

Antipasti - APPETIZERS

P Antipasto misto all' Italiana
(per 2 persone)

Parma ham, Milano salami, mortadella, bresaola, porchetta, prawns, black olives and marinade vegetables (Serves 2 persons)
AED 98

P Prosciutto San Daniele e Melone

Italian san Daniele ham (Friuli region) with rock melon
AED 46

Carpaccio di manzo con rucola, scaglie di parmigiano e pate' di tartufo nero

Row slices of beef tenderloin with arugula leaves, parmesan flakes and a touch of black truffle pate, dressed with extra virgin olive oil and lemon juice
AED 46

Vitello tonnato con insalatina organica, capperi, pomodorini secchi e olive nere

Cold slices of roast veal tenderloin served with organic salad, capers, dried tomatoes and black olives
AED 52

Insalata tiepida di mare alla Mediterranea condita con olio, limone e prezzemolo

Warm salad of seafood, calamari, prawns, salmon, sea bass, mussels and celery dressed with lemon
AED 54

Anelli di calamari fritti serviti con salsa tartara

Deep- fried calamari rings served with homemade tartar sauce
AED 48

P Insalata di lattuga romana alla Cesare

Classic salad of romaine lettuce, shaved parmesan cheese, crispy bacon and our home made Cesar's dressing
AED 38

V Mozzarella di bufala campana e pomodorini su insalatina organica, condita con olio al basilico

Combination of buffalo mozzarella cheese and tomatoes with organic salad dressed with basil oil
AED 42

ZUPPA- SOUPS

V Crema di asparagi freschi con crostini di pane dorato

Puree of green asparagus soup topped with golden bread croutons
AED 26

V Minestrone di verdure all' ortolana

Classic Italian fresh garden vegetable soup
AED 26

V Zuppa di funghi porcini e parmigiano

Cappuccino mushroom soup, porcini flavored and parmesan cheese
AED 26

V Vegetarian **P** Contains Pork **N** May Contain Nuts **S** Spicy **Signature Dish** **A** Alcohol used

V Brodo di Lenticchie

Traditional Tuscany lentil soup with toasted garlic served with lemon wedges and roasted onions
AED 26

Caciucco di mare

Da Vinci's delicious Italian seafood soup, with calamari, prawns, clams and baby octopus
AED 34

V Crema di zucca profumata alla cannella con crostini di focaccia

Pumpkin soup flavoured with cinnamon served with cheese croutons
AED 26

V Zuppa di cipolla con crostione di pane

Onion soup with croutons
AED 26

RISOTTI

V Risotto al misto di bosco con tartufo nero estivo e parmigiano

Italian Arborio rice cooked with wild mushrooms, black truffle and parmesan cheese
AED 44

Risotto alla pescatora

Italian Arborio rice cooked with fresh seafood and tomato sauce
AED 45

Risotto allo zaferano, con gamberi e zucchine

Italian Arborio rice cooked with prawns, zucchini and saffron
AED 45

A Risotto al prosecco dolce e scamorza affumicata

Italian Arborio rice cooked with sweet sparkling wine and smoked provolone cheese
AED 45

Risotto ai fiori di bosco

Italian Arborio rice with chanterelles, bottom mushrooms, morels and grilled tiger prawn
AED 58

PRIMI PIATTI - PASTA DISHES

V Cannelloni ricotta e spinaci

Traditional cannelloni filled with ricotta cheese, spinach and béchamel sauce
AED 45

Lasagna alla Bolognese

Home made layers of pasta with bolognese sauce, cream sauce and mozzarella cheese.
AED 46

Lasagna di pollo al tartufo

Truffle chicken lasagna with cream on a raspberry tomato sauce and kalamata olives

V Lasagna vegetariana

Layers of homemade pasta with spinach, bell peppers, mushrooms, leek and root vegetables with a touch of tomato sauce
AED 38

N Farfalle al Ragù e pesto al mortaio

Farfalle pasta with Bolognese sauce, pesto and a touch of cream
AED 38

Le penne rigate alla Ducale

Penne with chicken, mushrooms, green peas, cream and parmesan
AED 38

Spaghetti alla Bolognese

Spaghetti with bolognese sauce
AED 38

Penne con gamberi e aragosta

Penne with lobster and prawns in fresh tomato sauce
AED 88

A Rigatoni, Da Vinci'

Rigatoni pasta with smoked salmon, capsicum and a touch of brandy in cream sauce
AED 42

P Spaghetti alla carbonara

Classic roman dish with cured Italian guanciale, pecorino cheese & black pepper.
AED 38

