

AntiPasti

Pane all'aglio £3.30 Garlic bread

Pane aglio e Formaggio £4.30 Garlic bread with cheese

Bruschetta alla Romana (V) £4.95

Homemade Italian bread, toasted and rubbed with fresh garlic. Topped fresh cherry tomatoes, Italian herbs & a balsamic dressing

Prosciutto Melone £8.95

Fresh Galia Melon with prosciutto ham

Olive di Trapani £3.95 Sicilian olives

Zuppa del giorno £4.30 soup of the day

Caprese di Bufala Mozzarella (V) £6.95

Bufalo Mozzarella with ripened tomato and our home made fresh pesto.

Bianchetti fritti £6.10 Deep fried whitebait

Calamari Fritti £7.60 Deep fried squid

Gamberetti Piccanti £5.95

Baby prawns cooked with fresh chilli, white wine & our homemade special recipe tomato sauce

Gamberonni Burro Aglio £8.95

Pan fried Fresh King Prawns cooked with garlic & herbs

Funghetti all'aglio con Focaccia e Peperoncino (V) £5.95

Forest mushrooms cooked in garlic and fresh chilli served with Focaccia bread

Avocado con Gamberetti £7.50

Avocado with fresh sea- water prawns on a bed of fresh Italian salad leaves.

Prawn Cocktail £6.95

Antipasto Da Vinci £8.95

Selection of fine Italian cured meats served in the traditional way.

Funghi Ripieni Dolcelatte £6.95

Mushrooms stuffed with dolcelatte cheese, and topped with breadcrumbs baked in the oven and drizzled with honey

Melanzane Parmigiana £6.95

Aubergine baked in the oven with tomato sauce, garlic and herbs, topped with Parmesan cheese, mozzarella.

Camembert fritto con marmellata di frutti di bosco £6.25

Deep fried Camembert served with a red currant sauce

Pasta

Spaghetti Napoli (V) £7.95

Made with fresh cherry tomatoes and a little tomato sauce, fresh basil and a butter sauce

Spaghetti Bologna £9.95

Fresh locally sourced minced beef, lots of garlic and onions with our homemade special recipe tomato sauce

Spaghetti Carbonara £9.95

Made to a traditional family recipe with pancetta, bacon, egg, cream and Parmesan cheese

Spaghetti Puttanesca £9.95

Made with garlic, fresh cherry tomatoes, fresh basil, Sicilian olives, capers, anchovies and a good serving of extra virgin olive oil

Spaghetti Papa £12.50

Papa's own recipe, veal mince meatballs cooked with our special recipe tomato sauce.

House Cannelloni £10.95

Deliciously filled large pasta tubes, filled with a rich meaty sauce, covered in béchamel and a little tomato sauce, topped with mozzarella and baked in the oven

Spaghetti Calabrese £8.25

Spaghetti with garlic, chilli and olive oil.

Lasagne al Forno £10.50

Layers of fresh pasta baked with Béchamel sauce and beef bologna sauce, topped with mozzarella & parmesan

Penne Arrabiatta £9.95

Smoked Bacon, chilli and garlic cooked with our fresh homemade tomato special recipe sauce.

Penne Alfredo £13.95

A Delicious combination of fresh tiger prawns, avocado & mascarpone served with flaming Sambucca.

Penne Damiano (V) £11.95

A little cream is added to this tomato sauce made with aubergine, Italian herbs and baked with mozzarella.

Gnocchi Da Vinci £9.95

Fresh potato flour pasta cooked in our fantastico bologna sauce, pan fried forest mushrooms, garden thyme and a touch of cream finish this melt in the mouth classic.

Gnocchi Gorgonzola £9.95

Fresh potato flour pasta cooked with mouth watering four cheese & spinach cream sauce

Linguini Frutti di mare £13.95

Homemade special recipe Tomato sauce, fresh local seafood and white wine served in a parcel

Linguine Sugo di Carne £16.95

A rich meaty dish made with strips of prime fillet steak, wild mushrooms, pancetta and red wine.

Tagliatelle Adele £10.95

Made with rich Gorgonzola cheese, a creamy sauce made with spinach.

Tagliatelle salmone di Rucola mozzarella £14.50

cooked with onion, tomato cream sauce, a splash of vodka, topped with rocket and buffalo mozzarella.

