



As in art, we believe that every creation
begins with a vision.

Every pizza is born in silence,
like a canvas waiting to be painted.

The dough embraces time,
the carefully selected ingredients
become color,
the hands guide every gesture.

**We study, experiment, and
create balance, to transform the pizza
into an experience to savor.**

Here we don't just follow recipes,
we follow sensations, emotions, harmony.

Every dish is a creative act,
every pizza a small masterpiece
to be experienced.

**Da Vinci, painting flavor...
one crust at a time.**





WELCOME

da Vinci
DIPINGIAMO IL GUSTO

PREMIUM CURED MEATS

Premium cuts and simple preparations, where the quality of the ingredients takes center stage.

Smoked Black Angus Carpaccio 18,00 €

Thin shavings of Grana Padano PDO, wild arugula, and extra virgin olive oil.

Culatello di Zibello PDO, Crembleu and figs 18,00 €

The savory character of Culatello, the creaminess of Crembleu and the sweetness of figs: a refined balance in every bite.

Chianina Beef Tartare 18,00 €

Hand-cut Chianina beef tartare, dressed with whole-grain mustard, stracciatella cheese, basil pesto, black truffle, and pane carasau.

Pata Negra Jamón Ibérico Bellota and Burrata 22,00 €

The intensity of the Jamón and the creaminess of the burrata; an elegant and enveloping culinary journey.



THE MASTER'S PLATTER

minimum 2 people 22,00 €

*A selection of textures and aromas celebrating artisanal excellence.
Featuring premium cured meats:*

24-month aged Parma ham, Slow Food Presidium Mortadella, spicy Calabrian Spianata salami and guanciale (cured pork cheek).
Served with a selection of cheeses, jams, and dried fruit.

CHEESE & JAM TASTING

*Selection of premium cheeses paired with artisanal jams
in a delicate contrast. 16,00 €*

Matico: Soft-ripened cheese with a bloomy rind and a velvety, melting heart.

Blue Shropshire: English blue cheese with its distinctive amber color crossed by blue veins.

Pecorino Riserva del Fondatore: Semi-aged sheep's milk cheese with a compact yet tender texture.

Crembleu al Vino: Creamy blue cheese matured with wine.

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Served with caramelized red onion jam, chestnut honey and caramelized figs.



AUREE ALCHEMIE

Golden bites, crispy and light, where frying becomes alchemy:

Potato croquettes	3,00 €
Mozzarella in Carrozza (Fried mozzarella sandwich)	3,00 €
Rice Arancino with ragù	3,00 €
Neapolitan seaweed fritters	5,00 €
Rustic-cut French fries	5,00 €
Sweet potato fries	6,00 €
Truffle fries	8,00 €
Signature Mixed Fried Selection	18,00 €

TREASURES OF FLAVOR

Fried or Baked. *Precious fillings: the crust hides a flavorful center.*

Provola and pepper	14,00 €
San Marzano PDO tomato sauce, Naples fiordilatte mozzarella, Agerola provola cheese, mild salami, black pepper and basil.	
Mortadella and pistachios	14,00 €
Naples fiordilatte mozzarella, Agerola provola cheese, Slow Food Presidium mortadella, Bronte pistachios.	
Bufalotto	15,00 €
San Marzano PDO tomato sauce, Campania buffalo mozzarella PDO; topped after baking with Parma ham, extra virgin olive oil, basil.	

MONTANARINE

Small fried pizzas from Campania filled with fine, high-quality ingredients.

Reginelle 7,00 €

San Marzano PDO tomato sauce, Campania PDO buffalo mozzarella bites, extra virgin olive oil, basil.

Cantabrico 8,00 €

San Marzano PDO tomato sauce, stracciatella cheese, Cantabrian anchovies, semi-dry Piennolo cherry tomatoes, extra virgin olive oil, basil.

Bronte 8,00 €

Slow Food Presidium mortadella, stracciatella cheese, Bronte pistachio crumble.

