

PANNE ALL'AGLIO (GFA)(V) €2.95 Garlic bread.

PANNE ALL'AGLIO DELUXE €4.95 Garlic bread with cheese. (GFA)(V)

BRUSCHETTA AL POMODORO

Toasted bread with garlic, scented tomatoes and fresh basil. (GFA)(V)

CROSTINI LEONARDO €4.95

Toasted ciabatta bread topped with homemade roasted peppers, pesto and black olives paste.

MARINATED OLIVES(V,GFA) €4.95

MOZZARELLA DI BUFFALO

Pure Buffalo mozzarella served in its original form with extra virgin olive oil and basil leaves.

ZUPPA DI MINESTRONE(V,GFA)€5.95

Fresh Tuscan style soup with chunky seasonal vegetables, fresh herbs and served with garlic

#### sauce and topped with mozzarella cheese. SPAGHETTI BOLOGNESE (GFA) €10.95 Tomato sauce, cheese, ham and pineapple. Minced Irish beef cooked in a traditional classic

PASTA & PIZZA

€10.95

Italian sauce served with Da Vinci's homemade pasta.

Traditional Italian layered pasta with bolognaise

LASAGNE AL FORNO

SPAGHETTI CARBONARA (GFA) Fresh cream sauce, bacon, onions, garlic and spices.

FETTUCCINE AL POLLO(GFA) €10.95 Cooked with strips of chicken, leeks, onions and chillies in a white wine and cream sauce.

SPAGHETTI MEDITERRANEO(V,GFA) €10.95

Fresh courgettes, peppers, tomato, spinach, red onion and garlic sauteed in a basil oil and tossed with our homemade spaghetti. Can also be served with a cream or tomato sauce.

(V): Suitable for Vegetarians (GFA): Gluten Free Adaptable. Please ask for details PIZZA MARGHERITA (GFA)(V) €10.95 Tomato sauce, mozzarella cheese and basil.

HAWAIIAN PIZZA

PEPPERONI PIZZA

Tomato sauce, cheese and pepperoni.

PIZZA ISABELLA €10.95

Tomato sauce, cheese, ham and mushrooms.

PIZZA ROMA (GFA) €10.95 Tomato sauce, cheese, ham and chicken.

VEGETARIAN PIZZA (GFA)(V) €10.95 Tomato sauce, cheese, onions, peppers, mushrooms and sweet corn.

PIZZA MEDITERRANEO(GFA)(V)€10.95

Tomato sauce, mozzarella cheese, courgette, peppers, spinach, feta cheese and fresh garlic.

### €10.95 PIZZAS ARE 9"

ADD €3 TO MAKE THEM 12"

## LUNCH

**EXPRESS** 



NEW YORK SPICY WINGS

Spicy chicken wings coated with our own New York style hot sauce served with a blue cheese dip and celery batons.

TORTINA DI BRIE(V)

Deep fried brie cheese in golden breadcrumbs garnished with seasonal leaves and cranberry jam, & garlic crusts.

<u>ANTIPASTO MISTO</u>

A selection of Italian cured meats, olives, grilled vegetables in garlic and herb infused oil, served with garlic ciabatta bread with scented tomatoes and basil.

GAMBERETTI AL LIMONE

Pan fried tiger prawns marinated in olive oil. chilli, garlic and paprika tossed in a lemon butter sauce served on toasted ciabatta bread. (GFA)

CAESAR SALAD GRANDE

Mixed seasonal leaves, herb croutons, crispy bacon, chicken, roasted nuts with Caesar dressing and Parmesan shavings.

### LEISURELY LUNCH

SALMONE AL LIMONE (GFA)

Grilled fillet of salmon served with a lemon herb butter sauce accompanied with roasted garlic mashed potatoes.

POLLO DIAVOLO

Supreme breast of chicken marinated in hot spices and served in spicy cream and tomato sauce with a combination of shallots, pepper and julienne of chorizo sausage accompanied with garlic and rosemary potatoes.

**€15.95** 

#### FETTUCCINE AI GAMBERETTI(GFA)€15.95

Succulent tiger prawns, cherry tomatoes and porcini mushrooms in a cream and white wine sauce topped with fresh rocket leaves.

PASTA ALL'ANATRA

Slow cooked shredded duck in a chef's homemade ragu sauce consisting of garlic, onions, carrot and fresh rosemary served with pappardelle pasta.

12"PIZZA INFERNO **€14.95** 

Tomato sauce, fresh mozzarella, basil leaf, fresh chilli, oven roasted red onions with a fiery mix of Nduja sausage (very spicy sausage meat from Calabria), and strips of Ventricina salami (spicy salami from the Abruzzo region).

€14.95 12"CLONAKILTY PIZZA

Clonakilty black pudding, crispy pancetta, mixed wild mushrooms, tomato sauce, Fiore di Latte Mozzarella, basil leaf and garlic.

