

DESSERTS
Dessert

HOME MADE SWEETS AND LOCAL ICE CREAM FROM £5.50

COFFEES
Cafe

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| COFFEE ESPRESSO | £2.20 |
| CAPPUCCINO | £2.30 |
| WHITE COFFEE | £2.30 |
| BLACK COFFEE | £2.20 |
| LIQUEUR COFFEE OF YOUR CHOICE | £4.95 |

OPENING HOURS
Hours

TUESDAY - FRIDAY: 5:30 PM - 8:30 PM

SATURDAY: 5:30 PM - 9:00 PM

SUNDAY: 5:30 PM - 8:30 PM

A TAKE-AWAY SERVICE IS AVAILABLE
FOR COLLECTION ONLY.

PRIVATE PARTIES CATERED FOR.

OUTSIDE CATERING AVAILABLE.

WINE
Vino

HOUSE WINES

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| BOTTLE | £13.50 (75cl) |
| BY THE GLASS | £4.50 (250ml) |

ITALIAN RED

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| 1 Negro Amaro Primitivo I.G.T | £16.95 |
| 2 Montepulciano D'Abruzzo D.O.C (SOFT & MEDIUM BODIED) | £16.95 |
| 3 Sangiovese Di Puglia I.G.T | £16.95 |

ITALIAN WHITE

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| 4 Pinot Grigio D.O.C (DRY & FRUITY) | £16.95 |
| 5 Bianco Salento (DRY & FRUITY) | £16.95 |
| 6 Orvieto Classico D.O.C (MEDIUM SWEET) | £16.95 |
| 7 Frascati Superiore D.O.C (DRY & FRESH) | £16.95 |

ROSE WINES

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| 8 Gaio Rossato (PLEASANT MEDIUM FLAVOUR) | £16.95 |
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SPARKLING

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| 9 Asti Martini (SWEET WHITE) | £17.95 |
| 10 Prosecco (DRY WHITE BRUT) | £18.95 |

SPECIALITY WINES

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| 11 Negro Amaro Megale I.G.T - Red (INTENSE VINOUS BOUQUET) | £22.95 |
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CHAMPAGNE AVAILABLE ON REQUEST.

RISTORANTE

Da Vinci



MENU A LA CARTE

West County Court
Market Square
Millom, Cumbria
LA18 4HZ

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STARTERS

Antipasti

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| PARFAIT DELLA NONNA Chicken liver parfait with mixed leaves and a mixed berry compote | £6.25 |
| PEPERONI RIPIENI Peppers stuffed with sausage meat and rice, topped with mozzarella cheese and baked in the oven with a tomato sauce. | £6.70 |
| CALAMARI PICCANTE Squid rings sauted with onions and chilli in a tomato and herb sauce. | £6.50 |
| PROSCIUTTO DI PARMA CON PEPERONI Fine dry cured Italian ham served with mixed leaves, warmed pepper and melted mozzarella. | £6.50 |
| GAMBERONI CON VODKA Pan fried king prawns tossed with garlic and chilli flambéed with vodka and served on a croute. | £6.95 |
| SALMONE AFFUMICATO Smoked salmon with endive garnish, capers and drizzled with lemon oil. | £6.95 |
| FUNGHI TRIFOLATI  Mushrooms sauted with fresh garlic, white wine, cream and a touch of demi glaze with fresh bread. | £6.25 |
| ZUPPA DEL GIORNO  Fresh made soup of the day. | £5.50 |
| COPPA DI GAMBERI Cocktail of North Atlantic prawns with our marie-rose sauce served on mixed leaves with lemon oil dressing. | £6.70 |
| FEGATINI DI POLLO Chicken livers sauted with onions and chilli, marsala wine and demi glaze. | £6.70 |
| COZZE AURORA New Zealand green lip mussels in half shells, cooked with white wine, chilli, coriander, lemon and cream. | £6.50 |
| CAPRINO AL FORNO  Baked goats cheese with figs and walnuts on mixed leaves with drizzled mixed berry dressing. | £6.80 |

GARLIC PIZZA SELECTION

Pizza all'aglio

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| PIZZA AGLIO - Garlic Pizza | £4.50 |
| CHEESE - Garlic pizza with mozzarella cheese | £4.95 |
| TOMATO - Garlic pizza with tomato | £4.95 |
| MEXICANO - Garlic pizza with tomato, onions and chillies | £4.95 |