Profumo di bosco (Forest aroma) 8,00 €

Stracciatella cheese, guanciale, black truffle, extra virgin olive oil, basil.

Del Piemonte 8,50 €

Stracciatella cheese, Chianina beef tartare, caper berries, basil pesto, black truffle.



OUR DOUGHS

Da Vinci: art becomes dough.

Our **Diversamente Napoletana** is a story of wheat and time. We choose stone-ground Type 1 flour, preserving authentic aromas and the voice of the land itself. Guided by the breath of *sourdough* and a *long maturation* process, our dough achieves the perfect balance of hydration that brings lightness to the soul.

It's not just pizza. It's our canvas. It's your moment.

Choose your alternative dough:

Multigrain	2,00 €
Gluten-Free	2,50 €
Ketogenic	3,00 €

5g carbohydrates and 30g protein per 100g.



THE RECIPES OF TIME

The foundations of tradition, reinterpreted with selected ingredients and refined techniques.

Marinara 7,00 €

San Marzano PDO tomato sauce, garlic, semi-dried red and yellow Piennolo cherry tomatoes, Pantelleria oregano, extra virgin olive oil, basil.

Regina Margherita 8,00 €

San Marzano PDO tomato sauce, Naples fiordilatte mozzarella, extra virgin olive oil, basil.

Diavola 10,50 €

San Marzano PDO tomato sauce, Naples fiordilatte mozzarella, spicy Calabrian spianata salami, extra virgin olive oil, basil.

Capricciosa 11,00 €

San Marzano PDO tomato sauce, Naples fiordilatte mozzarella, charcoal-roasted Prague ham, champignon mushrooms, Campania sausage, artichoke hearts.

4 Stagioni 11,00 €

San Marzano PDO tomato sauce, Naples fiordilatte mozzarella, charcoal-roasted Prague ham, Taggiasca olives, champignon mushrooms, artichoke hearts.

Napoli 11,00 €

San Marzano PDO tomato sauce, Naples fiordilatte mozzarella, Cantabrian anchovies, Pantelleria oregano, extra virgin olive oil, basil.



Dell'orto 11,00 €

Cream of zucchini, Naples fiordilatte mozzarella, grilled eggplant, grilled zucchini, champignon mushrooms, Taggiasca olives, wild arugula, artichoke hearts.

Scugnizza 11,00 €

Naples fiordilatte mozzarella, Campania sausage, Agerola provola cheese, Neapolitan friarielli.

4 Formaggi 11,00 €

Naples fiordilatte mozzarella, Agerola provola cheese, gorgonzola, salted ricotta, extra virgin olive oil, basil.

Caprese 11,00 €

Naples fiordilatte mozzarella, Campania buffalo mozzarella PDO, semi-dried red and yellow Piennolo cherry tomatoes, Pantelleria oregano, extra virgin olive oil, basil.

Picciarella 11,00 €

Naples fiordilatte mozzarella, Agerola provola cheese, frankfurters, french fries, extra virgin olive oil, basil.

Parmigiana 12,00 €

Naples fiordilatte mozzarella, Agerola provola cheese, eggplant parmigiana, Grana Padano PDO, extra virgin olive oil, basil.

Bufalina 12,00 €

San Marzano PDO tomato sauce, Campania buffalo mozzarella PDO, extra virgin olive oil, basil.

Posillipo 12,00 €

San Marzano PDO tomato sauce, Campania buffalo mozzarella PDO bites, extra virgin olive oil, basil.

Calabrese 12,00 €

Yellow tomato sauce, 'Nduja di Spilinga, salted ricotta, extra virgin olive oil, basil.



CRUSTS ON CANVAS

Malafemmina 18,00 €

Naples fiordilatte mozzarella, 24-month aged Parma ham, stracciatella cheese, caramelized figs, hazelnut crumble, Modena balsamic vinegar glaze, extra virgin olive oil, basil.

