

ANTIPASTI

A Basket of Our Own Bread, Breadsticks, Sun Dried Tomato & Olive Puree & Marinated Olives Incl. With Starters

*Marinated Sun Blush Tomatoes £2.50 Sun Dried Tomatoes £2.00
LAMPASCIONE Wild Onions £2.00 - Marinated Artichokes £2.50
Fettunta £2.50 (Tuscan Style Garlic Bread With XV Olive Oil/Sea Salt)
Goat Salame £3.00 -Toasted Fresh Broad Beans With Sea Salt £2.00*

AFFETATI SALOPIA £9.00

A Selection Of Cured Meats From Wenlock Edge Farm - Coppa, Prosciutto, Bresaola, Salame & Pancetta With Accompaniments

BRESAOLA ALLA VALTELLINA CON FUNGHI DEL BOSCO £7.00

Lombardian Red Wine Marinated & Air Cured Beef With Wild Rocket, Baby Wild Mushrooms & Parmesan Shavings

ANIMELLE FRITTE CON PUREA DI PISELLI £8.00

Shallow Fried Shropshire Lamb Sweetbreads In A Delicate Natural Crumb Crust, Fresh Pea Puree, Balsamic Dressing

SGOMBRO ALLA GRIGLIA £7.00

Fresh Grilled Mackerel Fillets With Orange, Shredded Fennel & Red Onion Salad

MOSCARDINI INZIMINO £8.00

Livornese Style Spicy Baby Octopus Baked With Fresh Plum Tomatoes, Spinach & Garlic

PEPERONI ALLA GRIGLIA CON SCAMORZA £6.50 (v)

Grilled Sweet Peppers With Smoked Mozzarella, Basil Pesto Dressing, Toasted Pine Kernels

FICHI ARROSTITI CON INSALATA DI CICORIA ROSSO £6.50 (V)

Sauteed Fresh Figs, Home Grown Italian Red Dandelion Chicory, Carrot Tops & Toasted Walnut Salad, Vin Cotto Dressing

PASTA e MINESTRA

Traditionally These Dishes Are Served As A Starter Or Middle Course - May Be Served As A Main Course For £4.00 Supplement

TAGLIATELLE CON PANCETTA AFFUMICATA E FUNGHI £7.00

Wide Ribbons Of Fresh Egg Pasta With Smoked Italian Pancetta, Mushrooms & Cream

TONNARELLI AL RAGU DI VITELLO CON PISELLI £7.50

Hand Made Spaghetti (Alla Chitarra) With Minced Veal & Fresh Pea Ragù

PACCHERI CON SALSICCIA ALLA FIORENTINA £7.50

Large Tubes Of Pasta With Spicy Tuscan Fennel & Pork Sausage In A Cannellini Bean, Red Wine & Tomato Sauce

GNOCCHETTI AL POMODORO £6.50(v)

My Grandmother's Bread & Herb Dumplings In A Fresh Tomato & Marjoram Sauce

TORTELLONI CON PESTO DELLA CONTADINA £7.00 (V)

Fresh Spinach Stuffed Pasta With A Wild Herb, Walnut & Shropshire Extra Virgin Rapeseed Oil Pesto

TAGLIOLINE CON RAGU ALLA PALERMITANA £7.50

Thin Ribbons Of Spinach Pasta With Sicilian Style Fresh Tuna, Black Olive & Sun Blush Tomato

ZUPPA DI CECI ALLA TOSCANA £5.00 (v)

Tuscan Style Chick Pea & Rosemary Soup, Garlic Bread

PLEASE NOTE THAT WE DO NOT SERVE STARTERS WITHOUT A MAIN COURSE
The Majority Of Our Salad Leaves, Tomatoes & Herbs Are Home Grown By Nadia & Friends

SECONDI

Accompanied By Potatoes Sauteed In Olive Oil With Sage

SOCCA CON STUFATO DI MELANZANE (V) - £13.00

Chick Pea & Rosemary Pancake, Aubergine, Basil & Tomato 'Stew', Salad Of Mixed Herbs & Leaves

FRITTATA ALLA CASALINGA £13.00 (V)

Baked Italian Omelette Of Local Free Range Eggs, Spinach & Home Grown Courgette, French Bean, Rocket & Roasted Tomato Salad

FESA DI AGNELLO ARROSTO CON CAROTE AL VERMUT £17.50

Rosemary Spiked Chump Of Shropshire Lamb, Wilted Spinach, Vermouth Braised Carrots & Chick peas

PETTO DI POLLO CON BRODO £17.00

Free Range Cotswold Legbar Chicken Poached In It's Own Broth With Garden Herbs, Vegetables & Ania's Fresh Beet Top & Ricotta Dumplings

NODINO DI MAIALE AI FERRI CON SALSATINA DI MELE ALLA CREMONESE £17.00

Peppered, Char Grilled Loin Cutlet Of Jimmy Butler Free Range Pork With Sauteed Savoy & Cremonese Style Mustard Apple Sauce

MEDAGLIONE DI VITELLO CON FUNGHI (170GRM) £18.00

Fillet Of Milk Fed Veal Wrapped In Wenlock Edge Pancetta In A Light Cream, Mushroom & White Wine Sauce, Steamed Green Beans & Spinach

CONIGLIO SELVATICO ALL' AGRODOLCE £16.00

Sicilian Style Sweet Sour Wild Rabbit With Green Olives Served On Char Grilled Polenta, Mixed Leaf Salad

FILETTO DI BRANZINO CON PEPERONATA E CAPPERI £14.50

Parmesan Crusted Fillet Of Fresh Sea Bass With Sicilian Style Warm Roasted Pepper, Onion & Caper 'Salad'

PESCE SPADA AI FERRI CON ARUGULA E STRISCI DI MELANZANE £15.00

Char Grilled Swordfish With Wild Rocket & Pickled Aubergine Salad

ORATA ARROSTO CON CUORE DI CARCIOFI £18.00

Whole Fresh Sea Bream Roasted In Olive Oil Garlic, Lemon & Origano, San Marzano Plum Tomatoes & Roman Artichokes

*We Are Happy To Provide The Source Of All Of Our Meats, Poultry & Game
All Of Our Fish & Shellfish Is Obtained From Sustainable & Responsible Sources Via MSC Approved Suppliers*

£3.00 (Home Grown Produce except Cannellini)

*Rocket & Parmesan Salad - Mixed Herb & Leaf Salad - House Mixed Salad
Tuscan Style Cannellini Beans - Braised Chick Peas With Tomato*

We sincerely hope that you enjoy your evening with us. If there is ANY aspect of our Service or Food that you feel we can improve upon, please speak to Nadia or Dave or leave a message in our Visitor Book upstairs.

Da Vinci is committed to supporting small Artisan producers in Italy for our Speciality Products - we source our ingredients very carefully to ensure quality , authenticity and origin. In an attempt to reduce our 'Carbon Footprint', we source locally where possible. However, quality is the most important criteria and we do look further afield when necessary.