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

DRINKS

Cocktails

BELLINI 9.2
Millesimato Prosecco,Peach Puree

VODKA MARTINI 9.4
Belvedere Vodka, Martini Bianco

DAVINCI'S ROYALE 10
Millesimato Prosecco, Chambord

APEROL SPRITZ 10.2
Millesimato Prosecco, Aperol, Soda

NEGRONI 11
Gin, Campari, Red Vermouth

HUGO SPRITZ 12.2
Millesimato Prosecco, St. Germain, Soda, Fresh Mint

ESPRESSO MARTINI 12.4
Belvedere Vodka, Coffee Liqueur, Espresso, Sugar Syrup

The Gin Collection

GORDONS	10.2	MALFI GRAPEFRUIT	11.5
HENDRICK'S	11.2	RHUBARB GINGER	12.5
GORDONS ROSE	11.2	TANQUERAY N.10	12.5

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

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

THE OWNERS WINE COLLECTION



At Da Vinci's, our passion for Italian wine goes beyond simply choosing what to serve.

Our owner, Gennaro, has taken that passion one step further by personally investing in one of the wine companies behind our collection.

This unique relationship allows us to bring you a carefully selected range of exceptional Italian wines, many of which you won't easily find in other restaurants or on the high street.

By working closely with our wine partners, we've been able to elevate the quality of our selection while keeping our prices remarkably competitive.

From our family to your table, we invite you to discover the difference.

Bollicine/Sparkling Wines

	BTL	125ML
PROSECCO - DAL BELLO Straw yellow color with notes of white peach, exotic fruit, cedar, almond, and honey; fresh and harmonious.	**33.9**	**7.5**
PROSECCO CELEBER DOCG - DAL BELLO Notes of apple, white peach, exotic fruits (such as passion fruit), cedar, almond, honey, and floral hints like wisteria or elder depending on the specific expression. Fresh, harmonious, and persistent with a balanced structure.	**39.5**	

Da Vinci's.
RISTORANTE ITALIANO

WINE COLLECTION

Bianchi/White Wines

	BTL	250ML	125ML
CHARDONNAY - DAL BELLO Clean and Strong Flavour, offering medium acidity, a medium body, and crisp fruit notes like Apple, Pear, Melon.	**25.9**	**9.9**	**5.9**
PINOT GRIGIO - DAL BELLO Softly Pressed Grapes fermented at 18° C after a 12-Hour Decantation, And refined for 30 days in the bottle. Ideal With Fish, seafood and vegetable-based dishes.	**30.9**	**11.9**	**6.9**
MARE CHIARO - IPPOLITO 1845 Crisp and Refreshing with Aromas of tropical fruit, Pear, peach, white Flowers, and a distinct mineral/marine finish. Ideal With Fish, grilled seafood, light starters and white meats. **(Gennaro's Favourite)**	**32.9**	**12.5**	**7.5**
PECORELLO - IPPOLITO 1845 Well know as Sauvignon of the South. Complex and Mediterranean, features notes of Citrus, Yellow-fleshed fruit, and subtle mineral notes. Ideal With Mediterranean fish dishes, Seafood, and Light courses. **(Magnum Available £65.9)**	**34.9**	**12.9**	**7.9**
KARMIS - CONTINI 1898 Bright Straw-yellow colour with Aromas of white Flowers, ripe peach, pineapple, cedar, backed by a fresh, savoury, and saline-mineral finish. Ideal With Roast, White Meats, Starters, Beef Meat cooked up to medium Rare.	**36.9**		

Rosati/Rose' Wines

	BTL	250ML	125ML
MABILIA - IPPOLITO 1845 A Delicate fruity aroma of sour black Cherries and Rose Petals, and a fresh, persistent palate. 24-hours skin maceration at a controlled temperature in steel thanks.	**31.5**	**11.9**	**6.9**
PESCANERA - IPPOLITO 1845 Softly Pressed Grapes fermented at 18° C after a 12-Hour Decantation, And refined for 30 days in the bottle. Ideal With Fish, seafood and vegetable-based dishes.	**35.9**	**13.5**	**7.5**