Tortellini Della casa £11.95

Handmade pasta parcels filled with spinach & ricotta. Fresh tomato, peas & prosciutto ham in creamy mushroom sauce.

Tortelloni Sofia Loren £13.95

Handmade pasta parcels stuffed with spinach and ricotta & served with a sage, butter, cream and parma ham sauce.

Risotto ai Frutti di mare £13.95

Arborio rice cooked with a mix of fresh local seafood, and our homemade special recipe tomato sauce.

Risotto ai quattro Formaggi (V) £12.95

Arborio rice cooked with spinach, combination of four cheeses & fresh cream

Second Piatti

Beef Stroganoff £18.95

Tenderloin of beef sautéed with mushrooms, brandy and creamy demi glace

Steak Dianne £19.50

Local Tenderloin of fillet steak cooked with a sauce of onions, mushrooms, French mustard & red wine.

Bistecca alla Griglia £17.95

Grilled Sirloin steak chargrilled to your preference.

Bistecca ai Funghi £18.95

Sirloin steak served with a mushroom and brandy demi- glace with a dash of cream.

Filetto alla Griglia £19.95

Chargrilled fillet steak to your preference

Filetto pepe verde £20.50

Fillet steak pan fried with cognac and green pepper corn sauce

Filetto Dolce latté £20.50

Fillet steak with a creamy mushroom & Dolce latté cheese sauce.

Tornado da Vinci £21.50

Prime fillet of beef topped with prosciutto ham, fresh homemade pate & dolce latté cheese, covered with delicious Madeira sauce.

Tornado Royale £21.50

Fillet steak with a rich smoked bacon, wild mushroom and red wine demi-glace.

Vitello Milanese £16.95

Tender veal supreme fried in breadcrumb.

Saltimbocca alla Romana £16.95

Slices of veal topped with Prosciutto ham cooked in a white wine, & fresh sage sauce.

Veal Pizzaiola 16.95

Slices of veal pan-fried and cooked with garlic, red wine, anchovies, capers and fresh oregano and a touch of our homemade special recipe tomato sauce

Veal a la creme 16.95

Veal in a creamy mushroom sauce.

Pollo Milanese £11.50

Fresh chicken supreme fried in breadcrumbs served with spaghetti Napoli

Pollo all'aglio £12.50

Chicken supreme sautéed with mushroom, lots of garlic, white wine & cream.

Pollo Parmigiana £12.50

Fresh chicken breast baked with garlic and aubergine, served in our homemade special recipe tomato sauce topped with mozzarella and parmesan cheese.

Gamberoni al Cognac £18.95

Peeled king prawns and baby prawns flambéed in cognac and served with a touch of cream and tomato.

Grilled salmon salad ~~£price???????~~

Grilled salmon with crushed potatoes & mixed Italian salad leaves

Insalata di Pollo Grilliata Monnalisa £12.50

Grilled marinated chicken supreme served on a dressed garden salad with olives, sundried tomatoes & parmesan shavings

we always have fresh fish
- please ask what's
just off the boat

Children's Menu

Garlic Bread to start

Then choose from

Pizza Margerita

Pizza Hawaii

Spaghetti Bolognese

Spaghetti Carbonara

Dessert is ice cream or a little portion of what the grown up's are having!

£8.95

This menu is available up to the age of 11 years

Pizze

Gluten free Pizza £12.95

A gluten free pizza base topped with mozzarella cheese & our special recipe tomato sauce and two toppings of your choice.

Margherita (V) £8.95

With mozzarella cheese...great choice for children.

Pizza Mona Lisa £10.50

Mozzarella cheese, forest mushrooms and ham.

Pizza Hawaiana £10.50

Mozzarella cheese, pineapple, and ham.

Pizza Americanotto £10.50

Mozzarella cheese, fresh chilli and Italian sausage.

Pizza quattro stagioni (V) £11.95

With asparagus, sundried tomatoes, artichokes, olives and mushrooms.

Calzone Ripieni £12.50

Folded pizza base filled with minced beef, Italian sausage, tomato, mozzarella cheese.

Pizza Leonardo £13.50

Mozzarella cheese, rocket, parmesan and prosciutto ham.

Pizza Maidalina £13.95

Mozzarella cheese, pepperoni, chicken breast, meatballs, bacon.