A Tagliatelle al salmone affumicato, vodka, pepe verde e panna

Fettuccine cooked with smoked salmon, vodka green peppercorn and cream
AED 46

P Spaghetti all' amatriciana

Traditional Roman dish with bacon, tomato sauce, onions and chili flakes
AED 42

P Gnocchi di patate al pomodoro

Homemade potato gnocchi with tomato sauce
AED 38

Gnocchi valtellina con bresaola e parmigiano

Gnocchi with air dried beef
AED 42

P Gnocchi al gorgonzola e prosciutto di parma

Gnocchi with gorgonzola cheese sauce and Parma ham
AED 44

Ravioli di ricotta e menta in salsa rosa

Filled ravioli with ricotta and mint toasted in spinach tomato cream parmesan sauce
AED 44

V Tortelloni di ricotta alla panna e funghi

Mushroom ricotta tortelloni in a creamy parmesan cheese foam
AED 46

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LA PIZZA

Leonardo

Tomato base, mozzarella, bresaola, rocket salad and parmesan
AED 38

V Da vinci

Tomato base mozzarella, apple, gorgonzola and balsamic vinegar
AED 40

V Margherita

Tomato base, mozzarella cheese and oregano
AED 35

P Quattro stagioni

Topped with cooked ham, mushrooms, artichokes and sausages
AED 40

V Vegetariana

Topped with fresh vegetables
AED 35

V Biancaneve

Ricotta, taleggio, gorgonzola, parmesan cheeses with black olives
AED 42

P Diavola

Tomato base, mozzarella, spicy salami red chili and garlic
AED 42

V Bufalina

Tomato base with pesto and buffalo mozzarella
AED 35

Marinara

Tomato base, calamari, shrimps, prawns, octopus, and tuna.
AED 48

P Prova d' orchestra

Fresh cow mozzarella, parma ham, spicy pork salami, coppa ham
AED 48

PESCE E CARNE – SEAFOOD AND MEAT

Misto di pesce alla griglia con verdure arrosto

Grilled prawns, calamari, salmon, seabass mussel, scallops and mixed vegetables
AED 88

Code di gamberoni in padella all' aglio, pomodori ciliegino e basilico su letto di zucchine al vapore

Sautéed prawns tail with garlic, cherry tomatoes and basil served over a bed of zucchini
AED 80

Merluzzo in padella con salsa cremosa al limone e prezzemolo, servito con patate arrosto e fagiolini all' aglio e menta

Pan fried cod fish cooked with lemon parsley and cream sauce served with roast potatoes and string beans with garlic and mint
AED 75

Brazino alla griglia con salsa alla napoletana profumata all' origano

Grilled sea bass served with tomato sauce, black olives, capers, oregano anchovies
AED70

N Trancio di salmone Norvegese in padella con salsetta cremosa al basilico, spinaci al burro fuso e patate prezzemolate

Pan fried Norwegian salmon fish fillet served with creamy basil sauce, accompanied by buttered spinach and parsley potatoes
AED 75

Spiedone di gamberoni reali alla griglia con insalata di pomodori e cipolla

Skewer of royal prawns on the grill accompanied by onions and tomato salad
AED 80

Cartoccio di dentice alla ligure con patate novelle e pomodorini al basilico

Baked fillet of red snapper wrapped in baking paper with cherry tomato, olives, capers and potatoes
AED 75

Aragosta alla griglia con salsa barbeque

Grilled lobster with barbeque sauce , parsley potatoes and vegetables of the day
AED 230

Galletto alla griglia con erbetto fini, patate saltate ed insalata di rucola

Half spring chicken grilled with fine herbs served with steamed rice and arugula salad
AED 65

Costolette d'agnello alla brace con patate saltate e caponatina di verdure

Grilled Australian lamb chops served with sauted potatoes and vegetable ratatouille
AED 80

Scaloppina di vitello

Pan fried veal piccata on spaghetti with tomato sauce
AED 80

Tagliata di filetto di manzo su letto di rucola e scaglie di parmigiano

Grilled sliced beef tenderloin over a bed of arugula and parmesan flakes with French fries
AED 88

Australian Ossobuco brasato con risotto alla Milanese (400 g)

Braised veal shank in a vegetable red wine sauce served with saffron risotto Milanese
AED 88

Dolci - DESSERT

Panna cotta

Pannacotta served with wild berries
AED 28

Torta di mele con semifreddo alla cannella

Apple tart with cinnamon ice cream
AED 28

Affogato

Vanilla ice cream poached in espresso coffee with cream
AED 25

Tiramisu al mascarpone e caffè

Italian classic cheese dessert
AED 28

Crema al caramello

Cream caramel
AED 25

Tortino caldo al cioccolato fondente e gelato alla viniglia

Hot chocolate fudge cake served with vanilla ice cream
AED 28

N Salame di cioccolato

Chocolate and biscuit loaf on vanilla custard sauce
AED 25

A Macedonia di frutta fresca profumata al cointreau con gelato alla viniglia

Fresh fruit salad flavoured with cointreau liquor and vanilla ice cream
AED 28

N Torta della nonna

Homemade almond cream cake
AED 28

Coppa Leonardo

Mixed ice cream with whipped cream, fruits and biscuit
AED 28

Piatto di formaggi

Cheese plate a selection of Italian cheeses with olives
AED 88