

Da Vinci

Italian Ristorante

Karl and Nicola welcome you to our authentic family run Italian restaurant. Karl has over 30 years experience as a high class chef and there is nothing he cannot create for you. Using the finest fresh ingredients, mostly locally sourced, we have created a beautiful menu to suit every palette. Specials are widely available and your waiter will be happy to explain them to you in detail. As all our dishes are created for you to order we can omit most ingredients if you have a dietary requirement or just a particular taste. We use only British fillet and our Veal is local to Salisbury from a farm in Bowerchalk, using only the highest welfare and husbandry skills. Our fresh fish is delivered daily from Andover, where it is sourced from local markets and only the finest quality used. Our wild mushrooms are grown locally in Stockbridge enabling us to have consistently high quality cultivated mushrooms. You will also find that our cheese, cream, butter and eggs are all purchased from Wiltshire based Dairys. If you have any special requests please do not hesitate to ask as we are only happy to accommodate your particular needs. We want to thank you for taking the time to read this introduction and hope that you thoroughly enjoy your visit to Da Vincis and look forward to welcoming you back time and time again. The management and Staff

A La Carte Menu

“A family run Italian restaurant,
only using local produce, fresh everyday...”

Antipasti

Minestrone Zuppa (V) £5.25

Home made traditional Italian vegetable soup served with fresh bread.

Garlic Mushrooms and Prawns £5.45

Mushrooms and prawns pan fried in a cream and garlic sauce served with saffron rice.

Insalata Tricolore (V) £5.45

Tomato, avocado and buffalo mozzarella lightly dressed with extra virgin olive oil, fresh basil and balsamic vinegar reduction.

Deep Fried Brie (V) £5.95

Brie, bread crumbed and deep fried, served with a cranberry coulis and fresh bread.

Dolcelatte Stuffed Mushrooms (V) £6.45

Mushrooms stuffed with dolcelatte cheese, bread crumbed and served with a garlic and herb mayonnaise dip.

Whitebait £6.45

Whitebait lightly bread crumbed and served with a garlic and herb mayonnaise dip.

Gamberoni £7.45

King prawns lightly coated in a secret recipe of Peroni Tempura batter served with a sweet chilli dip.

Sardine alla Siciliana £7.45

Sardine fillets pan fried in a tomato and chilli sauce, served with a salad garnish

Capesante Lorenzo Starter £7.95 Main £11.95

Fresh hand dived Scallops pan fried with pancetta, parmesan, tomato and cream, served in a half shell, topped with parmesan and oven baked.

Cozze alla Provinciale Starter £7.95 Main £11.95

Fresh Scottish rope grown mussels, pan fried in a tomato and cream sauce, served with complimentary garlic bread and side salad as a main

Smoked Chicken and Avocado Salad Starter £6.25 Main £9.45

Smoked chicken and avocado tossed in a mixed leaf salad lightly dressed in extra virgin olive oil.

Smoked Duck and Pine Nut Salad Starter £7.45 Main £10.95

Smoked duck and roasted pine nuts served on a bed of mixed leaf with a honey lemon dressing.

Insalata della Casa Starter £7.45 Main £10.95

Mixed leaf salad with smoked salmon, prawns, feta cheese and avocado, dressed with extra virgin olive oil and a balsamic vinegar reduction.

Pasta

Spaghetti Bolognese £8.95

Traditional Bolognese sauce cooked from steak mince with onion, basil, garlic and tomato sauce served with spaghetti.

Spaghetti Carbonara £9.45

Pancetta pan fried with cream, parmesan and a free range egg, served with spaghetti.

Spaghetti Marinara £11.45

A selection of seafood and fresh mussels pan fried in a garlic, onion and tomato sauce served with spaghetti

Fettuccine Giardiniera (V) £8.95

Seasonal fresh vegetables pan fried in a tomato and cream sauce served with fettuccine.

Fettuccine Monanostro £9.45

Ham and mushroom pan fried in garlic and basil, served with a cream and tomato sauce with fettuccine pasta

Fettuccine Juliet £10.45

Fresh salmon and asparagus pan fried in a white wine and cream sauce served with fettuccine.

Penne Arrabbiata £8.95

Pancetta pan fried in a tomato and chilli sauce served with penne.

Penne Salmone £9.95

Smoked salmon and prawns pan fried in a cream and tomato sauce served with penne.

Linguine Contadina £9.95

Chicken and mushrooms pan fried in a tomato and cream sauce served with linguine.

Linguine Vongole £9.45

Baby clams pan fried in white wine and olive oil with a touch of tomato.

Lasagne al Forno £9.95

Traditional Bolognese sauce layered with béchamel and pasta sheets, topped with parmesan and mozzarella oven baked, served with salad

Cannelloni con Carne £9.95

A selection of Italian minced meats and spinach stuffed inside pasta tubes, topped with napolitana and béchamel sauces and oven baked, served with salad

Cannelloni Verde (V) £9.45

Spinach and ricotta cheese stuffed inside pasta tubes, topped with napoletana and béchamel sauces and oven baked, served with salad

Risotto

Risotto ai Vegetali (V) £9.95

A selection of fresh vegetables and Arborio rice cooked with white wine, garlic, saffron, basil and a touch of tomato.

