



LEONARDO DA VINCI

Welcoming Venetian SPRITZER Cocktail (Prosecco DOGC, Aperol liqueur, splash soda)

STARTERS

Bruschetta Deluxe (V)

Freshly toasted Italian bread topped with fresh mozzarella and sliced pachino tomatoes, sprinkled with fresh basil.

Caprese di Burrata (Gf)

A twist on a classic – silky, creamier mozzarella, Prosciutto di Parma, rocket leaves.

Formaggi Misti

A selection of premium cheeses all served with a crusty Homemade bread, Scottish oatcakes, plum chutney and quince jam.

Pate' di Vitello

Homemade calves liver pate' served with pepper and parsley flavoured butter and our toasted artisan log fired bread.

Starter of Tagliolini alla Norma (V)

Thin long fresh egg-pasta ribbon in a lightly spiked chilli tomato sauce with olive oil, basil, aubergine topped with fresh locally made ricotta and smoked ricotta cheese shavings.

Gamberi e Capesante (GF)

Grilled giant scallops and king -prawns resting over a bed of mixed leaves dressed with pink-grapefruit and orange pulp drizzled with a reduction of balsamic vinegar and red chilli mustard

Cozze Tarantina

Voluptuously juicy Scottish mussels, sautéed with pachino tomatoes, garlic, white wine, and seasoned with our segret blend of fresh herbs.

Zuppa del Giorno

Please ask your waiter for our chef's special soup of the day

MAIN COURSES

Pappardelle alla Boscaiola

Wide fresh-pasta ribbons in a typical Italian tomato, wild boar mincemeat and mushroom sauce.

Tagliolini ai due colori con Capesante

Striking squid ink and paprika flavoured tagliolini with prawns and king scallop, courgette, garlic and diced tomato dressed in a white wine sauce.

Risotto Pera e Taleggio (GF) (V)

Stirred through with diced caramelized pears, taleggio cheese, butter, red grapes. Served in a parmesan nest.

Bistecca alla Favorita (GF)

Grilled sirloin steak and served with a creamy sauce of wild mushrooms, gorgonzola and sun-dried tomato.

Vitello alla Milanese

A must try and see!!-Very thin pinched veal chop, breaded and pan-fried to golden, topped with rocket leaves salad and cherry tomatoes.

Pesce spada in crosta di Basilico

Fresh steak of swordfish, breadcrumbs, herbs and basil pesto crusted; pan-seared and resting over a bed of sauté' fresh baby spinach leaves with capers and peanuts.

Pizza FIORENTINA (GF)

Tomato Sauce, mozzarella, rocket leaves, sliced scotch sirloin cooked to your liking , shaved parmesan and a touch of deduction of cream of balsamic vinegar.

Pizza Mare BLUE (GF)

Tomato sauce, mozzarella, baby prawns, fresh baby spinach leaves, topped with grilled king prawns and giant scallops and finished with a touch of great lemon zest.

Pizza Boscaiola (GF) (V)

Tomato sauce, mozzarella, mixed wild mushrooms, rocket, shaved parmesan cheese

Your own pizza with choice of three toppings (Gf)

DESSERT

INDULGE YOURSELF WITH ONE OF OURS SPECIALLY SELECTED DESSERTS

CHOICE OF COFFEES (Cappuccino . Black ,White, Caffelatte)

(V) = Vegetarian

(Gf) = Gluten Free Available

Please note that some of our dishes contain traces of nuts





VITTORIA GROUP

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113 Brunswick Street - EH7 5HR

t: 0044 (0) **131 556 6171**

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LA FAVORITA - PIZZERIA - RESTAURANT

325-331 Leith Walk - EH6 8SA

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TASTE OF ITALY - CAFFE AND TAKE AWAY

9 Baxters Place - EH1 3AH

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DIVINO ENOTECA - WINE BAR - RESTAURANT

5 Merchant Street - EH1 2QD

t: 0044 (0) **131 225 1770**

**RESTAURATEURS
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QUALITY VENUES and AUTHENTIC ITALIAN FOOD