

MENU









STARTERS Vincenzo recommends an assortment of starter platters that allow a greater taste experience. Charged either per individual platter or per head. Please ask for assistance

BEEF CARPACCIO Thinly sliced rare bresaola served with olio d'oliva and finely grated grano padano	R65
FEGATINI DI POLLO Pan fried chicken livers, which is slow cooked in our Da Vincenzo sauce with a hint of chilli	R65
HALLOUMI FRITTI Croquet di halloumi deep fried in olio d'oliva	R65

INSALATE / SALADS Medium (2 - 4 persons) or Large (4 - 6 persons) to be charged accordingly

ITALIANA Lettuce, onion, tomato slices, mozzarella cubes & calamata olives	R63
GRECA Our Mediterranean cousins twist with danish feta cheese	R66
CAPRESE Tomato, basil & mozzarella (lettuce optional)	R77
TONNO Italiana with tuna	R73
POLLO Italiana with chicken mayo	R72
GORGONZOLA Italiana with gorgonzola cheese	R77
GAMBERETTI E AVOCADO Classic avocado & shrimp salad (when available)	R80
MOZZARELLA DI BUFALA Buffalo mozzarella salad (when available)	R88
ZUPPE / SOUPS	
PASTA E FAGIOLI Borlotti beans, onions & pasta	R60
ZUPPA DI LENTICCHIE Lentils & pasta	R60
FOCCACCIA DA VINCENZO Italian pizza bread baked in a wood burning oven	
FOCACCIA	R46

FOCACCIA Pizza bread with garlic & herbs	R46
FOCACCIA ROSMARINO Pizza bread with rosemary & salt	R50
FOCACCIA BLU Pizza bread with melted gorgonzola cheese	R60
FOCACCIA PANE & TAPENADE Flat bread baked in a wood burning oven served with coarse salt & olive tapenade	R58







PIZZA DA VINCENZO Margherita base except where otherwise specified. Baked in a wood burning oven.

MARGHERITA Cheese, tomato & herbs	R60
PIZZA BIANCA Pizza breed with cheese & garlic (optional)	R54
SPINACI E FETA Spinach & feta	R77
POMODORI SECCHI E FUNGHI Sundried tomatoes & mushrooms	R77
HAWAIIAN Ham & pineapple	R80
REGINA Ham & mushrooms	R82
NAPOLETANA Anchovies & capers	R83
CAPRICCIOSA Salame & olives	R83
SALSICCIA E PEPERONI Sausage & green peppers	R86
POLLO E MELANZANE Chicken & brinjals	R86
MARGHERITA CON PROSCIUTTO Parma ham served with rocket (optional)	R117
POLLO ROSMARINO E PORCINI Chicken, rosemary & porcini mushrooms	R101
VEGETARIANA Onions, olives, mushrooms, green peppers & artichokes	R97
MESSICANA Mince, green peppers, mushrooms, onions & a touch of chilli	R100
QUATTRO STAGIONI Ham, olives, mushrooms & artichokes	R101

CALZONE DA VINCENZO A pizza combination we have been serving for over 25 years!! Calzone are served with a small Italian side salad

CALZONE VEGETARIANO Onions, olives, mushrooms, green peppers & artichokes	R117
CALZONE Ham, salame, onions, mushrooms & green peppers	R122
ADDITION: All of our pizzas available as calzone Also served with a side salad	R35







PASTA DA VINCENZO

Vincenzo recommends choosing a pasta shape and sauce trier complement each other: spaghetti / linguine / tagliatelle / fusilli / farfalle / penne Pasta Is traditionally cooked 'aldente' firm to the bite) meaning not too soft Fresh pasta

(pasta a/I'uovo 'egg pasta ') Includes eggs Please enquire about gluten-free and eggless options

NAPOLETANA (spaghetti / penne) Classic pasta dish with tomato & herbs	R88
ARRABBIATA (spaghetti / penne) Napoletana sauce with the zest of chilli & garlic	R100
PESTO (spaghetti / linguine) Basil, pine kernels, olive oil & garlic (when available)	R97
MELANZANE (spaghetti / linguine) Napoletana, creamy bechamel sauce with brInjal & parmesan cheese	R100
OLIVE E FUNGHI CON NAPOLETANA (spaghetti / penne) Napoletana sauce, olives & mushrooms	R97
BOLOGNESE (spaghetti / penne) Freshly prepared mince in napoletana sauce	R100
PRIMAVERA (fusilli) Creamy napoletana sauce with a variety of seasonal fresh vegetables	R83
CARBONARA (Spaghetti / linguine) Pancetta & egg in a cream (optional)	R87
ALFREDO (tagliatelle / penne Ham & mushrooms In a cream sauce (garlic optional)	R92
ALFREDO CON POLLO (tagliatelle / penne) Chicken strips with mushrooms In a cream sauce with a touch of napoletana	R94
MANUELA (penne) Strips of chicken breast with seasonal fresh vegetables in a creamy napoletana sauce	R97
PUTTANESCA (spaghetti / penne) Olives, capers & anchovies in a napoletana sauce	R97
SCAMPI (linguine / penne) Prawns in a creamy napoletana sauce with parsley	R101
MARSALA E VITELLO (penne) Strips of veal & mushrooms in a creamy napoletana sauce with sweet marsala wine	R102
SPEZZATINO (penne) Beef fillet (200g) with vegetables in a light napoletana sauce	R158
GORGONZOLA E CARCIOFI (spaghetti / linguine) Creamy gorgonzola sauce with artichokes hearts	R100
FATTA A MANO / HAND MADE PA Made fresh daily	ISTA

Made fresh daily	
PANZAROTTI Half moon shaped pasta pockets filled with spinach & ricotta OR butternut	R91
RAVIOLI Please refer to specials board for current specials	R93







AL FORNO

Our oven dishes are skilfully prepared then delivered to your table piping hot

MELANZANE ALLA PARMIGIANA Baked brinjal with mozzarella & parmesan	R88
MEAT LASAGNE	R91

GNOCCHI

Our gnocchi (potato dumplings) are made on the premises for you to enjoy fresh

GNOCCHI GORGONZOLA	R97
GNOCCHI HALF-HALF Sauce of your choice	R110

RISOTTO

An Italian rice dish, prepared using Arborio rice. If plain rice is preferred, please advise your waitron

PRIMAVERA Seasonal fresh vegetables with a touch of cream & napoletana	R87
POLLO Chicken strips, seasonal fresh vegetables with a touch of cream & napoletana	R90

PIZZA ADDIZIONI / PIZZA ADDITIONS

All addition come with designated sides. Modifications may incur costs

Mushrooms, green peppers, pineapple, onions,spinach, brinjals & rocket	R15
Olives, cheese, sundried tomatoes, capers	R17
Ham, Salame, artichokes, avo	R21
Mince, sausage, chicken, porcini, gorgonzola Prosciutto, seafood	R27 R42
Additional condiments (Chilli, Garlic & Parmesan cheese)	R14
Side salads served seperately. No starch swop	R23

DESSERT TRAY

Your waitron will display our dessert tray for you to choose from our delicious dessert selection.... Enjoy!

ADDITIONAL MENUS

Bambini

Vegan

Specials Board

Set Menu

We sell our fresh Pasta for home





Wedding Venue Chapel Function Venue Corporate Functions Conferences Take Aways



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