Ask a member of the staff to show you our
selection of Irish & Scottish whiskies

— £4.5 —

Beers

PERONI 33CL

— £4 —

MORETTI 33CL

— £4 —

SAMUEL ADAMS (DRAUGHT)

— £5.5 —

KOPPARBERG CIDER

— £4.8 —

PERONI LIBERA 0.0% 33CL

— £3.5 —

Soft Drinks

COCA COLA

— £2.8 —

DIET COKE

— £2.8 —

COKE ZERO

— £2.8 —

GINGER BEER

— £2.5 —

APPLETISER

— £2.8 —

S.PELLEGRINO

LIMONATA

— £2.5 —

S.PELLEGRINO

ARanciATA

— £2.5 —

S.PELLEGRINO

SPARKLING WATER

— £3.00 —

500

ML

Coffees

SINGLE ESPRESSO

— £2.5 —

DOUBLE ESPRESSO

— £3 —

CAFFÈ AMERICANO

— £3 —

LATTE MACCHIATO

— £3 —

CAPPUCCINO

— £3 —

CAPPUCCINO CIOCCOLATO

— £3 —

HOT TEA

— £1.8 —

HOT CHOCOLATE

— £3.5 —

NON-DAIRY MILK
& DECAFFEINATED COFFEE AVAILABLE

WE SERVE ONLY ILLY ITALIAN COFFEE