DaVinci's

Classically Distinctive... Naturally Italian!

Antipasti

APPETIZER (C) Cold -(H) Hot

CARPACCIO DI MANZO - 15
Thinly sliced filet mignon, topped with arugola, shaved parmigiano cheese, capers, red onions, and olive oil (C)

BURRATA CAPRESE - 15
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 - 8
Toasted homemade Italian bread topped with diced tomato, basil, garlic, oregano and extra virgin olive oil (C)

INSALATA DI POLIPO - 16
Octopus, lemon, olive oil, parsley, fingerling potatoes, peppers, arugula, black olives, roasted pepper and pepperoncini (C)

CALAMARI FRITTI - 13
Lightly fried and served with marinara sauce (H)

SPIEDINI - 12
Layers of white bread, Mozzarella cheese, egg wash deep fried served with capers, anchovies, and garlic lemon butter sauce (H)

POLPETTA DI GRANCHIO - 16
Pan seared fresh crab meat served over arugola, drizzled with aioli sauce (H)

ROLLATINI DI MELANZANA - 13
Sliced eggplant stuffed with ricotta cheese, topped with mozzarella cheese and marinara sauce (H)

Insalate

SALAD

ARUGOLA - 10
Fresh arugola, walnuts, goat cheese, onions, cherry tomatoes and balsamic reduction sauce

MONA LISA - 10
Endive, arugola, radicchio, olives, tomatoes and gorgonzola cheese tossed with homemade lemon and oil dressing

DI CESARE - 8
Fresh hearts of romaine tossed with creamy parmigiano dressing topped with croutons and shaved parmigiano

INSALATA DI BARBABIETOLA - 11
Beets, red onions, encrusted pistachio and goat cheese truffle, orange segments, basil citrette

Contorni

SIDES

RIGATONI MARINARA OR GARLIC AND OIL - 7

BROCCOLI DI RAPE - 10
Sautéed in garlic and olive oil

SPINACH - 8
Sautéed in garlic and olive oil

SALCICCIA - 6
Roasted Italian mild sausage with tomato sauce

POLPETTE - 3 each
Beef meatballs with tomato sauce

Zuppe

SOUP

Pasta e fagioli Cup 5 Bowl 7
Soup of the day Cup 6 Bowl 8

Kids' menu

SPAGHETTI CON POLPETTE - 10
Beef meatballs with tomato sauce

POLLO PARMIGIANA - 10
Breaded chicken breast, lightly fried and topped with tomato sauce and mozzarella cheese, served with rigatoni pomodoro

SALMON BROILED - 10
Served with french fries or vegetables of the day

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

Dal Forno a Legna

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

PIZZA ROMANA - 16
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 - 18
Porcini mushrooms, truffle oil, mozzarella, shaved parmigiano - white pizza

PIZZA PROSCIUTTO - 17
Arugola, shaved parmigiano, imported prosciutto, olive oil - red pizza

PIZZA CALABRESE - 18
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 - 12
Ricotta cheese, mozzarella cheese and ham

BUILD YOUR OWN PIZZA - 13
EACH ADDED TOPPING $1.50 *(After three - 75¢ 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

Pasta Fresca

SPECIALTY HOME MADE PASTA

LASAGNA - 20
Layers of pasta with Bolognese sauce, ricotta and mozzarella cheese

CAVATELLI ALLE CIME DI RAPE - 21
Broccoli di rape and sliced Italian sausage sautéed in garlic olive oil sauce

RIGATONI BOLOGNESE - 18
Ground beef and pork slowly cooked in tomato sauce

RIGATONI AL PESTO E POLPA DI GRANCHIO - 22
Fresh basil, Parmigiano, garlic, olive oil, sundried tomatoes, crab meat and a touch of cream

TAGLIATELLE PORCINI E TARTUFO - 26
Sautéed with porcini mushrooms and asparagus tips in a light cream sauce topped with shaved black truffle

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

GNOCCHI POMODORO E BASILICO - 18
Potato dumpling with fresh plum tomato sauce and fresh basil

RAVIOLI DI ARAGOSTA - 26
Stuffed with fresh lobster meat, finished in a lobster cognac cream sauce

SPAGHETTI CON POLPETE - 20
Beef meatballs and tomato sauce

LINGUINE ALLE VONGOLE -23
Florida middle neck clams sautéed in a garlic and olive oil or light tomato sauce

LINGUINE AI GAMBERI - 25
White shrimp sautéed in garlic white wine lemon sauce

SPAGHETTI CON SALSA ROSA - 26
White shrimp sautéed with broccoli, baby Portobello mushrooms and sun-dried tomatoes in light pink brandy sauce.

