

Welcome to Da Vinci's

Established in 1993

Da Vinci's was born from passion, family values,
and a true love for Italian hospitality.

I would like to express my deepest gratitude to
Nico, the founder of Da Vinci's, whose trust and
generosity gave me the opportunity to take
over this restaurant and make a lifelong dream
come true.

With great respect for the past and excitement
for the future, I am proud to continue this
journey, offering honest food, made with the
finest seasonal ingredients and served with
warmth, simplicity, and cuore.

Dal 1993, una storia di passione e tradizione.

Buon appetito e benvenuti a Da Vinci's.

Con affetto,

Gennaro

APERITIF COLLECTION

Cocktails

BELLINI

Millesimato Prosecco, Peach Puree

9.2

NEGRONI

Gin, Campari, Red Vermouth

11

VODKA MARTINI

Belvedere Vodka, Martini Bianco

9.4

HUGO SPRITZ

Millesimato Prosecco, St. Germain, Soda, Fresh Mint

12.2

DAVINCI'S ROYALE

Millesimato Prosecco, Chambord

10

ESPRESSO MARTINI

Belvedere Vodka, Coffee Liqueur, Espresso, Sugar Syrup

12.4

APEROL SPRITZ

Millesimato Prosecco, Aperol, Soda

10.2

The Gin Collection

GORDONS

9.8

BH1 ROSE'

11.8

BH1 DRY

10.8

RHUBARB GINGER

12.5

HENDRICK'S

10.9

TANQUERAY N.10

12.5

MALFI GRAPEFRUIT

11.5

TRUFFLE

19.2

All served 50ml with mixers, 25ml available on request

Mixers: Fever Tree Tonic, Fever Tree Light, Fever Tree Lemonade, Fever Tree Mediterranean, Fever Tree Elderflower Tonic, Fever Tree Pink Grapefruit Soda

BEER & CIDER

PERONI DRAUGHT	PINT / HALF 6.9/4	BIRRA MORETTI SALE DI MARE	330ML 5.2
CORONA EXTRA	330ML 4.8	KOPPARBERG MIXED FRUIT 0%	500ML 5.8
PERONI 0%	330ML 4	INCH'S CIDER	500ML 5.8
MEANTIME PALE ALE	330ML 5	KOPPARBERG STRAWBERRY & LIME	500ML 6.2
PERONI GLUTEN FREE	330ML 5		

WINE COLLECTION

Bollicine/Sparkling Wines

BABY PROSECCO MILLESIMATO 200ML	10.9	PROSECCO ROSE' ATTILIO	37.9
PROSECCO EXTRA BRUT ATTILIO	35.9	CA' DEL BOSCO FRANCIACORTA	79.9

WINE COLLECTION

Bianchi/White Wines

	BTL	250ML	125ML
TREBBIANO SOSPIRO	24.9	9.7	5.7
PINOT GRIGIO DELLE VENEZIE BEL CANTO	29.9	11.5	6.5
BIANCO PUGLIA INFINITUM	31.9	11.9	6.9
SAUVIGNON BLANC KOKAKO NEW ZEALAND	34.9	12.9	7.5
VERDICCHIO UMANI RONCHI	32.9		
FALANGHINA MOZZAFIATO BENEVENTO	33.5		
GEWURZTRAMINER GRAN RISERVA MORANDE'	36.9		
MARLBOROUGH SAUVIGNON BLANC RISERVA	38.9		
GRECO DI TUFO FEUDI DI SAN GREGORIO	40.9		
GAVI DI GAVI BOSCHETTO	40.9		
RIESLING ORGANIC CORRALILLO MATETIC	41.9		
PECORELLO CALABRIA IPPOLITO	45.5	(MAGNUM AVAILABLE)	

Rosati/Rose' Wines

	BTL	250ML	125ML
PINOT GRIGIO ROSE'	29.5	11.5	6.5
ROSATO PUGLIA INFINITUM	30.9	11.9	6.9
PROVENCE NICOLAS ROUSET	37.9	13.9	7.9
ZINFANDEL ROSE'	33.9		
NEGROAMARO ROSATO TORMARESCA PUGLIA	44.9		
PESCANERA ROSE' IPPOLITO CALABRIA	47.9	(MAGNUM AVAILABLE)	
KORDE ROSE' TEMPRANILLO SPAIN	75.9		

WINE COLLECTION

Rossi/Red Wines

	BTL	250ML	125ML
SANGIOVESE SOSPIRO	24.9	9.7	5.7
MERLOT CRESCENDO	28.9	11.2	6.2
MONTEPULCIANO D'ABRUZZO	30.9	11.7	6.7
MALBEC PAMPA	32.9	12.4	7
PRIMITIVO MOZZAFIATO PUGLIA	32.5		
CHIANTI DOCG	34.9		
NERO DI TROIA INFINITUM PUGLIA	34.9		
MONTEPULCIANO D'ABRUZZO JORIO UMANI RONCHI	40.9		
AGLIANICO L'ATTO BASILICATA	42.9		
CHIANTI CLASSICO PEPPOLI ANTINORI	49.9		
BAROLO DOCG BTL	64.9		
ANNI 160 IPPOLITO CALABRIA	72.7	(MAGNUM AVAILABLE)	
RIPE DEL FALCO IPPOLITO CALABRIA	82.5		
BAROLO GRAN RISERVA	85.9		
AMARONE DELLA VALPOLICELLA MASI	89.9		
AMARONE DELLA VALPOLICELLA RISERVA MASI	139.9		