Tartufona 18,00 €

Naples fiordilatte mozzarella, porcini mushrooms, champignon mushrooms, burrata, black truffle, extra virgin olive oil, basil.

Parma 18,00 €

San Marzano PDO tomato sauce, wild arugula, 24-month aged Parma ham, burrata, semi-dried red and yellow Piennolo cherry tomatoes, Modena balsamic vinegar glaze.

Don Mario 18,00 €

For spicy food lovers. Yellow tomato sauce, Naples fiordilatte mozzarella, stracciatella cheese, Taggiasca olives, 'Nduja di Spilinga, spicy Calabrian spianata salami, caramelized onion, Neapolitan tarallo.

Bronte 2.0 18,00 €

Purple potato velouté, Naples fiordilatte mozzarella, Slow Food Presidium mortadella, burrata, potato croquette, pistachio crumble, extra virgin olive oil, basil.



Cacio e Pepe 2.0 18,00 €

Cacio e pepe cream, Naples fiordilatte mozzarella, semi-dried yellow cherry tomatoes, flambéed guanciale, black truffle, extra virgin olive oil, basil.

Mar Cantabrico 19,00 €

Yellow tomato sauce, stracciatella cheese, semi-dried red and yellow Piennolo cherry tomatoes, Cantabrian anchovies, Taggiasca olives, Pantelleria oregano, extra virgin olive oil, basil.

Black Angus 20,00 €

Naples fiordilatte mozzarella, wild arugula, burrata, smoked Black Angus carpaccio, lemon zest, extra virgin olive oil, basil.

Piemontese 20,00 €

Olive oil focaccia, stracciatella cheese, Chianina beef tartare, whole-grain mustard, basil pesto, black truffle.

Donna Rina 20,00 €

Naples fiordilatte mozzarella, wild arugula, smoked salmon, burrata, lemon zest, balsamic vinegar glaze, sesame seeds, extra virgin olive oil, basil.



Tonno e Cipolla – Reinvented22,00 €

Yellow tomato sauce, Naples fiordilatte mozzarella, stracciatella cheese, caramelized onion, red tuna tataki, semi-dried red and yellow Piennolo cherry tomatoes, extra virgin olive oil, basil.

Da Vinci22,00 €

Zucchini velouté, Naples fiordilatte mozzarella, caramelized onion, red tuna tartare, burrata, lime and orange zest, extra virgin olive oil, basil.

Zibellona22,00 €

Purple potato velouté, Naples fiordilatte mozzarella, Culatello di Zibello PDO, Crembleu cheese, caramelized figs, walnuts, semi-dried red and yellow Piennolo cherry tomatoes, extra virgin olive oil, basil.

Gioconda dei Mari24,00 €

Zucchini velouté, Naples fiordilatte mozzarella, stracciatella cheese, Mazara red shrimp, passion fruit, lemon zest, extra virgin olive oil.

Iberica24,00 €

Yellow tomato sauce, burrata, Pata Negra Bellota ham, extra virgin olive oil, basil.



MASTERPIECES OF FIRE

Gourmet Burgers and Selected Meats

Il Convito 12,00 €

Artisanal chicken cutlet, crisp lettuce, beefsteak tomato, Caesar sauce, Grana Padano.

Classico 14,00 €

Artisanal bun, Chianina beef burger, aged cheddar, crisp lettuce, beefsteak tomato, Da Vinci sauce

Vitruviano 14,00 €

Artisanal bun, Chianina beef burger, melted Agerola provola cheese, guanciale, poached egg, crisp lettuce, beefsteak tomato, and BBQ sauce.

Il Volo d'Icaro (Icarus' Flight) 14,00 €

Artisanal bun, Chianina beef burger, sweet gorgonzola, caramelized onion, 'Nduja di Spilinga, arugula, mayonnaise.

Leonardo 16,00 €

Artisanal bun, Chianina beef burger, Slow Food Presidium mortadella, burrata, potato croquette, and Bronte pistachio sauce.