12"PIZZA ARDSALLAGH

Ardsallagh goat cheese, tomato sauce, oven roasted red peppers, garlic, caramelised onion, basil leaves, parmesan cheese, extra virgin olive oil topped with rocket leaves.

### **TOPPINGS**



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PREMIUM MEAT TOPPINGS €1.75 Italian sausage, Italian pepperoni, Nduia sausage, Parma ham, Ventricina salami,

Milano salami, Napoli salami, Smoked pancetta, Meatballs.

REGULAR MEAT TOPPINGS €1.50

Oven roasted honey coated Ham, American Pepperoni, Chicken, Bacon, regular Pepperoni.

VEGETARIAN TOPPINGS €1.25 PREMIUM CHEESES €1.50

Goat cheese, Grana Padana, Fiore di Latte Mozzarella, Gorgonzola, Parmesan shavings.

TRUFFLE OIL €2.00 PURE BUFFALO MOZZARELLA €2.00

### **DESSERTS**

SUMMER BERRY SUNDAE (GF) €6.95

Strawberry and vanilla ice cream layered with fruit of the forest and drizzled with berry

**GELATO MISTO (GF)** <u>€6.95</u> Selection of Ice-creams.

DA VINCI CHEESECAKE <u>€6.95</u>

Cream cheese mousse served on a biscuit base. Please ask server for flavour of the day.

PANNA COTTA (GF)

Baked vanilla creme mousse served with fruit of the forest.

€7.95

BANOFFI PIE Crunchy based toffee flavoured cake garnished with banana.

TIRAMISU

Layered sponge cake, Italian style with liqueur.

### SIDE ORDERS

FRENCH FRIES €3.95 FRENCH FRIES WITH PARMESAN AND €4.95 TRUFFLE MAYONNAISE €4.95 DA VINCI'S POTATO WEDGES SEASONAL VEGETABLES €3.95 ROSEMARY POTATOES €5.95

Italian potatoes served in a garlic butter and rosemary needles.

€4.95 SIDE SALAD

A garden salad of mixed leaves in a light Italian dressing.





€6.50

€6.95

### RED WINES BY THE GLASS

BOVE MONTEPULCIANO D' ABRUZZO €6.50

Full bodied, deep red distinctive wine.

NERO D'AVOLA SOLANDIA €7.25

Made from the local Nero d'Avola grape from Sicily, this is a very approachable soft medium bodied wine showing lovely expressions of ripe red fruits on the finish.

MASSERIA SALICE SALENTINO €7.25

Wine with deep ruby colour with purple reflections. Delicate bouquet of dark fruits sweet and velvety. Soft and round on the palate.

CHIANTI CLASSICO SAN JACOPO €10.95

Deep ruby red with purple reflexes. Hints of ripe cherry lead onto crisp berry flavours, velvety tannins carry onto a long satisfying finish on the palate. San Jacopo Chianti Classico is a wine ready to be enjoyed when released.

LA GRANJA TEMPRANILLO €6.95

An easy to drink juicy red wine. Red ripe raspberry flavours balanced with some tobacco and coffee notes.

SANTA CAROLINA CAB SAUV €7.25

Pleasant notes of plum, raspberry and sweet spices, while in the wine's mouth chocolate and subtle hints of vanilla can be appreciated. A very structured balanced, long and elegant Cabernet Sauvignon.

THE LANDINGS SHIRAZ CAB SAUV €6.95

A smooth easy drinking wine, full of blackberry and plum fruit flavours, backed with a tantalizing hint of spice.

CHIANTI TRAMBUSTI €6.95

Medium bodied, dark cherries with lick of vanilla. Beautiful palate of ripe Morell cherries, touch of peppery spice lending to a classy finish.

HENRI DE RICHEMER €7.95

100% Merlot. A full bodied, fleshy wine bursting with plumy fruit, vibrant and juicy.

ROSÉ WINE BY THE GLASS

CHIVITE GRAN FEUDO ROSÉ €7.25

Pink strawberry with a touch of violet. Full clean fragrant aromas of woodland berries and mixed fruits.

# OUR BUBBLES SELECTION

PASQUA PROSECCO SPUMANTE, SNIPE Bottle €10.50

<u>SERENA PROSECCO</u> Glass €8.25 / Bottle €29.95

PASQUA PROSECCO DOC PROSECCO <u>SPUMANTE</u> (Bottle) €45.00

MOET & CHANDON (Bottle) €100.00



### WHITE WINES BY THE GLASS

BOVE TREBBIANO D' ABRUZZO

A beautiful straw shaded white wine with a tinge of pale green.

PASQUA PINOT GRIGIO

A pleasant and fruity wine with notes of pear, apricot and floral hints. Fresh and well balanced in the mouth.