Gluten Free

To start why not choose from; our delicious fish dishes, sardines, scallops, Gamberetti Piccante, or some beautifully marinated squid. For something meaty go for the antipasto platter. Vegetarians could opt for the buffalo mozzarella and Tomato salad or The Funghetti Al Aglio minus the focaccia. For main course we can serve a Gluten free pasta with a sauce, choose from Napoli, Bologna, Arrabiata or Puttanesca sauce. If you fancy something fishy why not opt for the linguine friviti di mare or look at our specials and the catch of the day. Pizza can be made with a gluten free base, choose three toppings £10.95 For dessert we can offer you a Fresh homemade baked Alaska made with gluten free sponge or a range of Gelato, please also ask for today's desserts to see if there is anything suitable.

Seasonal Side Salad and Side Orders

Insalata Mista £3.95

Mixed leaf salad, house dressing

Insalata di Rucola £3.95

Spicy leaf salad with shavings of Parmesan cheese, sweet balsamic dressing and extra virgin olive oil.

Pomodoro, Cipolla e Pomodori secchi £3.95

Slices of tomato, red onion and sundried tomato salad.

Patafine fritte £3.25 Fries.

Verdure Mista £2.95

A Generous selection of fresh seasonal vegetables.

Aperitivo

Bellini £5.50

Start your meal the Italian way with a delicious glass of Bellini. A classic combination of sparkling Italian Prosecco & delicious white peach juice from Provence.

Aperitivo Negroni £5.50

Gin, Campari, and Italian vermouth with soda.

WHITE WINE

House white wine £14.50

A light refreshing wine with a delicate aroma.

Small Glass 175ml £3.95 Large Glass 250ml £5.50

Pinot Grigio £19.95

Dry & full bodied, crisp and firm in structure.

Small glass 175ml £4.95 Large Glass 250ml £6.55

Soave £18.95

A dry crisp fruity wine made from the grapes found in the hills of Verona, suitable to drink with fish, and white meats, perfect with antipasto or as an aperitif.

Small Glass 175ml £4.95 Large Glass 250ml £6.55

Frascati £19.95

A full bodied round dry white wine with a nutty, buttery overtone, produced in the classic Frascati area south of Roma. Try this with our lovely linguine Frutti di mare.

Sauvignon delle Venezie £21.50

Classic Italian white with delicate flavour & aroma.

Insolia £19.95

A straw yellow coloured Sicilian wine using golden grapes, a delicate refined white suitable to drink with fish & white meats.

Gavi di Gavi £27.50

Spicy wine with a pleasant mineral tone and crisp finish. Good with spicy food and splendid with our prawns, scallops & linguine Calabrese.

RED WINE

House red wine £14.50

Light ruby red wine, smooth easy drinking. Small Glass 175ml £3.95 Large Glass 250ml £5.50

Merlot Versare £18.95

Well balanced soft red wine from north of Italy Small Glass 175ml £4.95 Large Glass 250ml £6.55

Montepulciano d'Abruzzo £18.95

A full bodied, pleasantly dry wine with a hint of Licorice and a bouquet reminiscent of wild berries. Try this with our Italian pizza.

Chianti £19.95

Superb Tuscan wine, well balanced, with a soft, mouth-filling fruit flavour and a very long finish. Everyone loves this - it's a Da Vinci favourite.

Nero D'avola zonin nit zomm £19.95

A smooth, medium bodied Sicilian wine with good concentration of cherry fruit.

Valpolicella £19.95

With a brilliant ruby colour, superb structure and aroma of almonds, to accompany any meat.

Ripasso Valpolicella £29.95

A ripe and concentrated yet wonderfully smooth red wine, bursting with juicy flavours and aromas of redcurrants, strawberries and prunes, with hints of plain chocolate and roasted nuts. Perfect with red meat, game, steaks and cheese.

Amarone Della Valpolicella £39.95

A very strong fortified wine. Grapes are dried and matured for up to five years. Goes extremely well with steak or Game.

ROSE WINE

Prestigio Rose £17.95

Delicious, soft, refreshing easy drinking rose.

Small Glass 175ml £4.55 Large Glass 250ml £6.15

Pinot Grigio Blush £19.95

A fresh versatile wine, with ripe flavours of peach and strawberry. Great with pasta, risotto, chicken and seafood.

SPARKLING WINE

Prosecco Valdobbianna £23.99

A beautiful distinct sparkling wine from Trentino. Mellow straw colour with exotic floral perfume. Ideal as an aperitif or with your meal.

House Champagne £40.00