Tartufato 16,00 €

Artisanal bun, Chianina beef burger, porcini mushrooms, burrata, black truffle, arugula.

Irish Black Angus Steak Tagliata 22,00 €

Premium cut of beef, tender and flavorful, grilled and served sliced with extra virgin olive oil and salt. (200 g)

GARNISHES:

- Maldon salt and rosemary
- Grana Padano PDO, arugula and balsamic vinegar glaze +2,00 €
- Black truffle +4,50 €



GREEN MASTERPIECES

Ceasar Salad 12,00 €

Mixed greens, grilled chicken breast, croutons, Taggiasca olives, cherry tomatoes, Grana Padano shavings, Caesar dressing.

Tuna Salad 12,00 €

Mixed greens, tuna in olive oil, croutons, buffalo mozzarella bites, Taggiasca olives, cherry tomatoes, walnuts.

Salmon Salad 14,00 €

Mixed greens, smoked salmon, croutons, burrata, avocado, almonds, semi-dried cherry tomatoes.

THE FRAMES

Roasted potatoes, Maldon salt and rosemary 5,00 €

Grilled seasonal vegetables 5,00 €

Cover Charge 2,50 €

Information regarding allergens and intolerances is available upon request from our staff.

DESSERT: LEONARDO'S TEMPTATIONS

When desire overcomes reason, surrendering is part of the masterpiece.

Lemon Sorbet	4,00 €
Fiocco di Neve (Bakery Poppella) with added pistachio cream or Nutella.	5,00 €
Pastiera Napoletana	6,00 €
Bronte Cannolo Sweet ricotta with dark chocolate chips, Bronte pistachio crumble, orange zest, and cocoa powder.	6,50 €
Cheesecake + nutella 0,50 € + pistachio cream 1,00 €	6,50 €
Irresistibile Fried dumplings topped with powdered sugar. with Nutella	6,50 €
with pistachio cream	7,50 €
Mascarpone Babà	7,00 €
Artisanal rum-soaked babà with mascarpone cream.	
Tiramisù del Genio	7,00 €
Dessert Pizza Sweet pizza with Nutella or Bronte pistachio cream, whipped cream and fresh fruit.	10,00 €
Il Bacio Proibito A "kissed" pizza that captivates from the very first bite: delicate, intense and sinfully delicious. Because some kisses... are unforgettable. Nutella, sweet ricotta, pistachio crumble and powdered sugar.	10,00 €





DRAFT BEERS

Spaten Hell	4,00 / 6,50 €
Germany – Light, Lager style – 5,2% ABV – IBU 19	
Goose Island IPA	5,00 / 8,00 €
United States – IPA Style – 5.9% ABV – IBU 55	
Leffe Rouge	5,50 / 7,00 €
Belgium – Red Belgian Ale – 6.6% ABV – IBU 28	
Hoegaarden Blanche	5,50 / 7,00 €
Belgium – Witbier Style – 4.9% ABV – IBU 13	
Franziskaner Weiss	5,50 / 7,00 €
Germany – Weissbier Style – 5.0% ABV – IBU 12	

BOTTLED BEERS

Augustiner	5,00 €
Germany – Helles Style – 5.6% ABV – IBU 17	
Corona	5,00 €
Mexico – Lager Style – 4.6% ABV – IBU 19	
Corona 0	5,00 €
Theresianer Gluten-Free	6,00 €
Italy – Unfiltered Lager – 4.8% ABV	

CRAFT BEERS

Viola Bionda Lager 35,5 cl	7,00 €
Italy – Plato 13 – 5.6% ABV – IBU 18	
Viola Red Ale 35,5 cl	7,00 €
Italy – Plato 15 – 6.6% ABV – IBU 18	
Viola NumeroTre 35,5 cl	7,00 €
Italy – Plato 15 – 6.9% ABV – IBU 30	



RED WINES

SPINELLI – STAGIONI

MONTEPULCIANO D'ABRUZZO SUPERIORE DOC 5 / 23 €

Full-bodied and intense, with smooth tannins and notes of plum and spice.

