CARNE (MEAT DISHES)
SERVED WITH HOUSE GREENS \& ROASTED POTATOES
Eye Fillet Rossini With truffles, chicken liver pâté \& red wine sauce ..... 36.5
Eye Fillet Alla Franco Served with prawn, mussel \& white wine sauce ..... 32
Eye Fillet Al Pepe Served with a creamy cognac \& black pepper sauce ..... 32
Eye Fillet Plain or with your choice of mushroom or garlic sauce ..... 31
Steak Da Vinci Eye fillet topped with ham, tomato \& cheese ..... 31
Beef Speciale Beef fillet served with saffron mashed potato, Mediterranean vegetables ..... 26
\& white wine sauce (medium-rare)
30
30
Agnello Rack of lamb with a herb and parmesan crust (medium-rare) ..... 24
Agnello Alla Basilicata Spicy loin of lamb with black olive, garlic, onion \& white wine sauce
Agnello Alla Basilicata Spicy loin of lamb with black olive, garlic, onion \& white wine sauce
24
Chicken Pomegranate Chicken breast with a pomegranate glaze \& onion sauce ..... 24
Polpette Homemade meatballs with garlic, sautéed mixed vegetables, served with homebread ..... 23
Chicken Marrakesh Mediterranean-spiced chicken breast with red capsicum coulis, ..... 25 black olives \& vegetables
Chicken Parmigiana Chicken breast served with a tomato \& cheese sauce, with a pesto garnish ..... 27.5
Chicken Marsala Chicken breast served with semi-sweet marsala wine \& mushrooms ..... 26.5
Chicken Funghi Chicken breast served with mushroom \& brandy sauce ..... 25.5
Scaloppine Limone Tender veal served with lemon, white wine \& butter sauce ..... 26
Scaloppine Funghi Tender veal served with mushroom \& brandy sauce ..... 26
Scaloppine Marsala Tender veal sautéed with mushrooms \& a fortified wine sauce (semi-sweet) ..... 26
Scaloppine Parmigiana Tender veal served with a tomato \& grilled cheese sauce ..... 26
SEAFOOD
Seafood Platter Selection of grilled seafood, including salmon fillets, oysters, calamari, cockles, ..... 33.5 scallops \& mussels
Fresh Fish of the Day Boneless fillet pan-fried with your choice of lemon \& capers OR ..... 27.5
shallots \& balsamic creamy sauce, served with house greens \& roasted potatoes
25
25
Marlborough Salmon Fillet Grilled in a garlic butter sauce served with sun-dried tomato
Marlborough Salmon Fillet Grilled in a garlic butter sauce served with sun-dried tomato ..... 25 ..... 25
Scallops Pan-fried scallops finished with a Pernod cream sauce, served with saffron mashed potato ..... 27
Gamberoni King prawns sautéed in garic butter with peas, capers \& roasted capsicum ..... 23.5 with a hint of chilli, served with roasted potatoes \& house greens23.5

## DAVINCI

## RISTORANTE ITALIANO

est. 1980

## ENTREES

House Bread Traditional Italian filled bread and grissini, served with extra virgin olive oil 10
Garlic Bread ..... 6.5
Pizza Bread Our famous pizza bread with garlic, oregano \& olive oil ..... 7.5
Three Cheese Bread Parmesan, mozzarella, feta ..... 9.5
Homemade Bread with an Assortment of Dips ..... 10.5
Spaghetti Chilli Prawns Sautéed big prawns in garlic tomato sauce \& fresh chilli, no creamy sauce ..... 14.5
Chicken Liver Pâté With truffle, mushroom \& onion ..... 15
Calamari (FEMALE) Sautéed with garlic \& a hint of chilli \& lime \& served on mesclun ..... 15
Oysters (Half-dozen) - Combination of natural, spinach mornay \& grilled bacon with tomato ..... 16.5
Minestrone Vegetable Soup Light minestrone made with fresh vegetables, ..... 10
Beef \& Oxtail Soup slow-cooked with rich tomato, vegetables \& beans, ..... 11
served with a pesto garnish
Big Prawns Pan-fried big prawns in a creamy garlic, butter and pesto sauce, served with rocket ..... 15
Prawn Cocktail Prawns tossed with Italian seafood dressing \& mesclun ..... 12.6
Antipasto Selection Continental cold cuts \& pickled vegetables ..... 16.5
NZ Green-Lipped Mussels Steamed in a tomato, brandy \& fresh cream sauce ..... 15
Chicken Livers Pan-fried in a rich onion, brandy \& fresh cream sauce ..... 14
Cannelloni Homemade beef \& cheese-filled crêpe, traditionally baked ..... 15
Smoked NZ Salmon Served with onion, capers \& extra virgin olive oil ..... 14.5

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## SALAD

Da Vinci Salad Camembert cheese, olives, egg, mesclun, tomato, $\begin{aligned} & \text { cucumber, capsicum \& avocoado } \\ & \text { cura }\end{aligned}$
Italian Salad Kalamata olives, peperoni, tomato, red onion, cheese, rasin \& sliced almond
Greek Salad Kalamata olives, feta cheese, mesclun, tomatoes, red onion, avocado \& pesto garnish
Green Side Salad Mesclun, cucumber, tomato \& onion
Smoked Chicken \& Avocado Salad
Smoked Salmon \& Avocado Salad with Red Onion
Chicken Salad (warm) Served with mesclun, sweet chilli, crispy nooodles \& a mustard dressing
Beef Salad (warm) Served with mesclun \& a sweet chilil sauce
18.5

Lamb Salad (warm) Lamb fillets marinated with olive oil, garic \& moroccan spices

