

DaVinci's

OF BOCA



La Nostra Storia / Our Story

Our hometown Mesoraca is situated between the Verger and Reazio rivers in the Calabria region of southern Italy known as the “toe” of the Italian boot. Mesoraca is divided into two parts, a flat plain and a rugged mountainous district. Its ancient origins date to 600 BCE and through the ages it has welcomed the Greeks, the Romans and the Jewish people.

Our grandfather, Giuseppe Carvelli, was born in Mesoraca in 1909 and raised his five children in the village. Family and friends gathered every evening around the dinner table featuring our distinctive Calabrian cuisine. Photographs throughout our restaurant reveal the culture and traditions of our family during the past three generations. Today the 5,000 residents of Mesoraca including Grandfather's descendants still gather every evening with tables filled with the local meats, oils, citrus and wines of this region now coveted around the world.

Beginning over a decade ago Giuseppe's grandsons immigrated to south Florida, each one paving the road for the next. We have tried to bring a sense of family and hospitality to our restaurants that we were influenced with as children. Every meal is a memorable experience in our home and we try to recreate that experience for our guests and new friends at DaVinci's.

On behalf of the Carvelli family, “Welcome to our table!” Benvenuti!

Mixology

NEGRONI Beefeater, Martini & Rossi Sweet Vermouth, Campari, Homemade Orange Bitters

SARDINIAN HILL Flor De Cana 7 Year-Old Rum, St Elizabeth, Rosemary Demerara Syrup, Lemon Juice, Grapefruit Bitters

WILD BERRY MOJITO Flor de Cana Extra-Dry Rum, Fresh Mint, Lime Juice, Fresh Berries

MP MARGARITA El Jimador, Clement Creole Shrub, Lime Juice, Grand Marnier Foam

IMPROVED MANHATTAN Rittenhouse 101 Rye, Martini & Rossi Sweet Vermouth, Grand Marnier, Angostura Bitters, Homemade Orange Bitters, Filthy Amarena Cherry

ESPRESSO MARTINI Family Secret Recipe

FALL LIGHT Grey Goose Pear Vodka, St Germain, Grapefruit Juice, Peach Bitters, Zardetto Prosecco

BLACKDROP Stolli Vodka, Massanez Creme de Mure, Lemon Juice, Spiced Demerara Sugar Rim

WALNUT OLD FASHIONED Eagle Rare 10 Year-Old Bourbon, Maple Syrup, Fee Brothers Black Walnut Bitters, St Elizabeth, Ice Block

CALABRIAN FIELD Bombay Sapphire, St. Germain Liqueur, Lemon Juice, Lavender Rose Syrup, Zardetto Prosecco

ITALIANO SOUR Old Forester Bourbon, Amaretto di Saronno, Lemon Juice, Filthy Amarena Cherry

Beer

DOMESTIC Budweiser | Miller Lite | Michelob Ultra | Coors Light

IMPORTED Corona | Heineken | Guinness | Amstel Light | Moretti

CRAFT Lagunitas Little Sumpin' | Dogfish 60 Minute IPA | Duvel Strong Belgian Golden Ale

DRAFT Peroni | Bud Light | Stella | Yuengling | Funky Buddha Floridian Hefeweizen | Cigar City Jai Alai IPA

Seasonal Selections – please ask your server

White Wine



CHAMPAGNE & SPARKLING

001	Rose , Nicolas Feuillatte, France, Split	19
002	Prosecco DOCG, Zardetto, Italy, Split	13
003	Veuve de Vernay, France, Split	12
004	Roederer Estate Winery, Brut, Anderson Valley	45
005	Veuve Clicquot, Yellow Label, France	95
006	Cristal, Louis Roederer, France 2006	365
007	Soligo, Prosecco Brut, Veneto	42
008	Perrier Jouet, Grand Brut, France	115

NORTH OF ITALY WHITE

010	Pinot Grigio, Kris, delle Venezie 13/14	9 34
011	Pinot Grigio, Santa Margherita, Alto Adige 12/13	14 50
012	Pinot Grigio, Elena Walch, Alto Adige 12/13	40
013	Pinot Bianco, Tiefenbrunner, Alto Adige 13/14	38
014	Chardonnay, Alois Lagader, Alto Adige 12/13	36
015	Chardonnay, Jerman, Friuli 12/13	65
016	Arneis, Monchiero Carbone, Roero-Piem. 13/14	42
017	Gavi di Gavi, Fontana Fredda, Piemonte 13/14	11 43
018	Gavi di Gavi, La Scolca Black Label, Piem. 12/13	85
019	Moscato d'Asti, Bera, Piemonte 13/14	11 45
020	Vintage Tunina, Jerman, Friuli 11/12	110
021	Sauvignon Blanc, Trienferburner, Alto Adige 11/12	62
022	Soave Classico, Inama, Veneto 12/13	45
023	Muller Thurgau, Elena Walch, Alto Adige 12/13	45