WINE COLLECTION

Rossi/Red Wines

	BTL	250ML	125ML
CABERNET - DAL BELLO Intense Bouquet of wild fruits, wild cherry, blackcurrant, plum, spicy pepper, and hints of dark chocolate.	**25.9**	**9.5**	**5.5**
MERLOT - DAL BELLO Strong Fragrance featuring hints of Wild fruit, redcurrant, and blueberry. Perfect with Red Meat dishes, Roasted meats and medium-aged cheeses.	**28.9**	**10.5**	**6.5**
LIBER PATER - IPPOLITO 1845 Deep Ruby-Red Color with Aromas of wild berries, cherry violet, leather, tobacco and spice. Pairs well with Red meats, grilled dishes, well-seasoned first courses.	**31.9**	**11.5**	**7.5**
I MORI - IPPOLITO 1845 Warm, full-bodied, well balanced, and smooth with refined tannins and a persistent finish. Pairs well with Hearty Meat dishes, roasts, baked lasagna, Ravioli, and Mature cheeses. **(Gennaro's Favourite)**	**33.9**	**12.5**	**8.5**
BARBERA D'ASTI - TENUTA IL FINALE Features red and dark fruits like cherry, blackberry, and dark plum, paired with floral and spice nuances, lively or crisp acidity, and soft rounded tannins. Pairs well with Wild Mushrooms Risotto, Beef Steak, Mushroom starters.	**36.9**		
160 ANNI - IPPOLITO 1845 The Amarone della Valpolicella of the South. Full-bodied, warm, and structured, combining Bright acidity with firm tannins, a round sip, and a long, fresh, elegant finish.	**54.9**		
RIPE DEL FALCO - IPPOLITO 1845 Warm, intense, and savory with very fine tannins and a long, persistent finish. **(Gennaro's Favourite)**	**64.9**		

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**

BISTECCA N' CHIPS — 16
28 Days aged minute sirloin, chips, peppercorn sauce

FISH PIE — 16
Cod, Smoked Haddock, Salmon, Prawns, Mash Potato in a Creamy 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**

FUNGHI RIPIENI AL DOLCELATTE — 9.9
Gorgonzola Stuffed Mushrooms, Marie-Rose sauce **V**

ARANCINI DI MONTALBANO — 9.9
Sicilian fried rice balls, chorizo, Peas, mozzarella, nduja

PROVOLONE AL FORNO — 10
Baked Provolone Cheese, Caramelised onions, Spicy Nduja, Bechamel, Toasted Bread.

GAMBERONI ALL' AGLIO CON NDUJA — 12
Peeled King Prawns, Garlic & white wine sauce, Toasted Bread

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 DI CARNE **20.5**

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

RAVIOLI AL CINGHIALE **23.5**

Homemade Ravioli Filled with Wild Boar Ragù, Porcini Mushroom, Cooked in a Rich Red Wine 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 **21.5**

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

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

PENNE ARRABBIATA **14**

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

SPAGHETTI ALLA BOLOGNESE **15.5**

Spaghetti, 6 hours bolognese sauce

SPAGHETTI ALLA CARBONARA **15.9**

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

PENNE ALLA BOSCAIOLA **16.2**

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

LASAGNA AL FORNO **15.9**

Homemade Lasagna, Bolognese Sauce, Béchamel, Mozzarella

CANNELLONI RICOTTA E SPINACI **15.9**

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

LINGUINE AI FRUTTI DI MARE **22.9**

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

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 **V**
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 CALABRESE	**3**
FRESH PESTO	**3**
CARAMELISED ONIONS	**3**
NDUJA MAYO	**3**
PESTO MAYO	**3**
GARLIC MAYO	**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**

FAGIOLINI & BROCCOLI **5**
Green Beans & Tenderstem Broccoli **Vv V GF**

PATATINE FRITTE **5**
Koffman triple fried chips **Vv V**

ZUCCHINI SCAPECE **7**
Deep Fried Courgette, Pesto Mayo sauce **V**

PIZZA GARLIC BREAD **8**
Vv V

CHEESY GARLIC BREAD **9.9**
V

Menu Bambino
All dishes are £10

PIZZA MARGHERITA **V**

CHICKEN GOUJONS WITH FRIES

SPAGHETTI ALLA CARBONARA

SPAGHETTI ALLA BOLOGNESE

FISH N' CHIPS WITH FRIES

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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**

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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

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