

DESSERTS
Dessert

HOME MADE SWEETS AND LOCAL ICE CREAM FROM £7.45

COFFEES
Cafe

COFFEE ESPRESSO	£2.50
CAPPUCCINO	£2.70
WHITE COFFEE	£2.60
BLACK COFFEE	£2.50
LIQUEUR COFFEE OF YOUR CHOICE	£6.95

OPENING HOURS
Hours

THURSDAY - SUNDAY: 5:30 PM - 8:00 PM

PLEASE NOTE: DURING QUIETER
TIMES THE KITCHEN MAY CLOSE
EARLIER THAN ANTICIPATED

A TAKE-AWAY SERVICE IS AVAILABLE
FOR COLLECTION ONLY.

PRIVATE PARTIES CATERED FOR
OUTSIDE CATERING AVAILABLE.

SOME OF OUR FOOD MAY CONTAIN TRACES OF NUTS
AND GENETICALLY MODIFIED FOOD.

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE
ANY ALLERGIES.

WINE
Vino

HOUSE WINES

BOTTLE	£19.50 (75cl)
BY THE GLASS	£6.50 (250ml)

ITALIAN RED

1	Primitivo Di Puglia I.G.T	£23.95
2	Montepulciano D'Abruzzo D.O.C (SOFT & MEDIUM BODIED)	£23.95
3	Sangiovese Di Puglia I.G.T	£23.95
4	Nero D'avola I.G.T	£23.95

ITALIAN WHITE

5	Pinot Grigio D.O.C (DRY & FRUITY)	£23.95
6	Falanghina I.G.T (DRY)	£23.95
7	Orvieto Classico D.O.C (MEDIUM SWEET)	£24.95
8	Savignon Delle Venezie (MEDIUM DRY)	£23.95

ROSE WINES

9	Gaio Rossato (PLEASANT MEDIUM FLAVOUR)	£23.95
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SPARKLING

10	Prosecco (DRY WHITE BRUT)	£24.95
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SPECIALITY WINES

11	Negro Amaro Megale I.G.T - Red (INTENSE VINOUS BOUQUET)	£33.95
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CHAMPAGNE AVAILABLE ON REQUEST.

RISTORANTE

Da Vinci



MENU A LA CARTE

West County Court
Market Square
Millom, Cumbria
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STARTERS

Antipasti

PATE DELLA CASA	£7.95
Chicken liver pate with mixed leaves and a mixed berry compote	
PEPERONI RIPIENI	£8.95
Peppers stuffed with sausage meat and rice, topped with mozzarella cheese and baked in the oven with a tomato sauce.	
CALAMARI PICCANTE	£8.45
Squid rings sauted with onions and chilli in a tomato and herb sauce.	
PROSCIUTTO DI PARMA CON PEPERONI	£8.45
Fine dry cured Italian ham served with mixed leaves, warmed pepper and melted mozzarella.	
GAMBERONI CON VODKA	£9.50
Pan fried king prawns tossed with garlic and chilli flambéd with vodka and served on a croute.	
SALMONE AFFUMICATO	£9.45
Smoked salmon with endive garnish, capers and drizzled with lemon oil.	
FUNGHI TRIFOLATI	£7.95
Mushrooms sauted with fresh garlic, white wine, cream and a touch of demi glaze with fresh bread.	
ZUPPA DEL GIORNO	£6.95
Fresh made soup of the day.	
COPPA DI GAMBERI	£8.95
Cocktail of North Atlantic prawns with our marie-rose sauce served on mixed leaves with lemon oil dressing.	
FEGATINI DI POLLO	£8.95
Chicken livers with onions and chilli, marsala wine, demi glacé and touch of cream	
COZZE AURORA	£9.45
New Zealand green lip mussels in half shells, cooked with white wine, chilli, coriander, lemon and cream.	
CAPRINO AL FORNO	£9.25
Baked goats cheese with figs and walnuts on mixed leaves with drizzled mixed berry dressing.	