CENTRAL, SOUTH AND ISLANDS

030	Vernaccia, Terruzzi & Puthod, Toscana 12/13	46
031	Vermentino, Argiolas, Sardegna 13/14	8 31
032	Falanghina, Mastroberardino, Campania 12/13	11 42
033	Verdicchio, Titulus, Castelli di Jesi, Marche 2013	30
034	Greco di Tufo, Mastroberardino, Campania 2013	60
035	Rosato, Vitiano, Umbria 2013	34
036	Efeso Mantonico, Librandi, Calabria 12/13	50
037	Super Sicily, Regaleali, Sicily 12/13	36

CALIFORNIA AND ALTERNATIVE WHITE

040	Chardonnay, St Michelle, Washington 12/13	9 38
041	Chardonnay, Sonoma Cutrer, Russ. River 12/ 13	14 54
042	Chardonnay, Ferrari Carano, Sonoma 12/13	52
043	Chardonnay, Chalk Hill, Sonoma 12/13	78
044	Chardonnay, Chappellet, Napa 12/13	72
045	Chardonnay, Migration, Russian River, 12/13	70
046	Chardonnay, Schug, Carneros 12/13	66
047	Chardonnay, Catena Zapata, Argetina 13/14	12 45
048	Sauvig. Blanc, Emmolo by Caymus, Napa 12/13	12 46
049	Sauvig. Blanc, Kim Crawford, NZ 12/13	10 39
050	Sauvig. Blanc, Semillon, Pegasus Bay, NZ 11/12	62
051	Riesling, St Michelle, Washington State 12/13	9 34

Red Wine

NORTH OF ITALY

060	Nebbiolo, Monchiero Carbone, Sire, Piem. 11/12	11 46
061	Dolcetto D'Alba, Ceretto, Piemonte 12/13	48
062	Barbera D'Alba, Pelissero, Piemonte 12/13	60
063	Barbaresco, Pio Cesare, Piemonte 09/10	110
064	Barbaresco, Castello di Neive, Piemonte 10/11	70
065	Barolo, Roberto Voerzio, Cerequio, Piemonte 07/08	430
066	Barolo, Brunate, Rinaldi, Piemonte 09/10	250
067	Barolo Dagromis, Gaja, Piemonte 09/10	165
068	Barolo, Bricco Rocche, Ceretto, Piemonte 04/05	420
069	Barolo, Vietti, Castiglione, Piemonte 09/10	96
070	Ripassa della Valpolincella, Zenato, Veneto 10/11	15 58
071	Amarone, Bertani, Veneto 06/07	195
072	Amarone Riserva, Fumanelli, Veneto,07/08	250
073	Amarone, Pra', Veneto 07/08	145
074	Pinot Nero, Abbazia di Novacella, Alto Adige 12/13	51
075	Merlot, Marco Felluga, Collio Friuli 10/11	9 34
076	Lambrusco, Cavicchioli, Emilia Romagna 12/13	25
077	Pinot Noir, Kris, Lombardia 12/13	9 34



078	Chianti Class. Castello di Bossi, Toscana 10/11	11 40
079	Chianti Class. Castellare di Castellina, Tosc. 10/11	48
080	Chianti Class. Rsv , Marchese Antinori, Tosc. 10/11	66
081	Chianti Class. Rsv, Gold Label Ruffino, Tosc. 08/09	78
082	Morellino di Scansano, Le Pupille, Toscana 12/13	50
083	Vino Nobile di Montepulciano, Valdipiatta, Tosc. 10/11	63
084	Rosso di Montalcino, San Polo, Toscana 12/13	56
085	Brunello di Montalcino, Valdicava, Toscana 09/10	205
086	Brunello di Montalcino, Altesino, Toscana 09/10	110
087	Brunello di Montalcino, il Poggione, Toscana 08/09	120
088	Super Tuscan, Flaccianello , Fontodi 10/11	260
089	Super Tuscan, Rosso dei Notri, Toscana 12/13	11 40
090	Super Tuscan, Promis, Gaja, Toscana 11/12	88
091	Super Tuscan, Tignanello, Toscana 11/12	150
092	Super Tuscan, Felsina Fontallaro, Toscana 08/09	102
093	Super Tuscan, Castello di Bossi Corbaia, Tosc. 09/10	120
094	Sagrentino di Montefalco, Falesco, Umbria 07/08	90
095	Montepulc. d'Abruzzo, La Valentina, Abruzzo 12/13	45