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.*

Pesce *FISH*

ZUPPA DI PESCE - 29
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 - 23
Pan seared Scottish Salmon filet served over a bed of Euro cucumbers tossed with lemon olive oil citrette

CERNIA - 28
Black Grouper sautéed with fennel, grape tomatoes in white wine sauce and served with tomato risotto

Pollo *CHICKEN*

PARMIGIANA - 21
Breaded chicken breast, lightly fried and topped with tomato sauce and mozzarella cheese, served with rigatoni pomodoro

QUATTRO STAGIONI - 22
Chicken breast sautéed with onions, green and red peppers, mushrooms, garlic, rosemary, finished in brandy demi-glaze sauce, served with fingerling potatoes

ROMANA - 22
Chicken breast sautéed with garlic, baby Portobello and artichoke hearts in white wine and lemon sauce

CORDON BLEU - 23
Chicken breast stuffed with ham, fontina cheese, basil egg wash served with Marsala mushroom sauce

Vitello *VEAL*

DAVINCI - 27
Fresh Veal thinly pounded topped with prosciutto, sliced tomatoes, basil and mozzarella cheese sautéed in a light tomato sauce

PORCINI - 27
Fresh Veal thinly pounded sautéed with Porcini mushrooms in a Marsala wine sauce with a touch of cream

PICCATA - 26
Fresh Veal thinly pounded sautéed with capers in a lemon white wine sauce

SALTIMBOCCA - 27
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 - 38
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 - 38
Braised veal shank with Marsala wine and demi-glaze served over risotto and asparagus

COSTINA DI MANZO - 29
Braised short ribs with brandy tomato sauce, served with wild mushroom ravioli

AGNELLO AL FORNO - 28
Braised lamb shank finished in a red wine sauce

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.

Drinks

Cocktails

KENTUCKY BELLINI
Woodford, Fresh Sour, Peach Jam, Fresh Ginger

ITALIANO MOJITO
Poli Miele, Fresh Lime, Sugar Cane Syrup, Fresh Mint

STRAWBERRY BASIL MARGARITA
El Jiamdor Tequila, Fresh Strawberries, Basil, Fresh Sour, Salt Rim

BASIL CUCUMBER SMASH
Hendricks Gin, Fresh Sour, Cucumber and Basil

STRAWBERRY LEMON
Stoli Vodka, Fresh Sour, Fresh Strawberries

BLACK SEA
Zyr Vodka, Kalamata Olive Brine, Pickled Olives

DUTCH DOG
Beefeater's, Aperol, Fresh Grapefruit

ESPRESSO MARTINI
Family Signature Recipe

PEACH BELLINI
Stoli Peach, Peach Nectar, Zardetto Prosecco

Beers

DOMESTIC
Budwiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light

IMPORTS
Moretti
Heineken
Corona
Corona Light
Amstel Light

CRAFT
Laguanitas IPA
Naples Beach Weizen/Weissbier

DRAFT
Stella
Cigar City Ali Jali IPA
Miller Lite
Beer of the Month
Guinness
Peroni

Champagne & Sparkling Wine

Bin		Glass	Bottle
001	Champagne, Veuve du Vernay, France (split)	13	
002	Prosecco, Zardetto, Veneto (split)	13	
003	Prosecco, Zeta Millesimato, Veneto		50
004	Champagne, Moët & Chandon Imperial, France		95
005	Champagne, Vintage Brut, France		260
006	Champagne, Veuve Cliquot Yellow Label, France		105

