

Da Vinci's

Classically Distinctive... Naturally Italian!

Antipasti

APPETIZER (C) Cold -(H) Hot

CARPACCIO DI MANZO - 16
Thinly sliced filet mignon, topped with arugola, shaved parmigiano cheese, capers, red onions, and olive oil (C)

BURRATA CAPRESE - 16
Fresh Italian cheese, silky on the outside and creamy on the inside, served with prosciutto, arugola, sliced tomatoes, balsamic reduction drizzled and tomato bacon jam (C)

BRUSCHETTA - 9
Toasted homemade Italian bread topped with diced tomato, basil, garlic, oregano and extra virgin olive oil (C)

INSALATA DI POLIPO - 18
Octopus, lemon, olive oil, parsley, fingerling potatoes, arugola, black olives, roasted pepper and pepperoncini (C)

CALAMARI FRITTI - 14
Lightly fried and served with marinara sauce (H)

SPIEDINI - 13
Layers of white bread, mozzarella cheese, brushed with egg wash, deep-fried and served with capers, anchovies, and garlic lemon butter sauce (H)

POLPETTA DI GRANCHIO - 17
Pan seared crab cakes served over arugola, drizzled with aioli sauce (H)

ROLLATINI DI MELANZANA - 14
Sliced eggplant stuffed with ricotta cheese, topped with mozzarella cheese and marinara sauce (H)

Marsalate

SALAD

ARUGOLA - 12
Fresh arugola, walnuts, goat cheese, onions, cherry tomatoes and balsamic reduction

MONA LISA - 12
Endive, arugola, radicchio, olives, tomatoes and gorgonzola cheese tossed with homemade lemon and oil dressing

DI CESARE - 10
Fresh hearts of romaine tossed with creamy parmigiano dressing topped with croutons and shaved parmigiano

INSALATA DI BARBABIETOLA - 13
Beets, arugola and red onions topped with crumbled goat cheese and pistachios with extra virgin olive oil and fresh lemon citrette

Contorni

SIDES

RIGATONI MARINARA OR GARLIC AND OIL - 8

BROCCOLI DI RAPE - 11
Sautéed in garlic and olive oil

SPINACH - 9
Sautéed in garlic and olive oil

SALSICCIA - 6
Roasted Italian mild sausage with tomato sauce

POLPETTE - 3
1 Beef meatball per serving topped with marinara sauce

Suppe

SOUP

Pasta e fagioli Cup 6 Bowl 8
Soup of the day Cup 7 Bowl 9

Kids' menu

SPAGHETTI CON POLPETTE - 12
Beef meatball with tomato sauce

POLLO PARMIGIANA - 12
Breaded chicken breast, lightly fried and topped with tomato sauce and mozzarella cheese, served with rigatoni pomodoro

SALMON BROILED - 12
Served with french fries or vegetables of the day

Add to any salad -- Salmon 10, Shrimp 10, Chicken 7

Dal Torno a Legna

PIZZA ITALIA - 19
Grape tomatoes, burrata and pesto (no sauce)

PIZZA CAPRESE - 14
Sliced tomatoes, sliced homemade mozzarella cheese, fresh basil and extra virgin olive oil - red pizza

PIZZA ROMANA - 17
Hard-boiled eggs, pancetta, smoked mozzarella, parsley, olive oil, minced red onions - red pizza

PIZZA ALLO SCOGLIO - 19
Baby shrimp, mussels and calamari, red sauce and mozzarella

PIZZA PORCINI - 19
Porcini mushrooms, truffle oil, mozzarella, shaved parmigiano - white pizza

PIZZA PROSCIUTTO - 18
Arugola, shaved parmigiano, imported prosciutto, olive oil - red pizza

PIZZA CALABRESE - 19
Rapini, Kalamata olives, garlic, sausage, smoked mozzarella - red pizza

PIZZA TRE FORMAGGI - 17
Ricotta, smoked mozzarella, gorgonzola and spinach

PIZZA HAWAII - 16
Pineapples, mozzarella cheese, ham - red pizza

CALZONE - 14
Ricotta cheese, mozzarella cheese and ham

BUILD YOUR OWN PIZZA - 13
EACH ADDED TOPPING \$2.00 (After three - \$1.00 EACH)
Anchovies, Artichokes, Kalamata Olive, Pancetta, Garlic, Ham, Baby Portobello, Pepperoni, Fresh Mozzarella, Red Onions, Peppers, Pineapple, Fresh Tomatoes, Prosciutto, Mussels, Parmigiano, Porcini Mushroom, Sausage