GARLIC PIZZA SELECTION

Pizza all'aglio

PIZZA AGLIO - Garlic Pizza	£8.00
CHEESE - Garlic pizza with mozzarella cheese	£8.95
TOMATO - Garlic pizza with tomato	£8.75
MEXICANO - Garlic pizza with tomato, onions and chilies	£8.75



- Vegetarian meal. All dishes may contain traces of nuts

PIZZA

Pizza

PESCATORE

Cheese and tomato with tuna, prawns, anchovies and smoked salmon. £13.45

RUSTICA



Cheese and tomato with peppers, mushrooms, onions and black olives. £12.95

DIAVOLA

Cheese and tomato with pepperoni sausage, onions and chilli. £12.95

PEPERONI E BASILICO E CIPOLLE



Cheese and tomato with peppers, onion and fresh basil. £12.95

TROPICALE

Cheese and tomato with parma ham and fresh pineapple. £12.95

FIORENTINA



Cheese and tomato with mozzarella, spinach and sun blushed tomato. £12.50

QUATTRO STAGIONI

Cheese and tomato with parma ham, peppers, mushrooms and pepperoni sausage. £13.45

POLLO ALFREDO

Cheese and tomato with chicken, caramelised onion and crisp pancetta. £13.45

PASTA

Le Paste

LASAGNE AL FORNO

Layered pasta with bechamel and bolognese sauce topped with mozzarella cheese and baked in the oven. £13.95

PENNE ALLA CARBONARA

Short pasta with bacon, egg yolk, parmesan and cream sauce. £13.45

TORTELLINI PASTICCIATI

Pasta rings stuffed with meat, sauteed with mushrooms, onion and sage in a cream sauce, topped with crisp parma ham. £13.45

PENNE ALLA PUTTANESCA

Short pasta sauted with pepperoni sausage, garlic, black olives, chilli with a tomato sauce. £12.95

PAPPARDELLA AL ANATRA

Large flat noodle pasta served with duck, mushrooms in a tomato and cream sauce. £13.45

PENNE MATRICIANA

Short pasta sauted with bacon, onions and chilli in a tomato sauce. £12.95

MALFATTI ALLA GENOVESE



Pasta stuffed with spinach and ricotta with a pesto and cream sauce. £12.95

PENNE SALMONE A GAMBERI

Short pasta sauted with prawns, smoked salmon, onion, dill, Garlic and finished with cream. £13.95

RISOTTO CON FUNGHI E POLLO

Italian rice cooked with chicken and mushrooms, white wine and cream. £13.95

RISOTTO CON SPIGOLA

Arborio rice infused with saffron, prawns, onion, lemon, pepper and dill and a bass fillet. £13.95

PASTA AS A STARTER IS AVAILABLE FOR £7.95 & GLUTEN FREE PASTA HAS AN ADDITIONAL £1 SUPPLEMENT

ENTREES

Carne e pesce

POLLO AMALFI £19.50
Chicken breast wrapped in Parma ham with a cream and cheese sauce

POLLO CREMA

Chicken breast cooked with white wine, mushrooms, cream and a touch of garlic. £19.50

POLLO ROMANA

Chicken breast cooked with extra virgin Italian olive oil, white wine, garlic, chilli and herbs. £19.50

POLLO AL PEPE

Chicken breast cooked with cracked peppercorns, brandy and cream sauce. £19.50

POLLO CACCIATORE

Chicken breast cooked with onions, mushrooms, peppers and wine in a tomato sauce. £19.50

POLLO ORIENTALE

Chicken breast cut into strips cooked in a mild curry sauce with sweet peppers served with rice. £19.50

FRACOSTA AL PEPE

Sirloin steak pan fried with brandy, cream demi glace and peppercorns. £26.95

FRACOSTA DIANA

Sirloin steak pan fried with mushrooms, onions, red wine, french mustard in a brandy and cream sauce with a touch of tomato. £26.95

FRACOSTA PIEMONTESE

Sirloin steak pan fried with bacon and mushrooms, in a red wine and demi glace sauce. £26.95

FRACOSTA DA VINCI

Sirloin steak pan fried and served in a blue-veined cheese and cream sauce. £26.95

SALMONE DELLA NONNA

Poached salmon on a bed of spinach with lemon butter compound. £24.95

GAMBERONI CON VODKA

Pan fried king prawns tossed with garlic and chilli flambéd with vodka and served with fresh vegetables. £24.95

ANATRA CON CIGLIEGE

Barbury duck breast pan fried with a sweet marsala sauce and amarena cherries. £26.95

SPIGOLA PAESANA

Sea Bass fillets with lemon, garlic, cream, chilli and corriander £24.95

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. £24.95

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.