

DA VINCI DINING ROOM

Autumn - Winter Menu

STUZZICHINI

Artisan breads, Extra Virgin Olive Oil (DOCG)

£4.5 pp

PRIMO

Cavatelli di Uccello

Artisan pasta, game ragu

£11

Crostacei e Salsiccia

Mussels, clams, Italian sausage, White Wine (DOCG)

£11.5

Polenta di Verdure

Vegetable polenta cake, romesco dip

£9,5

Merluzzo e Pancetta

Cod cheeks, smoked pancetta, shaved fennel

£11

Brodo di Pollo

Chicken broth, chicken thigh pieces, free range egg, grana padano, spinach leaves

£9

SECONDI

Tagliatelle ai Gamberi

Egg tagliatelle, seafood broth, king prawns, carrot, leek

£19

Filetto di Manzo

Aged fillet of beef, wild mushroom Red Wine (DOCG) reduction, mustard mash croquettes, honey glazed carrots,

£35

Stufato Italiano

Traditional Italian meat stew, baby vegetables, chilli

£21

Filetto di Branzino

Fillet of stone bass, cream of tomato, oven-roasted potato cubes, cavolo nero

£24.5

Risotto alla Zucca

Wild risotto, pumpkin, toasted pine nuts, gorgonzola

£18

DOLCE

Zabaglione

Chocolate poached pear Zabaglione

£9.50

Tiramisu

'Pick me up' – Our signature Italian dessert made with espresso, marscapone cream, Sambuca, Marsala wine

£8

Tagliere di formaggi

Italian cheeses, basil butter, crackers

- Pecorino Piccante
- Provolone
- Gorgonzola Dolce
- Grana padano

£4.5 per cheese or 3 for £12

Pasticceria e Gelato

Make a selection from our fresh patisserie counter, organic gelato

£8.5

*Please note that while we attempt to accommodate most dietary restrictions, there are instances where we cannot meet every limitation.

* A discretionary service charge of 10% will be added to all final bills.