Risotto ai Polli Affumicati £10.95

Smoked chicken and zucchini cooked in white wine, cream, tomato and Arborio rice.

Risotto ai Funghi (V) £11.45

Arborio rice cooked in the traditional Italian way with white wine, wild forest mushrooms, fresh basil and cream.

Risotto del Pescatore £12.95

A selection of fresh seafood and Arborio rice cooked with white wine, saffron, garlic, basil and a touch of tomato.

Secondi

*All a la carte dishes served with fresh seasonal vegetables
(unless otherwise stated)*

Steak

***Tournedos Rossini* £26.95**

Fillet steak chargrilled, sat on a homemade cruton, wrapped in pancetta topped with fois gras and served with black truffle and madeira sauce.

***Bistecca Paesana* £22.95**

Fillet steak stuffed with dolcelatte cheese wrapped in pancetta and char grilled served with a cream and dolcelatte sauce.

***Bistecca Leonardo* £20.95**

Fillet steak pan fried with onions and mushrooms, flambéed with brandy and finished with a cream and mustard sauce.

***Bistecca al Pepe* £20.45**

Fillet steak char grilled and served with a cream brandy, red wine and peppercorn sauce.

***Filetto* £19.95**

Char grilled fillet steak served with garlic butter and a side of baked mushrooms and cherry vine tomatoes.

***Bistecca al Mare e Monte* £19.95**

Sirloin steak chargrilled and served with a cream, garlic, white wine and dill sauce and then topped with three large tiger prawns.

***Bistecca alla pizzaiola* £16.95**

Sirloin steak pan fried with olives and capers in a red wine and napolitana sauce.

***Lonza* £16.95**

Char grilled sirloin steak served with garlic butter and a side of baked mushrooms and vine tomatoes.

Veal

***Vitello Saltimbocca alla Romana* £17.45**

Veal escalope topped with Parma ham, sautéed in butter and white wine and served with a cream and sage sauce.

***Vitello alla Marsala* £16.95**

Veal escalope sautéed with butter and wild forest mushrooms and served with a sweet Marsala wine sauce.

***Vitello Milanese* £16.95**

Veal escalope lightly bread crumbed and pan fried, served with spaghetti in a light napolitana sauce.

***Vitello al Limone* £14.95**

Veal escalope sauteed with white wine, butter and fresh lemon juice.

Poultry

Pollo Palermo £15.95

Whole breast of chicken stuffed with spinach and gruyere cheese, wrapped in bacon and served with a cream and sage sauce.

Pollo Valdostana £14.95

Whole breast of chicken char grilled and topped with Parma ham and gruyere cheese, oven baked and served on a pool of napolitana sauce.

Pollo Diavola £14.95

Whole breast of chicken pan fried with mushrooms and red wine and served with a cream and mustard sauce with a hint of chilli.

Faraona £14.95

Guinea fowl pan fried with local wild forest mushrooms and shallots served with a cream, garlic and white wine sauce.

Duck

Petto d'anatra al Pepe £16.95

Whole Breast of Gresham duck char grilled and served with a port and pink peppercorn sauce.

Lamb

Agnello al Rosmarino £16.95

Loin of lamb served on a bed of spinach sauteed in butter with a port and rosemary jus and lardons of bacon

Fish

John Dory Beurre Blanc £17.95

John Dory fillets pan fried served with butter, white wine and stem ginger sauce with ribbons of smoked salmon, red onion and tomato.

Salmone in Crosta £17.95

Fresh salmon stuffed with spinach and crayfish, wrapped in a light filo pastry & served on a pool of lobster bisque.

Gamberoni al Vino Bianco £16.95

Whole king prawns sautéed in white wine, garlic and butter, served with saffron rice and a mixed leaf salad.

Halibut £16.45

Fresh halibut steak pan fried and served with a cream sambuca and crayfish sauce.

Salmon Supreme £14.45

Fresh salmon steak pan fried with five star anise and served on a bed of asparagus with a cream and saffron sauce.

Extra vegetables will be charged at £2

Side Orders

Garlic Bread £2.95

Italian ciabatta bread with garlic and butter and oven baked.

Garlic Bread with Cheese £3.50

Garlic ciabatta topped with mozzarella cheese and oven baked.

Bruschetta Tricolore £5.00

*Italian ciabatta bread with three traditional toppings,
mozzarella cheese, green pesto and tomato concasse.*

(Ideal for sharing)

Insalata Mista £3.95

*Mixed leaf salad with red onion, tomato, olives and parmesan
shavings lightly dressed with extra virgin olive oil.*

Pomodori e Cipolle £4.95

*Tomato and red onion sliced and dressed with fresh basil,
extra virgin olive oil and a balsamic vinegar reduction.*

Extra vegetables will be charged at £2

All dietary requirements can be catered for please ask for more details

10% service discretion with six or more people

Celebrating! *Why not use Da Vinci's as your venue*

We have private dining available for up to 40 guests

We can create a menu to suit your needs or prepare a buffet

Outside catering also available, please ask.

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