## PIZZA

Big Prawn Big prawns, mushrooms \& roasted capsicum with a mustard dressing 20
Sardines Smoked sardines, red onion \& lemon zest 19
Meta Meta Big prawns, meatballs, roasted capsicum, mushrooms \& hot chili 21
Classic Ham, mushrooms, garic, thyme, olives \& hot chilli 18.5
Parmese Prosciutto, feta cheese, parmesan, oregano \& rocket 19.5
Autumn Anchovies, artichoke hearts, diced ham, capers \& mushrooms 16.5
Da Vinci Salami, chill, olives, mushrooms \& mesclun leaves with a mustard dressing 17.5
Salsiccia Spicy sausage, artichoke hearts, black olives \& roast potato 16.5
Italiano Meatballs, herbs, roasted capsicum, chilli \& rocket- a true meat lover's pizza! 19.5
Hawaiian Pineapple, ham \& red onion 16
(V) Sicilian Feta Sun-dried tomato, feta cheese, mushrooms, basil \& baby spinach 17.5
(V) Eggplant Grilled eggplant, artichoke hearts, mashed potato, olive \& mushrooms 16
$\begin{array}{ll}\text { (V) Margherita Tomato, mozzarella \& basil with a pesto garnish } & 16.5\end{array}$
Chicken Chicken, mushrooms, onion \& roasted capsicum 18
Don Ciccio Bacon, saffron mashed potatoes, thyme 17.5
$\begin{array}{ll}\text { Salami Salami, olives \& capers } & 16.5\end{array}$
Quattro Combination of salami, mushroom, roasted capsicum, diced ham \& Margherita, /w a pesto garnish 20
Seafood Mixed seafood, mushrooms \& sun-dried tomatoes with a mustard dressing 20
(V) Vegetarian

Extra Toppings
2.5

## RISOTTO

Risotto Sausage spicy sausage and rosemary in creamy tomato sauce \& truffles 23
Risotto Chicken with chicken \& mushrooms in creamy tomato sauce \& truffles 23
Risotto Scallops with scallops in creamy tomato \& basil sauce \& truffles 23
Risotto Prawns with prawns in creamy tomato sauce \& truffles 23
Risotto Arrabbiata bacon, fresh chilli, capsicum in creamy tomato \& basil sauce \& truffles 23

## PASTA

(D) Spaghetti double fresh Sautéed snapper \& fresh tomato with garlic, onion \& parsley $\begin{aligned} & \text { Please note, this dish does not contain butter, cheese or creamy sauce. }\end{aligned}$

Cannelloni Homemade beef \& cheese-filled crêpe, traditionally baked 20.5
$\begin{array}{ll}\text { Lasagne Layered with Bolognese, cheese \& tomato sauce } & 19.5\end{array}$
$\begin{array}{ll}\text { Gnocchi Bolognese Potato gnocchi served with a rich meat sauce } & 16.5\end{array}$
Gnocchi Primavera Potato gnocchi served with fresh salmon, peas, thyme \& tomatoes 18.5
$\begin{array}{lll}\text { (V) Gnocchi Pesto Potato gnocchi served with mushrooms \& a creamy pesto sauce } & 16.5\end{array}$
$\begin{array}{lll}\text { Penne or Fettuccine Carbonara Served with a creamy bacon \& mushroom sauce } & 17.5\end{array}$
Spaghetti or Fettuccine Marinara Mixed seafood served with a tomato sauce 17.5
Spaghetti Mediterrano Smoked salmon \& olives in a rich tomato \& basil sauce 17.5
$\begin{array}{ll}\text { Spaghetti Bolognese Served with a rich beef \& tomato Bolognese sauce, hint of spice } & 18.5\end{array}$
Spaghetti Meatballs Homemade meatballs in an Italian tomato \& herb sauce, hint of spice 20.5
$\begin{array}{lll}\text { Spaghetti Sardines Smoked sardines, sautéed with roasted capsicum, sliced olive and fresh tomato } & 18.5\end{array}$
(D) Spaghetti Al Vongole $\begin{aligned} & \text { Sautéed cockles (clams) in chilli, garlic \& white wine sauce } \\ & \text { Please note, this dish does not contain butter, cheese or creamy sauce. }\end{aligned}$

Spaghetti Puttanesca Anchovies, black olives, capers \& fresh tomatoes tossed in olive oil 18
(V) Pumpkin \& Walnut Ravioli served with a rich blue cheese sauce, topped with walnuts 19.5

Fettuccine Noci Served with roasted chicken \& a creamy walnut sauce 19
(V) Rigatoni Primavera Mediterranean vegetables in a Napolitana sauce 17.5
$\begin{array}{ll}\text { Rigatoni Sausage Italian sausage in tomato sauce, rosemary \& olives with a hint of spice } & 18.5\end{array}$
Chicken Tortellini With ham \& garlic vodka cream sauce, with a hint of spice 18.5
Penne Scallops Served with a tomato, black pepper \& creamy basil sauce 20.5
Penne Salmon Baby spinach \& salmon with a creamy basil, tomato sauce \& sun-dried tomatoes 21
Fettuccine Di Pollo sautéed chicken served with a mushroom \& brandy sauce 20
$\begin{array}{ll}\text { Fettuccine Liver Chicken livers served with a brandy \& onion sauce } & 18.5\end{array}$
Penne All' Arrabbiata Bacon with chilli pepper in a tomato \& basil sauce 17

| (V) Vegetarian | (D) Dair-free | Extra Toppings | 2.5 |
| :--- | :--- | :--- | :--- |


[^0]:    As we may not list all ingredients, please advise our staff if you have any dietary requirements or food allergies. A $\$ 5$ service charge may be applied for customers who do not order a meal.
    One payment per table please.

