

DaVinci'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)

Misalate

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 Segna

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

Pollo 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 fried chicken served with roasted potatoes and sautéed broccoli rape with garlic and extra virgin olive oil

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

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 POLPETE - 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 SALSIA 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.

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.