Pesce FISH

ZUPPA DI PESCE - 31
White shrimp, mussels, Florida middle neck clams, calamari and chef's choice of fish, sautéed in a light marinara sauce served with crostini or linguine

SALMONE - 24
Pan seared Scottish Salmon filet served over a bed of Euro cucumbers tossed with lemon olive oil citrette

CERNIA MEDITERRANEO - 30
Filet of Black Grouper sautéed with onions, black olives, white wine with a light tomato sauce, tossed with fresh spinach and served with homemade linguine

Dollo CHICKEN

PARMIGIANA - 23
Breaded chicken breast, lightly fried and topped with tomato sauce and mozzarella cheese, served with rigatoni pomodoro

QUATTRO STAGIONI - 23
Chicken breast sautéed with onions, green and red peppers, mushrooms, garlic, rosemary, finished in brandy demi-glaze sauce

ROMANA - 23
Chicken breast sautéed with garlic, baby Portobello and artichoke hearts in white wine and lemon sauce

POLLO ALLA TOSCANA - 23
Oven-roasted lemon-rosemary half chicken served with roasted potatoes and sautéed broccoli rape with garlic and extra virgin olive oil

All of our entrees are served with our signature homemade bread, the chef's choice of potatoes, vegetables and a house salad. Upgrade to a Caesar or soup \$3.50 extra, add anchovies \$1.95 extra, add gorgonzola \$1.95 extra

SPLIT DISHES \$8 (includes salad) - SUBSTITUTIONS \$3. We reserve the right to add 18% gratuity - Please ask your server about our nightly specials.

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.

Pasta Fresca

SPECIALTY HOME MADE PASTA

RIGATONI BOLOGNESE - 19
Ground beef and pork slowly cooked in tomato sauce

TAGLIATELLE CARBONARA - 19
White cream sauce with pancetta and parmesan cheese

SPAGHETTI CON POLPETTE - 20
Beef meatballs and tomato sauce

LASAGNA - 21
Layers of pasta with Bolognese sauce, ricotta and mozzarella cheese

CAVATELLI ALLE CIME DI RAPE - 22
Broccoli di rape and sliced Italian sausage sautéed in garlic olive oil sauce

GNOCCHI DaVINCI - 22
Potato dumpling with tomato and basil with nduja, topped with fresh burrata cheese

LINGUINE ALLE VONGOLE - 24
Florida middle neck clams sautéed in a garlic and olive oil or light tomato sauce

RIGATONI AL PESTO E POLPA DI GRANCHIO - 25
Fresh basil, parmigiano, garlic, olive oil, sundried tomatoes, crab meat and a touch of cream

LINGUINE AI GAMBERI SICILIANA - 26
Shrimp sautéed in olive oil with garlic, grape tomatoes, capers, black olives and fresh basil

SPAGHETTI CON SALSINA ROSA - 27
White shrimp sautéed with broccoli, baby Portobello mushrooms and sun-dried tomatoes in light pink brandy sauce.

RAVIOLI DI ARAGOSTA - 28
Stuffed with fresh lobster meat, finished in a lobster cognac cream sauce

TAGLIATELLE PORCINI E TARTUFO - 28
Sautéed with porcini mushrooms and asparagus tips in a light cream sauce topped with shaved black truffle

All our pasta dishes are served with our signature homemade bread and a house salad. Upgrade to a Caesar or soup \$3.50 extra, add anchovies \$1.95 extra, add gorgonzola cheese \$1.95 extra. Whole wheat and gluten-free pasta available.

Vitello VEAL

DAVINCI - 28
Fresh veal thinly pounded topped with prosciutto, sliced tomatoes, basil and mozzarella cheese sautéed in a light tomato sauce

PORCINI - 28
Fresh veal thinly pounded sautéed with Porcini mushrooms in a Marsala wine sauce with a touch of cream

PICCATA - 27
Fresh veal thinly pounded sautéed with capers in a lemon white wine sauce

SALTIMBOCCA - 28
Fresh veal thinly pounded topped with prosciutto, sautéed in a Marsala wine sauce with sage, served over a bed of sautéed spinach

Carni MEAT

COSTOLLETTA ALLA MILANESE - 42
Veal chop thinly pounded and breaded, lightly pan fried topped with arugola, tomatoes and thin slices of red onions tossed in lemon olive oil citrette

OSSO BUCO - 39
Braised veal shank with Marsala wine and demi-glaze served over risotto and asparagus

COSTINA DI MANZO - 32
Braised short ribs with brandy demi glaze sauce and served with truffled fondue gnocchi