SOUTH AND ISLANDS

100	Ramitello, Di Majo Norante, Molise 10/11	40
101	Aglianico Delle Vulture, Bisceglia, Basilicata 11/12	35
102	Taurasi, Mastroberardino Radici, Campania 08/09	102
103	Super Sardegna, Korem, Argiolas Sardegna 08/09	90
104	Cannunau, Pala I Fiori, Sardegna 12/13	46
105	S. Calabrian, Duca di San Felice Rsv, Librandi 10/11	10 39
106	Nero d'Avola, Lamuri Tasca, Sicily 11/12	11 42

CALIFORNIA AND ALTERNATIVE

110	Pinot Noir, Bella Glos Clark & Tel. Sta. Barbara 13/14	80
111	Pinot Noir, Pegasus Bay, Waipara Valley, NZ 10/11	78
112	Pinot Noir, Flowers, Sonoma 12/13	90
113	Pinot Noir, La Crema, Monterey 12/13	12 46
114	Pinot Noir, Patz & Hall, Sonoma 12/13	76
115	Pinot Noir, Ponzi Tavola, Williamette, Oregon 12/13	60
116	Pinot Noir, Migration, Duckhorn, Russian River 12/13	60
120	Merlot, Twomey, by Silver Oak, Napa 10/11	101
121	Merlot, Emmolo, Napa 11/12	105
130	Cab. Sauvignon, Franciscan, Napa 11/12	14 54
131	Cab. Sauvignon, McManis, California 13/14	10 38
132	Cab. Sauvignon, Faust, by Quintessa, Napa 11/12	90
133	Cab. Sauvignon, Sebastiani, Alexander Valley 10/11	60
134	Cab. Sauvignon, Jack Nicklaus, Napa 09/10	77
135	Cab. Sauvignon, Darioush Caravan, Napa 11/12	95
136	Cab. Sauvignon, Cade Napa Cuvee, Napa 11/12	102
137	Cab. Sauvignon, Heitz Cellars, Napa 09/10	101
138	Cab. Sauvignon, Titus, Napa 11/12	60
139	Cab. Sauvignon, Cakebread Cellar, Napa 11/12	120
140	Cab. Sauvignon, Antica, Antinori Family, Napa 11/12	88
141	Cab. Sauvignon, Caymus, Napa 12/13	115
142	Cab. Sauvignon, Frog's Leap, Napa 11/12	80
143	Cab. Sauvignon, Silver Oak, Alexander Valley 10/11	110
144	Cab. Sauvig. Diamond Creek, Volcanic Valley 11/12	302
145	Nickel & Nickel, State Ranch, Yountville Napa 11/12	120
150	Meritage, Estancia, Paso Robles 11/12	62
160	Meritage, Chappellet, Cervantes, Napa 11/12	15 58
161	Blend, Location, Orin Swift, FR 2	48
162	Blend, Dominus, Propetary Red, Napa 11/12	255
163	Blend, Insigna, Joseph Phelps, Napa 10/11	270
170	Malbec Rsrv, Renacer, Mendoza Argentina 11/12	10 38
171	Malbec, Catena Zapata, Mendoza, Argentina 11/12	50
172	Malbec, El Enemigo, Mendoza, Argentina 09/10	65
173	Blend, Enamore "Amarone Style", Argentina 10/11	62
180	Shiraz, d'Arenberg, The Stump Jump, AU 11/12	9 34
181	Shiraz, Two Hands, Angels Share, McLaren AU 12/13	62
182	Shiraz, Jim Barry, LodgeHill, AU 12/13	42
190	Zinfandel, Dry Creek, Heritage, Sonoma, CA 11/12	11 42
191	Zinfandel, Orin Swift, Saldo, CA 12/13	58
192	Zinfandel, Grgich Hills, Napa 10/11	80

Appetizers

ROLLATINI DI MELANZANA - \$9

Stuffed eggplant, ricotta, mozzarella, marinara sauce

BRUSCHETTA - \$8

Toasted Italian bread, garlic, tomatoes, basil EVOO

BURRATA CAPRESE - \$14

Prosciutto, baby arugula, bacon jam, onions, tomatoes, aged balsamic

BEEF CARPACCIO - \$15

Capers, onions, arugula, shaved parmigiano cheese, EVOO

VEGETABLE TERRINE - \$12

Layers of grilled eggplant, roasted peppers, zucchini, arugula, goat cheese, portobello, balsamic drizzle

CALAMARI FRITTI - \$13

Served with marinara sauce

CHARRED OCTOPUS – \$16

Potato confit, arugula, white beans squid ink puree, capers pickled pepperoncini aioli

Soups & Salads

PASTA E FAGIOLI - \$8

Pasta, white beans, tomato broth

MINISTRONE - \$8

Seasonal vegetables, vegetable broth

ARUGULA & FINOCCHIO - \$12

Fennel, red onions, goat cheese, toasted pecans, aged balsamic

INSALATA DI CESARE – \$10

Hearts of Romaine, focaccia croutons, shaved parmigiano, traditional Caesar dressing

