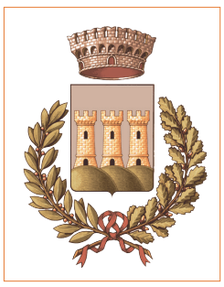
DaVinci's OF BOCA



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 BC& 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!

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MIX AND MATCH

Half $10 / Full $14

CHOOSE ONE PANINI

PINUZZU NAPOLETANO

Prosciutto, Fontina cheese, arugula, vine ripe tomatoes, roasted peppers, basil pesto

POLLO PARMIGIANA

Breaded chicken breast, tomato sauce, and mozzarella

MEDITERRANEAN

Served on focaccia grilled zucchini, yellow squash, red onions, roasted red peppers, Portobello mushrooms, basil pesto

MEATBALL SANDWICH

Beef meatball, mozzarella, marinara

CHOOSE ONE SALAD or SOUP

CAESAR SALAD

Romaine, focaccia croutons, shaved parmigiano, Caesar dressing

MONALISA SALAD

Endive, radicchio, arugula, Gorgonzola cheese, olives, tomatoes

PASTA E FAGIOLI

Pasta, white beans, tomato broth

MINESTRONE

Seasonal vegetables, vegetable broth

Appetizers

BRUSCHETTA - $8

Toasted Italian bread, garlic, tomatoes, basil EVOO

BEEF CARPACCIO - $15

Capers, onions, arugula, shaved parmigiano, EVOO

CALAMARI FRITTI - $11

Served with marinara sauce

CHARRED OCTOPUS - $16

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

TERRINE - $9

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

Soups & Salads

ADD - Faroe Island Salmon $7, Chicken Breast $7, Scallops (2) $9, Shrimp $8

PASTA E FAGIOLI - $8

Pasta, white beans, tomato broth

MINESTRONE - $8

Seasonal vegetables, vegetable broth

ARUGULA AND FINOCCHIO - $12

Shaved fennel, red onion, goat cheese, toasted pecans, aged balsamic

INSALATA DI CESARE CON POLLO - $14

Hearts of Romaine, Chicken Breast, focaccia croutons, shaved parmigiana, traditional Caesar dressing

KALE - $12

Roasted beets, pecans, pickled onions, Goat cheese

QUINOA AND CRAB SALAD - $16

Black quinoa, jumbo lump blue crab, mixed green, basil citrette

FRAGOLE AND GORGONZOLA - $12

Strawberries, mixed greens, candied walnuts, Gorgonzola, balsamic dressing

MONA LISA SALAD - $12

Arugula, endive, radicchio, Gorgonzola cheese, lemon EVOO dressing

BURRATA CAPRESE - $15

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

Pasta

ADD - Soup or Mixed Green salad or Caesar salad - $5

SPAGHETTI CON POLPETTE - $13

Beef meatballs, tomato sauce

LASAGNA BOLOGNESE - $14

Meat sauce, ricotta and mozzarella cheese

LINGUINE ALLE VONGOLE - $16

Clams, garlic, EVOO or tomato sauce

PENNE SALSA ROSA - $19

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

GNOCCHI VERDI AL GORGONZOLA - $13

Spinach gnocchi, Gorgonzola cream sauce

SPAGHETTI POMODORO BASILICO - $16

Fresh tomato, basil, burrata cheese

CHEESE AGNOLOTTI - $ 13

Stuffed with cheese, light pink sauce

AGNOLOTTI DI MANZO - $16

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

BUTTERNUT MUSHROOM RAVIOLI - $13

Fresh tomatoes, basil and roasted peppers

Secondi

ADD - Soup or Mixed Green salad or Caesar salad - $5

ROLLATINI DI MELANZANA - $14

Stuffed eggplant, ricotta, mozzarella, marinara sauce, penne marinara

POLLO PARMIGIANA - $15

Breaded chicken breast, tomato sauce, mozzarella, penne marinara

POLLO ROMANA - $16

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

VEAL PICCATA - $17

Capers, lemon sauce, Chef's choice potatoes and vegetables

VEAL DAVINCI - $17

Eggplant, prosciutto, fresh tomatoes, mozzarella, light tomato sauce, Chef's choice potatoes and vegetables

SALMONE ALLA GRIGLIA - $17

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

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 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.