A powerful yet velvety wine, perfect with boldly flavored pizzas.

CAVALLARO – LACRIMA DI MORRO D'ALBA DOC 5 / 25 €

Aromatic, with notes of rose, violet, and sweet spices.

Soft and silky on the palate. A fragrant and seductive wine, ideal with creamy and delicate pizzas.

POGGIO DELLA DOGANA – I 4 BASTIONI

SANGIOVESE SUPERIORE DOC 5 / 25 €

Elegant and fruit-forward, with hints of violet and cherry; gentle tannins and a harmonious finish. Made from 100% Sangiovese, it embodies the authentic, elegant, and versatile character of Romagna.

CA RUGATE – CAMPO BASTIGLIA

VALPOLICELLA RIPASSO SUPERIORE DOC 35 €

Notes of ripe cherry and spice, soft yet structured, with elegant tannins.

Made from Corvina, Corvinone, and Rondinella grapes.

A balance of elegance and strength, ideal for more mature and refined palates.



WHITE WINES

NESPOLI – TREBBIANO BIO RUBICONE IGT 5 / 20 €

Fragrant, fresh, and light. A new-generation Trebbiano of outstanding quality. Clean, modern, and full of character.

TENUTA MANOYLO – PASSERINA MARCHE IGT 5 / 22 €

Light and fruity. Ideal for those who enjoy a simple, refreshing wine. A sociable and easy-drinking choice that pairs beautifully with classic pizzas and clean flavors.

NESPOLI – CAMPODORA ALBANA SECCO DOCG 5 / 23 €

An easy-drinking Albana with notes of yellow-fleshed fruit and flowers.

A structured and aromatic wine with good persistence and a moderately tannic finish, ideal for pizzas with balanced flavors.

CAVALLARO – MORO DELLA GENGA

VERDICCHIO SUPERIORE DOC 5 / 25 €

Full-bodied, structured, and complex. This Marche white wine is distinguished by almond notes and minerality, making it a great match for richer or more savory pizzas.

VIGNA DEL LAURO – RIBOLLA GIALLA IGP 5 / 25 €

Smooth and pleasantly savory, offering a versatile and enjoyable drinking experience. A fresh Friulian white wine with balanced acidity and good minerality, perfect for light yet flavorful pairings.

CAICHHOLZ – GEWURZTRAMINER ALTO ADIGE DOC 27 €

Highly aromatic, with intense notes of rose and exotic fruits.

A structured wine, perfect for refined pizzas and sweet-savory contrasts.

TENUTA SANTINI – ISOTTA COLLI DI RIMINI REBOLA DOC 27 €

Made from Grechetto Gentile grapes, with notes of exotic fruit, yellow flowers, and a citrus-mineral finish. A wine with personality, intense yet refined, ideal for gourmet pizzas with rich and flavorful toppings.



SPARKLING WINES

SUTTO – VALDOBBIADENE PROSECCO DOCG BRUT 5 / 23 €

Classic aromas of pear, green apple, and white flowers.

Made from 100% Glera grapes. A lively and approachable sparkling wine, ideal as an aperitif and excellent with vegetable-based pizzas or fresh cheeses.

ASCENDUM – TRENTO DOC BRUT 24 MESI 8 / 36 €

Made from Chardonnay and Pinot Noir grapes. Notes of pastry

and orange blossom. Elegant and enveloping, perfect with delicate pizzas.

LE VEDUTE – FRANCIACORTA BRUT ROSE' DOCG 45 €

Intense rosé with aromas of raspberry, wild strawberry, and bread crust.

Extended skin contact and morainic soils provide depth, minerality, and structure. Made from 100% Pinot Noir, it pairs beautifully with savory dishes, cured meats, white meats, and seafood.

FERRARI PERLÉ – TRENTO DOC 50 €

Notes of ripe citrus, dried fruit, and bread crust. Creamy, mineral, persistent, and exceptionally elegant.