MAIN MENU

Mentre Aspetti (While you wait)

OLIVE DI TRAPANI

5.2

Mixed Olives, Garlic, Chilli **Vv V GF**

PANE E OLIVE

7.2

Homemade Bread, Olive di Trapani, Extra Virgin Olive Oil, Balsamic **Vv V**

Lunch From 12pm to 3pm

BRUSCHETTONA LIGHT

13.5

Toasted Bread, Cherry Tomatoes, Garlic, EVO, Side of Mix Salad **Vv V**

FISH PIE

16

Cod, Smoked Haddock, Salmon, Prawns, Mash Potato in a Creamy Sauce

BISTECCA N' CHIPS

16

28 Days aged minute sirloin, chips, peppercorn sauce

DA VINCI'S SANDWICH

17

Prime Fillet steak, caramelised onion, mature cheddar, lettuce, tomatoes, side of fries

FISH N' CHIPS

17.5

Batter Cod Fillet, Chips, Peas, Tartare sauce

Antipasti Starters

BRUSCHETTA ALLA ROMANA

8.2

Toasted Crostini, Cherry Tomatoes, Garlic, EVO, Balsamic Glaze **Vv V**

PROVOLONE AL FORNO

10

Baked Provolone Cheese, Caramelised onions, Spicy Nduja, Bechamel, Toasted Bread.

FUNGHI RIPIENI AL DOLCELATTE

9.9

Gorgonzola Stuffed Mushrooms, Marie-Rose sauce **V**

GAMBERONI ALL' AGLIO CON NDUJA

12

Peeled King Prawns, Garlic & white wine sauce, Toasted Bread

ARANCINI DI

9.9

MONTALBANO

Sicilian fried rice balls, chorizo, Peas, mozzarella, nduja

CALAMARI FRITTI

12

Giant Panko Calamari, Tartare sauce

Da Vinci's.
RISTORANTE ITALIANO

GF Gluten Free **V** Vegetarian **Vv** Vegan

10% Discretionary service charge

Please inform your server of any allergies or dietary requirements

MAIN MENU

Pasta Fresca

Fresh Pasta by Federica. Prepared by hand using the same techniques taught to her by Nonna Antonina as a child. Over 30 years of family tradition on every plate.

TORTELLINI SOPHIA LOREN 18.5

Homemade Tortellini stuffed with ricotta e spinach in a Cream, Sage, Ham sauce

RAVIOLI AL CINGHIALE 23.5

Homemade Ravioli Filled with Wild Boar Ragù, Porcini Mushroom, Cooked in a Rich Red Wine Sauce

RAVIOLI DI CARNE 20.5

Homemade Ravioli stuffed with Nduja, Bacon & Beef, in a spicy creamy sauce

RAVIOLI ALL' ASTICE 25.5

Homemade Ravioli Filled with Portland Lobster, Crab, cooked in a Vodka Creamy Sauce

Pasta Tradizionale

(Gluten free option available for extra £1.50)

TAGLIATELLE CRAZY ALFREDO

Homemade Tagliatelle, Chicken, Bacon, Chorizo, Cream, Parmesan, Chilli, Nduja, Pesto

21.5

When this dish is ordered, we give an extra one to charity

PENNE ARRABBIATA 14

Penne, Mixture of Chilli, Garlic and Neapolitan sauce **Vv V**
With Bacon £2.5 Extra

LASAGNA AL FORNO 15.9

Homemade Lasagna, Bolognese Sauce, Béchamel, Mozzarella

SPAGHETTI ALLA BOLOGNESE 15.5

Spaghetti, 6 hours bolognese sauce

CANNELLONI RICOTTA E SPINACI 15.9

Homemade Cannelloni, Ricotta, Spinach, Tomato sauce, Béchamel, Mozzarella **V**

SPAGHETTI ALLA CARBONARA 15.9

Spaghetti, Bacon, Egg Yolk, Pecorino Romano, Parmesan Cheese, touch of Cream

LINGUINE AI FRUTTI DI MARE 22.9

Linguine, Tomato sauce, White wine, Fresh Local Sea Food

PENNE ALLA BOSCAIOLA 16.2

Homemade Penne Pasta, Bacon, Mushrooms, Peas, touch of cream **V on request**

RISOTTO AI PORCINI 23

30 Minutes Cooking Time – Arborio Rice, Porcini Mushrooms, White Wine, Onion, EVO

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MAIN MENU

Pizza Con Passione

(Gluten free base available for extra £3.50)

High-hydration, slow-fermented dough for a light, crisp-yet-airy crust and authentic Italian flavor.

