

*Da Vinci's*

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*The friendliest Italian in town*

*Truly North-Eastern Italian roots, coming from Pordenone in Friuli, an Italian town between Venice and Trieste; having discovered half way through my Law studies my true passion for cooking, I decided to make it part of my life.*



*My food is rooted within Italia's borders, but having travelled the world cooking from New York to Shanghai and from Bahrain to Paris, my style has developed to contemporary and mouth-watering rather than rustic.*

*I look forward to personally welcoming you and guiding you to a culinary journey to my homeland;*

*my name is Luca and I'll be your host for the night!*

*chef luca umberto voncini*

ENJOY YOUR EXPERIENCE WITH ADDED PRIVACY IN A PRIVATE DINING ROOM  
100aed per room

## tòcje chi e tòcje lí – appetizers

	AED
(M) <b>asparagini di ovoledo alla vinaigrette di olio di noci di sclavons</b> crispy fresh asparagus salad topped with egg crumble, walnut oil dressing and fresh salad	38
(M) <b>insalata di pucci e morello con endivia, radicchio di treviso e passata de fasioi 'vansai</b> salad with red radicchio, endive and balsamic dressing	30
<b>rucola, melone, bresaola, sedano, vinaigrette ai frutti di bosco</b> air dried beef on baby rocket, celery, sweet melon and wild berry dressing	42
<b>speck di sauris, melone, formadi di cerzuvint su pesto di basilico e sedano rapa</b> shaving of speck ham, cantaloupe, soft italian cheese, pine nuts and celery roots infused with basil pesto foam (contains pork   الاذنزير لحم على يد توي)	48
(S) <b>lamelle di polipo con ovoli di cornappo e scaglie di parmigiano, vinaigrette al limone</b> carpaccio of octopus with parmesan flakes, mushrooms and lemon dressing	48
(S) <b>gamberone all'agro dolce, uvetta sultanina di rosazzo e pinoli di bosco romagno</b> crispy jumbo prawn on translucent sweet and sour onion, with pine nuts and raisins	58

(M) SUITABLE FOR VEGETARIANS

(S) SIGNATURE DISH

## sòpa e risòt - soup and risotto

	AED
(M) ristretto con verdure, olio extra vergine di polcenigo e pesto al basilico spring vegetable soup with pesto and extra virgin olive oil	28
(M) lenticchie in brodo traditional tuscan lentil soup with toasted garlic served with lemon wedges	28
(S) vellutata di fiori di taipana, mascarpone e agnolotti d'oca soup of wild mushrooms with foam of mascarpone cheese and goose tortelli	32
boretto di sistiana con crostacei, frutti di mare e cavatelli croccanti sea food soup with shell fish and crispy baby penne rings	32
(S) passata di carnaroli e zafferano con cantuccini di bresaola, meringhe e tartufo carnaroli rice soup infused with saffron, shaving of air dried beef, meringues and truffles	29
(S) orzotto ai porcini di masarolis e canestrelli della brussa pearl barley with baby sea scallops and porcini mushrooms	44
risottata ai fiori di bosco risotto with chanterelle, morels and porcini mushrooms <i>add a jumbo prawn for 88aed</i>	

regular/large 48/72

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## dai che finim prime - pasta

AED

- (M) culle con bocconcini al latte di faedis e melanzane all'extra vergine fruttato al basilico e petali di pomodoro  
home-made tortelli of fresh buffalo mozzarella and eggplant, tomato petals and fresh pesto  
regular/large 48/72
- (M) picantucci ai pomodori secchi e tegole di parmigiano  
fusilli with pesto of sun-dried tomato and parmesan flakes  
regular/large 48/72
- (M) millefoglie di pasta sfoglia alla zucca e spinaci con primavera di verdure, sclopìt e cialda di frìco  
layers of pumpkin and spinach pasta with spring vegetables, béchamel and rocket leaves on basket of parmesan  
regular/large 48/72
- (S) emincé di confit d'oca con cuccioli alle erbette fini e barbabietola, bel paese e taleggio  
beetroot and spinach potato dumplings filled with bel paese and taleggio cheeses on goose confit  
regular/large 52/86
- fettucelle all'uovo con salsa al brasato di manzo e verdure  
home-made egg noodles with angus beef bolognese  
regular/large 52/86
- sfogliatella alla bepi ciprian  
home-made lasagna  
regular/large 58/92
- (S) perciatello al nero con calamari, pomodorini all'aglio dolce e pesto al basilico  
home-made ink-infused spaghetti with baby squid, cherry tomato and fresh pesto  
regular/large 58/92
- (S) losanghe alle olive taggiasche con jambars da dardagne e ristretto di crostacei alla sante morello  
kalamata egg noodle with shrimps, tomato sauce and fine herb  
regular/large 56/88

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## stropàit prime ogni fessure - sea food

