TRATTORIA DA VINCI Artisinal Bakery

MENU

<u>Foccacia</u>		
Fresh herb and garlic		R50
Feta, herb and garlic		R60
Special Foccacia		
Sliced tomato, feta, olives, fresh herbs and garlic		R70
Salads	M	L
Salad Da Vinci Sliced tomato, mozzarella, olives mixed lettuce and basil	R70	R100
Salad El Greco Cucumber, feta, olives, tomato, mixed lettuce &onion	R70	R100
Marinated vegetables Crunchy seasonal vegetables in Leah's famous marinade. Always fresh.		
Side Plate Medium Large		R 80 R130 R240
<u>Pasta</u>		
Pasta dishes come standard with Handmade Tagliatelle unless otherwise specified on the menu		
Brinjal Parmigiana Slices of brinjal in Napolitano sauce, topped with Parmesa cheese and baked in the pizza oven	n	R70
Or served on a bed of homemade tagliatelle pasta		R110
Puttanesca Napolitano sauce, anchovy, olives, garlic and chilli		R96

Alfredo Creamy bacon, ham and mushroom		R94
Seafood Marinara Shelled prawns, mussels, calamari heads and tentacles Napolitano or Creamy		R140
Il Forna / Baked in the oven		
Meat Lasagne		R125
Canneloni		R125
Raviolli Filled with spinach and ricotta cheese Creamy		R130
Tortellini Filled with Italian parma ham Napolitano or Creamy		R130
Pizza Selection		
Margherita – Cheese and tomato		R70
Daniello – Bacon, feta and avo		R110
Frutti Di Mare – Calamari and mussels (+ prawns SQ)		R130
Stefano – Capers, sliced tomato, anchovies and fresh basil		R130
Lamb Curry Pizza– Spicy Durban style curry		R130
Mains All Mains served with potatoes or pasta and fresh vegetables		
Greek garlic chicken		R110
Roast pork shoulder topped with mushroom sauce	Med R 94	Full R128
Lamb Shank – Slow roasted		R180