

Da Vinci's.

RISTORANTE ITALIANO

JOIN US FOR A

NEW YEAR'S EVE CELEBRATION

3 COURSE DINNER

LIVE DJ MUSIC STARTS AT 10:30PM

£80 PER PERSON



STARTERS

CULATELLO CON FICHI E FORMAGGIO DI CAPRA
(36 MONTHS OLD CURED PARMA HAM, FIGS, GOAT CHEESE, EVO)

RAVIOLI AL ASTICE
HOMEMADE RAVIOLI STUFFED WITH LOBSTER, CRAB, COOKED IN A CREAMY BRANDY SAUCE

CAPELANTE CON CHORIZO E NDUJA
PORTLAND SCALLOPS, CHORIZO, SPICY NDUJA, SAMPHIRE, EVO.

GATTO' DI PATATE NAPOLETANO
NEAPOLITAN-STYLE POTATO CAKE LAYERED WITH SMOKED CHEESE, MOZZARELLA, PARMESAN, ONIONS, PEAS, WITH A GOLDEN BREADCRUMB CRUST

MAINS

STINCO DI AGNELLO
SLOW COOKED LAMB SHANKS, BRAISED WINTER VEG, RED WINE JUS

RAVIOLI DELLA ZIA
HOMEMADE RAVIOLI, STUFFED WITH WILD MUSHROOMS & PORCINI, COOKED IN A CREAMY SAUCE

PESCA SPADA ALLA PUTTANESCA
FRESH SWORDFISH, NAPOLITANA SAUCE, CAPERS, OLIVES, TOUCH OF CHILLI, SERVED WITH VEG AND POTATOES

PETTO D'ANATRA
DUCK BREAST, PINK PEPPERCORN & BRANDY SAUCE, VEG & POTATOES, COOKED PINK

DESSERTS

CHEESE & BISCUITS
SELECTION OF ITALIAN CHEESES SERVED WITH BISCUITS

LEMON, PISTACHIO & WHITE CHOCOLATE TART
HOMEMADE TART, FILLED WITH LEMON WHITE CHOCOLATE CREAM AND PISTACHIO)

MIRTO GIN SORBET
SLOE BERRY INFUSED GIN SORBET

ZEPPOLA DI SAN GIUSEPPE
HOMEMADE SWEET PASTRY, FILLED WITH CREME PATISSERIE AND BLACK CHERRY