Made from 100% Chardonnay. A sparkling wine for connoisseurs, with enough body and depth to accompany truffle pizzas, aged cheeses, and delicate meats.

BELLAVISTA – ALMA CUVÉE BRUT FRANCIACORTA DOCG 50 €

Aromas of white flowers and yellow fruit, with a fine, creamy mousse.

Made from Chardonnay, Pinot Noir, and Pinot Blanc grapes. A refined and balanced sparkling wine, perfect with elegant pizzas featuring delicate sweet-savory nuances.



MOCKTAILS

Forrest	7,00 €
Red Berry Purée, Pineapple, Tonic Water	
Mango Julep	7,00 €
Mango Purée, Lime Juice, Sugar Syrup, Ginger Ale	
Passion	7,00 €
Peach Juice, Strawberries, Passion Fruit	
Floréal Colada	7,00 €
Coconut Cream, Pineapple, Rose, Angostura	
Virgin Ibisco	7,00 €
Tonic Water, Passion Fruit, Basil	
Bora Bora	7,00 €
Raspberries, Mint, Lime, Tonic Water	

CLASSIC COCKTAILS

Americano	8,00 €
Vermouth, Campari Bitter, Soda Water	
Negroni	8,00 €
Vermouth, Campari Bitter, Gin	
Aperol Spritz	8,00 €
Aperol, Prosecco, Soda Water	
Margarita	8,00 €
Tequila, Triple Sec, Lemon Juice	
Moscow Mule	8,00 €
Vodka, Ginger Beer, Lemon Juice	
Caipirinha	8,00 €
Cachaça, Lime, Sugar	
Capiroska	8,00 €
Vodka, Lime, Sugar	



BOTANICAL GIN TONIC

Bombay Gin 10,00 €

Served with Sichuan black pepper; its spicy notes add vibrancy and complexity to the cocktail.

Hendrik's 10,00 €

Served with pink peppercorns and rosemary. Slightly spicy with delicate fruity notes.

Gin Mare 12,00 €

Paired with cardamom, whose citrusy and slightly tart character adds a balsamic touch to the drink

Malfy 12,00 €

Served with juniper berries to enhance its bitter botanical profile, finished with a fresh basil leaf

SIGNATURE DRINK

Da Vinci Cocktail 12,00 €

Gin, Lime, Honey, Mango, Tonic Water, Cinnamon

Basil Margherita 12,00 €

Tequila, Triple Sec, Lime Juice, Basil

Disaronno Smash Up 12,00 €

Disaronno, Lime Juice, Honey, Basil, Mint

Pink Lady 12,00 €

White Rum, Red Berry Infusion, Lemon Tonic

Clover Club 12,00 €

Gin, Sweet & Sour Mix, Raspberries

Rainy Bloom 12,00 €

Vodka, Sweet & Sour Mix, Lavender, Mint



BAR

Water 0.5	1,50 €
Water Panna/San Pellegrino 0.75	3,00 €
Espresso/Macchiato	1,50 €
Decaffeinated Coffee/Barley Coffee	2,00 €
Cappuccino	2,00 €
Caffè Corretto (Espresso with Spirits)	2,50 €
Hot Tea	2,50 €
Pineapple Juice/Orange Juice	3,00 €
Coca-Cola 33 cl	4,00 €
Coca-Cola Zero 33 cl	4,00 €
Fanta 33 cl	4,00 €
Sprite 33 cl	4,00 €
Peach/Lemon Iced Tea	4,00 €
Red Bull	4,50 €
Bitters/Liqueurs/Grappa	4,00 €
Lucano, Amaro del Capo, Montenegro, Jefferson, Jagermeister, Ranazzotti, Fernet, Branca Menta, Disaronno, Baileys, Averna	
Whisky	5,00 €
Laphroaig 10y	8,00 €
Rum Diplomatico 12y	8,00 €
Rum Zacapa 23y	9,00 €

Cover Charge	2,50 €
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