LINTEO INSOLIZA TERRE SICILIANA €7.95

Lovely fresh aromas of white and citrus fruits such as pears and green apples. Good acidity makes this an excellent food wine.

PINOT GRIGIO RIFF €9.25

100% Pinot Grigio. Fine, fruity (apples, peaches) forward varietal aromas. Pronounced, clean, elegant, grapey flavour. Light to medium-bodied with fresh mouth-watering finish. Dry and crisp.

LA GRANJA VERDEJO VIURA €6.95

Crisp and refreshing delicate floral and fruit aromas.
Absolutely delicious.

SANTA CAROLINA SAUVIGNON BLANC €7.50

Youthful, slightly aromatic fragrance with notes of pear and lime.

THE LANDINGS COLOMBARD CHARDONNAY €6.95

Crisp clean white with nice levels of fruits. An easy drinking dry wine for any occasion.

### **LOW ALCOHOL COCKTAILS**

TINTO D'ABRUZZO €8.5

Our Italian grape Sangria, serve with Montepulciano wine, Slow Gin and fresh citrus fruit.

ITALICUS SPRITZER €8.50

Prosecco, Italicus, Orange peel, Carbonated water.

PROSECCO BELLINI €9.00

Peach puree, Prosecco

LIMONATA DE MASSIMO €8.50

Limoncello, Citrus fruits, Prosecco & Pineapple

#### NON ALCOHOL COCKTAILS

STRAWBERRY DAQUIRI €5.00

Lime juice, Strawberry Puree, Sugar, Coconut Cream, House made lemonade.

<u>MOJITO</u> €5.00

Apple juice, Mint, Lime, Carbonated water, Sugar Gomme.

COSMOPOLITAN €5.00

Cranberry juice, Lime Juice, Sugar Gomme, Orange Zest.

<u>LA FAMILIA FAILTE</u> €5.00

Mint, Lavender, Cucumber Soda, Carbonated water.

FINA CULADA €5.0

Coconut cream, Pineapple Juice, Lime Juice, House made Vanilla Syrup.

#### **SPLASHES, SOFT DRINKS, WATER**

All Splashes	€1.00
Coke, Sprite, Fanta	€3.00
San Pellegrino 750ml	€3.95
Panna Mineral Water 750ml	£3 95



# DAVINCI'S COCKTAIL CREATIONS

STRAWBERRY DAIQUIRI

€9.00

Bacardi, Strawberry Purée, Sugar Gomme, Fresh Lime, Triple Sec. Shaken and strained over fresh crushed ice.

ESPRESSO MARTINI

€9.00

Absolut Vodka, Kahlúa, Sugar Gomme, Espresso, House-made Vanilla Gomme. Shaken and strained into a Martini glass, chocolate sprayed and bean garnished.

ITALIAN MARGARITA

José Cuervo Silver, Disaronno Amaretto, Fresh Lime, Grand Marnier, Agave Purée. Shaken and strained over rocks in a chilled Collins. Garnished with a cheery lemon bouquet.

AMARETTO SOUR

€8.50

€8.50

Disaronno, Fresh Lemon, Demerara Arab Syrup, Angostura, Egg White. Shaken and tea-strained over rocks in a glass.

WHISKEY SOUR

Lemon Zest-infused Jameson, Egg White, Sugar Gomme, Angostura. Shaken and teastrained over ice in a rocks.

OLD FASHIONED

€9.00

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Wild Turkey, Angostura, Sugar Gomme, Orange Zest. Built. In a rocks. With care.

# DAVINCI'S GIN COCKTAILS

DA VINCI'S APEROL SPRITZ €9.00

Aperol, Hendricks gin, Lemon juice, Prosecco, Twisted orange peel garnish.

PINK LADY €9.00

Tanqueray Gin, fresh Lemon juice, Rapsberry & Elderflower Syrup, Sugar Gomme.

FRENCH 75 €12.00

Hendricks topped with Prosecco and a strawberry garnish.

HIGH & DRY €12.00

Dingle gin, fresh lime, grapefruit juice, cocci Americano, orange bitters, honey. Shaken and strained over Collins and ice.

SERANNO LAMBORGHINI €12.00

Gunpowder Gin, Serrano pepper, fresh basil, fresh cucumber, fresh lime. Garnished with a lemon rose sat on a spice box.

LA FAMILIA FÁILTE €12.00

Hendricks, Lavender, mint, cucumber, water carbonate, sugar gomme, Built. Like the place your sitting.

### **DRAUGHT BEERS**

PINT / GLASS

Guinness	€5,25 / €3,95
Heineken	€5.95 / €4.95
Hop House 13	€5.95 / €4.95
Orchard Thieves	€5.95 / €4.95

### **BEVERAGES**

AMERICANO	€2.90
CAPPUCCINO	€2.95
CAFFE LATTE	€2.95
ESPRESSO	€2.50