KALE - \$11

Roasted beets, pecans, pickle onions, goat cheese, basil citrette

MONA LISA – \$11

Arugula, endive, radicchio, Gorgonzola cheese, olive, tomatoes lemon citrette

Pasta ADD - Soup or Mixed Green Salad or Caesar Salad - \$5

LASAGNA BOLOGNESE - \$19

Meat sauce, ricotta and mozzarella cheese

SPAGHETTI CON POLPETTE - \$18

Beef meatballs, tomato sauce

PENNE BOLOGNESE - \$17

Meat sauce

LINGUINE ALFREDO CON POLLO – \$18

Cream, parmigiano cheese, chicken, peas

PENNE SALSA ROSA - \$26

Shrimp, broccoli, baby Portobello, sun-dried tomatoes, light pink sauce

LINGUINE ALLE VONGOLE - \$24

Clams, garlic, EVOO or Tomato sauce

GNOCCHI VERDI - \$21

Spinach gnocchi, Gorgonzola cream sauce

AGNOLOTTI AL FORMAGGIO - \$17

Stuffed with cheese, pink sauce

BUTTERNUT MUSHROOM RAVIOLI - \$21

Fresh tomatoes, basil and roasted red peppers

AGNOLOTTI ALLE COSTINE DI MANZO - \$26

Beef short rib stuffed pasta, veal jus, mascarpone, truffle fondue

LOBSTER TAILS FRADIAVOLO - \$31

Black linguine, lobster tails, garlic, spicy tomato sauce

PENNE AL PESTO E GAMBERI - \$26

Shrimp, crab meat, sun-dried tomatoes, pesto cream sauce

Chicken ADD - Soup or Mixed Green Salad or Caesar Salad - \$5

PARMIGIANA - \$22

Breaded chicken breasts, tomato sauce, mozzarella, penne marinara

ROMANA - \$22

Chicken breasts, lemon sauce, sun-dried tomatoes, asparagus tips, baby Portobello, Chef's choice potatoes and vegetables

MARSALA - \$22

Chicken breasts, Marsala mushroom sauce, Chef's choice potatoes and vegetables

PICCATA - \$22

Chicken breasts, capers, white wine lemon sauce, Chef's choice potatoes and vegetables

Veal *(Served with Chef's choice of potatoes and vegetables)*

ADD - Soup or Mixed Green Salad or Caesar Salad - \$5

SALTIMBOCCA - \$27

Prosciutto, mozzarella, Marsala wine, sage, spinach

DA VINCI - \$27

Prosciutto, eggplant, mozzarella, tomato, light tomato sauce

FRANCESE - \$27

Egg-washed, white wine lemon sauce

MACCHIAVELLI - \$27

Sun-dried tomato, asparagus tips, crab meat, brandy demi-glace

Fish *ADD - Soup or Mixed Green Salad or Caesar Salad - \$5*

BRANZINO ACQUA PAZZA - \$34 (WHOLE OR FILLET)

Fillet or whole Branzino, grape tomatoes, shrimp, clams, garlic, shallots, parsley, white wine, spinach, light tomato sauce

SALMONE - \$26

Grilled Faroe island Salmon, cucumber salad, lemon & oil, Chef's choice potatoes and vegetables

SEA SCALLOPS AND RAVIOLI - \$32

Sea scallops, Porcini butternut squash stuffed ravioli, sage, citrus Beurre Blanc

ZUPPA DI PESCE - \$35

Lobster tail, shrimp, scallops, clams, calamari, octopus, Chef's choice of fish, tomato broth, crostini

Meats *ADD - Soup or Mixed Green Salad or Caesar Salad - \$5*

OSSO BUCO - \$35

Thick cut veal osso buco, veal jus, mushroom risotto, roasted bone marrow

COSTOLETTA DI VITELLO MILANESE - \$42

Breaded pounded veal chop, baby arugula, tear drop tomatoes, red onions, lemon, EVOO

COSTOLETTA DI VITELLO GRIGLIATA - \$42

Grilled veal chop, spinach, mashed potatoes

BRASATO DI COSTINE DI MANZO - \$28

Beef short ribs, mashed potatoes, asparagus, veal jus

Side Dishes

POLPETTE - \$3 EACH

Beef meatball tomato sauce

SPAGHETTI MARINARA - \$7

SPAGHETTI GARLIC & OIL \$7

MASHED POTATO - \$5

ASPARAGUS - \$7

SPINACH - \$8

Sauteed spinach

SUGGESTED GRATUITY OF 20% MAY BE ADDED FOR PARTIES OF SIX OR MORE

Please advise your server of any food allergies prior to ordering. Although every effort will be made to accommodate food allergies, we're afraid we cannot guarantee to meet your needs. ***NOTICE:** Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.