

DaVinci

Allergies or gluten intolerance are catered for, let us know and we'll prepare a dish that suits you.

At Da Vinci we use only the finest local ingredients. We aim to source all of our products from within Edinburgh and the Lothians. This means not only will we be supporting local farmers and producers, but also help to reduce our carbon footprint and give us complete traceability.



Simplicity is the ultimate sophistication

lunch menu

SERVED FROM NOON – 3.00PM

SOUP OF THE DAY with bread	4.00
KALAMATA & PERELLÓ OLIVES with bread & evo oil	4.50
TZATZIKI DIP with bread	3.50
DA VINCI'S HOMEMADE CHICKEN LIVER PÂTÉ with salad, onion chutnev & baquette	8.50
OVEN-BAKED FETA CHEESE with tomatoes, green peppers, paprika & oregano	6.50
EGGS STRAPAZZA cooked in a spicy herb tomato sauce with cheese, served with crostini	6.45
MOZZARELLA IN CAROZZA with a tomato & basil dip	5.95
DA VINCI'S MIXED SALAD mixed leaves, cherry tomatoes, cucumber, peppers & radish – with fresh mozzarella & basil, or beetroot & feta	8.50
SCOTTISH SMOKED SALMON SALAD with a chive & dill crème fraîche, with crostini	9.95
DA VINCI'S SPAGHETTI CARBONARA	9.50
PACCHERI PASTA with bacon & peas	9.50
COTTOLETTA ALLA BOLOGNESE breaded escalope of pork fillet with parma ham, parmesan & a beef jus, with sautéed new potatoes	12.95
PORK MEDALLIONS in a tomato, feta, green pepper, olive & oregano sauce, with parmesan polenta	13.95

the sweet corner

FROM THE SICILIAN PASTRY SHOP

chocolate eclair, vanilla slice.	3.50 pp
red berry tart, rum baba, canoli, carrot cake	