PIZZA

Pizza

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| PESCATORE Cheese and tomato with tuna, prawns, anchovies and smoked salmon. | £9.95 |
| RUSTICA  Cheese and tomato with peppers, mushrooms, onions and black olives. | £9.50 |
| DIAVOLA Cheese and tomato with pepperoni sausage, onions and chilli. | £8.95 |
| PEPERONI E BASILICO E CIPOLLE  Cheese and tomato with peppers, onion and fresh basil. | £8.90 |
| TROPICALE Cheese and tomato with parma ham and fresh pineapple. | £8.90 |
| FIorentina  Cheese and tomato with mozzarella, spinach and sun blushed tomato. | £8.95 |
| QUATTRO STAGIONI Cheese and tomato with parma ham, peppers, mushrooms and pepperoni sausage. | £9.95 |
| POLLO ALFREDO Cheese and tomato with chicken, caramelised onion and crisp pancetta. | £9.95 |

PASTA

Le Paste

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| LASAGNE AL FORNO Layered pasta with bechamel and bolognese sauce topped with mozzarella cheese and baked in the oven. | £9.45 |
| PENNE ALLA CARBONARA Short pasta with bacon, egg yolk, parmesan and cream sauce. | £9.30 |
| TORTELLINI PASTICCIATI Pasta rings stuffed with meat, sautéed with mushrooms, onion and sage in a cream sauce, topped with crisp parma ham. | £9.75 |
| PENNE ALLA PUTTANESCA Short pasta sauted with pepperoni sausage, garlic, black olives, chilli with a tomato sauce. | £9.30 |
| PAPPARDELLA AL ANATRA Large flat noodle pasta served with duck, mushrooms in a tomato and cream sauce. | £9.75 |
| PENNE MATRICIANA Short pasta sauted with bacon, onions and chilli in a tomato sauce. | £9.30 |
| MALFATTI ALLA GENOVESE  Pasta stuffed with spinach and ricotta with a pesto and cream sauce. | £8.95 |
| PENNE SALMONE A GAMBERI Short pasta sauted with prawns, smoked salmon, onion, dill, Garlic and finished with cream. | £9.95 |
| RISOTTO CON FUNGHI E POLLO Italian rice cooked with chicken and mushrooms, white wine and cream. | £10.95 |
| RISOTTO CON SPIGOLA Arborio rice infused with saffron, prawns, onion, lemon, pepper and dill and a bass fillet. | £10.95 |

ENTREES

Carne e pesce

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| POLLO AMALFI Chicken breast wrapped in Parma ham with a cream and cheese sauce | £14.50 |
| POLLO CREMA Chicken breast cooked with white wine, mushrooms, cream and a touch of garlic. | £14.50 |
| POLLO ROMANA Chicken breast cooked with extra virgin Italian olive oil, white wine, garlic, chilli and herbs. | £14.50 |
| POLLO AL PEPE Chicken breast cooked with cracked peppercorns, brandy and cream sauce. | £14.50 |
| POLLO CACCIATORE Chicken breast cooked with onions, mushrooms, peppers and wine in a tomato sauce. | £14.50 |
| POLLO ORIENTALE Chicken breast cut into strips cooked in a mild curry sauce with sweet peppers served with rice. | £14.50 |
| FRACOSTA AL PEPE Sirloin steak pan fried with brandy, cream demi glaze and peppercorns. | £17.95 |
| FRACOSTA DIANA Sirloin steak pan fried with mushrooms, onions, red wine, french mustard in a brandy and cream sauce with a touch of tomato. | £17.95 |
| FRACOSTA PIEMONTESE Sirloin steak pan fried with bacon and mushrooms, in a red wine and demi glaze sauce. | £17.95 |
| FRACOSTA DA VINCI Sirloin steak pan fried and served in a blue-veined cheese and cream sauce. | £17.95 |
| SALMONE DELLA NONNA Poached salmon on a bed of spinach with lemon butter compound. | £16.50 |
| GAMBERONI CON VODKA Pan fried king prawns tossed with garlic and chilli flambéed with vodka and served with fresh vegetables. | £16.50 |
| ANATRA CON CIGLIEGE Barbury duck breast pan fried with a sweet marsala sauce and amarena cherries. | £17.95 |
| SPIGOLA PAESANA Sea Bass fillets with pesto and fennel veloute. | £17.95 |
| AGNELLO CON ROSEMARINO E VINO ROSSO 10oz Barnsley lamb chop cooked to your liking served with garlic, red Wine and fresh rosemary from the Da Vinci garden. | £16.50 |

Our meals are freshly prepared so please bear with us, especially during busy periods.

All appropriate main courses are served with potatoes and fresh vegetables of the day.

All our steaks are left on the bone, aged for 21 days and cut in house.