

*We are proud to display our Ospitalità Italiana Certification
& serve authentic, regional Italian specialties to the local community.*

**Da Vinci's Food is Hand-Prepared with Ingredients Sourced by our Chefs & Served to our Customers with Dedication.
As We Create New Recipes Based on Seasonal Produce, our Menu is Subject to Change. Our Salumi is Hand-Sliced, Woodfire Pizza
is Prepared with OO Flour and Fior di Latte, and our Charcoal Grill is Burning 7 Nights!
Come in & Enjoy Dining at our Table....**

PANE E PUCCIARE

Da Vinci Pane a Legna con Olio d'Oлива (V)	6.5
<i>Da Vinci Woodfire Bread with Extra Virgin Olive Oil</i>	
Pane all'Aglіo con Olive (V)	6.9
<i>Garlic-rubbed Crusty Bread, Tuscan-style Woodfire Olives</i>	

PIATTI DA TAVOLA / GRAZING SHARE PLATES

Sicilian Crocchette di Patate con Speck & Provola	11.9
<i>Handcrafted Potato, Italian Speck & Cheese Croquettes</i>	
Insalata di Polpo	19.9
<i>Octopus, Capsicum, Carrot, Olive & torn Pane di Casa</i>	
Sardinian Calamari Fritti	18.9
<i>Calamari with Lemon, Garlic, Parsley & handmade Aioli</i>	
Neonata	13.9
<i>Whitebait Fritters</i>	
Arrosticini Abruzzesi	22.0 // 27.0
<i>Marinated Lamb Skewers (charcoal grill) 5// 7</i>	
Sardinian-style Cozze al Pomodoro	29.9
<i>1 Kg Pot of Boston Bay Australian Black Mussels in Chilli Napoletana Sauce</i>	
Filetti di Acciughe "Rizzoli" con Pane e Burro al Tartufo	35.0
<i>Italian Famed Rizzoli Anchovy Fillets, served in 90 gm tin, with Crostini & Truffled Butter</i>	

SHARING - CASA SALUMI / ANTIPASTI

Antipasto All' Italiana	piccolo 29.0 / grande 52.0
<i>Fresh Hand-Sliced Salumi, Cheese & Olives</i>	
Antipasto Vegetariano (V)	piccolo 24.0 / grande 45.0
<i>Woodfire Seasonal Vegetables</i>	
Casa Preferita - San Daniele Prosciutto & Stracciatella	29.0
<i>House Favourite - Unique Combination Hand-Sliced Artisan San Daniele, creamy, fresh Stracciatella & EVO</i>	

PRIMI / PASTA

Roman Rigatoni Carbonara	24.9
<i>Mona Lisa Carbonara with Pancetta & Parmesan</i>	
Rigatoni Alla Norma (V)	23.9
<i>Woodfire Eggplant, Fresh Ricotta & Basil (Specialità della Casa)</i>	
<i>*Add Nduja Spicy Sausage</i>	*add 2.0

LA PASTA DELLA NONNA / HOUSEMADE PASTA

Pappardelle al Ragu di Manzo	28.9
<i>Slow-cooked Beef Ragu with Pappardelle (Traditional Southern Italian)</i>	
Fettuccine al Nero di Seppia con Frutti di Mare (specialità dello chef)	34.9
<i>Squid Ink Fettuccine, fresh Seafood Chilli Bisque</i>	
Fettuccine Fatte a Mano al Pesto Ligure (V)	23.9
<i>Fresh Basil Pesto, Green Beans, Roast Potato & Pine Nuts with Fettuccine</i>	
Gnocchi Fatti a Mano Primavera (V)	24.0
<i>Gnocchi Primavera</i>	
Tortelloni di Wagyu al Tartufo	27.0
<i>Tortelloni filled with Wagyu Beef, Seasonal Truffle & Crispy Sage</i>	

**request gluten free penne on any above dishes*

additional 5.0

SECONDI

Melanzane al Forno (V)	19.0
<i>Slow-baked Layered Roast Eggplant with Parmesan Cheese</i>	
Cotoletta alla Milanese	42.0
<i>Veal Chop House Gremolata Coated with Salad & Fries</i>	

A CARBONE / CHARGRILL

Please see our Specials Page for Meat, Seafood & other Specialties of the Week

Veal Rib Eye (300gm)	45.0
<i>Served with Salad & Seasonal Vegetables</i>	
Black Angus Eye Fillet (200 gm)	40.0
<i>Served with Salad & Seasonal Vegetables</i>	

CONTORNI

Seasonal Vegetables (V)	12.0
Twice-cooked Roast Rosemary Potatoes (V)	9.0

INSALATE

Insalata all'Italiana (V)	9.0
<i>Classic Italian Salad</i>	
Insalata di Rucola con Scaglie di Parmigiano (V)	10.0
<i>Arugula Salad with Shaved Parmesan</i>	

PIZZE

(all with Fior di Latte, Imported OO Flour, Rossa Base unless specified)

Calzone	22.5
<i>Traditional Calzone Filled Pizza, Ham, Mushrooms, Fior di Latte</i>	
<i>Montebianco Vegetarian Calzone with Fresh Ricotta, Spinach, Fior di Latte (V)</i>	
Margherita (V)	20.0
<i>Fior di Latte, fresh Basil</i>	
Pizza Nduja	22.0
<i>Italian Nduja, Baked Eggplant, fresh Basil, Fior di Latte</i>	
Capricciosa	25.0
<i>Artichoke, Mushroom, Olive, Leg Ham, Egg, Fior di Latte</i>	
Gamberi e Pesto	27.5
<i>King Prawn, fresh Pesto, Cherry Tomato, Fior di Latte (Bianca Base)</i>	
Vegetarian (V)	22.5
<i>Woodfire Roast Capsicum, Baked Eggplant, Spinach, Mushroom, Fior di Latte</i>	
Patate e Salsiccia	24.0
<i>Italian Sausage, Roast Potato, Fior di Latte</i>	
Napoli	21.5
<i>Anchovy, Olive, Fior di Latte</i>	
Diavola	24.0
<i>Hot Salami, Olive, Fior di Latte</i>	
San Daniele	25.0
<i>Prosciutto San Daniele, fresh Rocket, Extra Virgin Oil, Parmesan</i>	
Porchetta & Cima di Rapa	24.0
<i>Da Vinci's Own Masterpiece Slow Roast Pork with Herbs & Bitter Turnip Greens (Bianca Base)</i>	
Bufalina (V)	26.0
<i>Pizza Rossa, Buffalo Mozzarella, Grated Parmesan, fresh Basil</i>	
<i>request gluten free pizza base</i>	<i>additional 6.0</i>

BAMBINI

Pollo e Patatine (Chicken & Fries)	13.9
Penne Napoletana	11.5
Piccola Pizza (kids small Margherita (no Basil) (V))	12.0

NOTES: GF pizza base, GF penne pasta are prepared without gluten, kitchens are not so please be aware if you have food allergy. All credit cards incur a 1.5% fee. Sundays & public holidays incur 10% surcharge.
V is Meatfree