	AED
(S) scaloppa di dentice, vellutata al basilico con fagiolini e patate alla luigi clerici oven baked red snapper fillet with basil reduction, served with potato and green beans	78
(S) filetti di branzino al forno con composta di finocchio e olive taggiasche alla enrico pan fried sea bass fillet with fennel compote and black olives	88
scampi in gratella con rucola e ciliegini alla spinazzé grilled jumbo prawns on fresh rocket and cherry tomatoes with extra virgin olive oil	158
cartoccio di cernia alla osvaldo scavelat con patate, olive taggiasche e basilico baked fillet of grouper with roma tomatoes, black olives, capers and potato	76
salmone alla conte bin detto sgaret poached fillet of salmon on lemon and tarragon sauce with steamed vegetables	88
aragosta del golfo con salsa di crostacei grilled lobster, seafood bisque, crispy basket with spring vegetables	280
grigliata di pesce del golfo alla franco bomben chef's "catch of the day", with mixed grilled seafood	180

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## toc dei bintars - meat

	AED
(S) <b>coscia d'anatra confit ricordando l'ello magni</b> duck leg confit on celery potato mash with wild berries and balsamic sauce	102
(S) <b>nodino di vitellone con coppa di mereto di tomba e formaggio di rualp</b> grilled veal cutlet with air-dried pork roulade and melted farm cheese served with asparagus and walnuts (contains pork   الخنزير لحم على يد توي)	152
(S) <b>tenerone di manzo in gratella con fiori di bosco e purea di patate novelle</b> tenderloin of beef with wild mushrooms and new potato mash	158
(S) <b>costicine d'agnello su cucchiaio di dolce di mais</b> lamb rack on saffron sauce served with grilled polenta and trio of roast bell peppers	138

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## da vinci's classic favourites

	AED
<b>insalata della maremma toscana</b> traditional caesar salad with bacon or grilled chicken (contains pork   لا تحتوي لحم على يد توي)	41
<b>crostini dei colli senesi</b> a duo of bruschetta breads with fresh tomato, mozzarella and specialty dips	22
<b>passata di crostacei con frutti di mare e pesce del tirreno</b> caciucco seafood soup with calamari, prawns and clams	45
<b>cavatelli del nostro scontento</b> penne ducale style with chicken, mushrooms, green peas, cream and parmesan cheese	51
(M) <b>baicoli del casanova</b> penne arrabbiata style with fresh tomato sauce, garlic and chili flakes	39

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## biscoz - dessert

(S) tiramisu della maria teresa 32

panna cotta in memoria di giovanni canavese 32  
panna cotta served with wild berries

(S) salame di cioccolato alla jolanda luit 32  
chocolate and biscuit loaf on vanilla custard sauce and icing sugar

pomi coti par do giorni con semifreddo alla canella 32  
apple tart with home-made cinnamon ice cream

(S) nido di marzipane con gelato al cioccolato, vaniglia e pompelmo rosa 38  
home-made trio of chocolate, vanilla and pink grapefruit ice creams  
on marzipan wrap

(S) amarcord 30  
home-made strawberry sorbet with aged balsamic vinegar

dei bintars 36  
home-made vanilla ice cream poached on espresso coffee'

(S) SIGNATURE DISH

## la pizza

*Puffed up, golden and crispy to exactly the right degree, striking a perfect balance between squidgy and dry.*

	AED
(M) <b>margherita</b> tomato coulis, fresh cow mozzarella, oregano	46
(M) <b>quattro formaggi</b> fresh cow mozzarella, parmesan, taleggio and gorgonzola cheeses	54
(M) <b>andreana</b> fresh cow mozzarella, taleggio cheese, porcini mushrooms	54
(M) <b>vegetariana</b> tomato coulis, fresh cow mozzarella, spring vegetables	48
<b>biricchina</b> tomato coulis, fresh cow mozzarella, taggiasca olives, capers, fresh green chili, red chili sun dried tomatoes, anchovies	54
<b>EXTRA TOPINGS (Each)</b>	5

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	AED
(S) <b>de nane el gondolier</b> tomato coulils, seashell fish, seafood, extra virgin olive oil	52
(S) <b>valtellina</b> tomato coulis, mozzarella cheese, fontina cheese, rocket leaves, air dried beef	56
<b>triestina</b> tomato coulis, fresh cow mozzarella, spring vegetables, shaving of baked pork ham (contains pork   الاخنزير لحم على يد توي)	54
<b>modenese</b> tomato coulis, fresh cow mozzarella cheese, shaving of parma ham (contains pork   الاخنزير لحم على يد توي)	48
<b>prova d'orchestra</b> fresh cow mozzarella, Parma ham, pork salami, spicy pork salami, coppa ham (contains pork   الاخنزير لحم على يد توي)	54
<b>EXTRA TOPINGS</b> (Each)	5

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