MARGHERITA

12.7

Extra Light Pizza, Tomato sauce, Fiordilatte Mozzarella, Basil, EVO **V**

MONNALISA

16.1

Extra Light Pizza, Tomato sauce, Fiordilatte Mozzarella, Mushrooms, Ham, Basil, EVO

POLLO BBQ

17.3

BBQ Base- Fiordilatte Mozzarella, Pancetta, Chicken EVO.

AMERICAN HOTISSIMA 17.3

Red Nduja Base - Extra Light Pizza, Spicy Creamed Nduja & Chilli Base, Fiordilatte Mozzarella, Chorizo, Chilli, Basil, EVO

ORTOLANA

18.3

Extra Light Pizza, Creamed Pea & Courgette Base, Fiordilatte Mozzarella, Artichokes, Sun Dried Tomato, Olives, Mushrooms, Basil, EVO **Vv on Request**

TARTUFOTTA

18.5

Wild Mushroom Base, Fiordilatte Mozzarella, Provolone Cheese, Parmesan, EVO.

MAIALINA

20

Extra Light Pizza, Tomato sauce, Fiordilatte Mozzarella, Italian Pork Sausage, Minced Beef, Bacon, Chorizo, Basil, EVO

CALZONE RIPIENO 20

Extra light folded Pizza, tomato sauce, fiordilatte mozzarella, Italian pork sausage, ham, chorizo, mushrooms, onions, olives, EVO

Extra Toppings& Dips

JALAPENOS

2.5

NDUJA MAYO

3

NDUJA CALABRESE

3

PESTO MAYO

3

FRESH PESTO

3

GARLIC MAYO

3

CARAMELISED ONIONS

3

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MAIN MENU

Secondi Piatti

POLLO ALL' AGLIO 20.7

Supreme of Chicken, Mushrooms, Garlic & Creamy sauce served with potatoes and veg **GF**

BRASATO DI MANZO 23.2

6 Hours slow Cooked Ox Cheeks, Red Wine Jus, Mash Potato

COTOLETTA ALLA BOLOGNESE 23.1

Pork Chop Fried in Breadcrumb, Parma Ham, Bolognese sauce, Mature Cheddar, served with Chips

BEEF STROGANOFF 25.2

Strips of Prime Fillet, Wholegrain Mustard, Brandy & Creamy Mushroom sauce, served with rice **GF**

FILETTO ALLA GRIGLIA 36.9

7 oz 28 Days Aged Fillet, Cooked to your Liking. Served with potatoes and Veg **GF**
Add a sauce: Peppercorn or Mushroom dolcelatte (£3 extra)

Contorni (Sides)

INSALATA MISTA 5

Mix Leaf Salad **Vv V GF**

ZUCCHINI SCAPECE 7

Deep Fried Courgette, Pesto Mayo sauce **V**

FAGIOLINI & BROCCOLI 5

Green Beans & Tenderstem Broccoli **Vv V GF**

PIZZA GARLIC BREAD 8

Vv V

PATATINE FRITTE 5

Koffman triple fried chips **Vv V**

CHEESY GARLIC BREAD 9.9

V

Menu Bambino

All dishes are £10

PIZZA MARGHERITA **V**

SPAGHETTI ALLA CARBONARA

CHICKEN GOUJONS WITH FRIES

SPAGHETTI ALLA BOLOGNESE

FISH N' CHIPS WITH FRIES

da Vinci's.

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DESSERT MENU

ICE CREAM/SORBETS

2.8*

*per scoop. Please Ask your server for the ice cream/sorbet selection

CHEESECAKE

9.2

Please ask your server for the flavor of the day

DOLCE DEL GIORNO

9

Please ask your server for the dessert of the day

TIRAMISU

9.7

Savoiardi biscuit dipped in coffee and topped with mascarpone cheese and cocoa dust

DOPO CENA DRINKS

WHISKY

Single / Double

OBAN 14 YEARS SINGLE MALT SCOTCH WHISKY

13.5 / 23

REDBREAST 12 YEARS IRISH WHISKY

8 / 14

THE BALVENIE 14 YEARS CARRIBEAN CASK

9 / 16

DALWHINNIE 15 YEARS MALT SCOTCH WHISKY

8.5 / 15

COGNAC

Single / Double

COURVOISIER XO

16 / 29

MARTELL XO

19 / 33

REMI MARTIN XO

21 / 37

DOPO CENA DRINKS

PORT

BIN 27 - 75ML

6

SWEET WINE

PASSITO CALABRIA IPPOLITO 75CL

8.9

LIQUEURS

Single / Double

GRAPPA AMARONE DELLA VALPOLICELLA

6 / 11

GRAPPA BIANCA NARDINI

5 / 9

LIMONCELLO

4 / 7

SAMBUCA (CLASSIC, LIQUORICE, BANANA, CHILLI)

4 / 7

COINTREAU

4 / 7

BENEDICTINE

4 / 7

TIA MARIA

4 / 7

BAILEYS

4

LIQUEUR COFFEE (IRISH, TIA MARIA, BAILEYS &
BRANDY)

8.5