House Wine by the Glass

Chianti Merlot Chardonnay
Cabernet Sauvignon Pinot Grigio
7

White Wines

Bin		Glass	Bottle
010	Rosato, Vitiano, Umbria		25
011	Pinot Grigio, Zenato Veneto	9	34
012	Pinot Grigio, Elena Walch, Alto Adige		37
013	Pinot Grigio, Santa Margherita, Alto Adige	14	50
014	Gavi Di Gavi, Fontana Fredda, Piedmonte		37
015	Vernaccia, Terre, Terruzzi & Puthod, Tuscany		45
016	Falanghina, Villa Matilde, Campania		32
017	Greco di Tufo, Mastroberardino, Campania		55
018	Vermentino, Argiolas, Sardegna		30
019	Sauvignon Blanc, Tramin, Italy	12	40
020	Sauvignon Blanc, Dashwood, New Zealand	9	36
021	Sauvignon Blanc, Cakebread, Napa Valley		60
022	Chardonnay, La Crema, Sonoma Coast	10	38
023	Chardonnay, Ferrari Carano, Sonoma	14	50
024	Chardonnay, R. Stemmeler, Carneros		52
025	Chardonnay, Sonoma Cutrer, Sonoma	15	55
026	Chardonnay, Librandi Critone, Calabria		45
027	Riesling, Clean Slate, Mosel, Germany	8	30

Red Wines

Bin		Glass	Bottle
030	Sangiovese, Di Majo Norante, Molise		28
031	Chianti Classico, Castello di Bossi, Tuscany	11	38
032	Chianti, Marchese Antinori, Tuscany		60
033	Chianti Classico, Castellare, Tuscany		52
034	Chianti Classico, Ruffino Gold Label, Tuscany		80
035	Super Tuscan, Rubio, San Polo, Tuscany	11	40
036	Super Tuscan, Rosso dei Notri, Tua Rita, Tuscany		50
037	Super Tuscan, Tenuta Trinoro, Cupole, Tuscany		90
038	Super Tuscan, Tignanello, Tuscany		140
039	Super Tuscan, Magari, Gaja, Tuscany		135
040	Baby Brunello, Rosso di Montalcino, Altesino, Tuscany		68
041	Montepulciano d'Abruzzo, Valle Reale, Abbruzzo		46
042	Brunello di Montalcino, San Polo, Tuscany		105
043	Brunello di Montalcino, Castiglion del Bosco, Tuscany		90
044	Brunello di Montalcino, Il Poggione, Tuscany		110
045	Brunello, di Montalcino, Canalicchio di Sopra, Tuscany		135
046	Baby Amarone, Ripasso della Valpolicella, Zenato, Veneto	15	55
047	Amarone, Pra, Veneto		120
048	Amarone, Bertani, Veneto		150
049	Amarone, Brigaldara, Veneto		105
050	Dolcetto d'Alba, Pio Cesare, Piedmont		42
051	Barolo, Brunate, Macarini, Piedmont		95
052	Barolo, Parej, Icardi, Piedmont		130
053	Barolo, Damilano, Piedmont		70
054	Super Calabrian, Duca San Felice, Librandi, Calabria		42
055	Nero d'Avola, Regaleali, Sicilia		27
056	Pinot Noir, Elouan by Caymus, Oregon	11	42
057	Pinot Noir, J, Russian River		70
058	Pinot Noir, Pegasus Bay, Waipara Valley, New Zealand		68
059	Pinot Noir, Flowers, Sonoma Coast		75
060	Merlot, Falesco, Umbria	10	38
061	Merlot, Trefethen, Napa		66
062	Merlot, Swanson, Napa		65
063	Cabernet, Paripaso, Paso Robles	8	30
064	Cabernet Sauvignon, Faust by Quintessa, Napa		80
065	Cabernet Sauvignon, Cousino Maculan, Chile	12	45
066	Cabernet Sauvignon, Stag's Leap Winery, Napa		95
067	Cabernet Sauvignon, Franciscan, Napa		50
068	Cabernet Sauvignon, Decoy, Sonoma	15	58
069	Cabernet Sauvignon, Duckhorn, Napa		115
070	Cabernet Sauvignon, Paul Hobbs, Napa		120
071	Red Blend, Siena, Sonoma	12	46
072	Red Zinfandel, Sledgehammer, California	10	38
073	Shiraz, 2 Up, Australia	8	30
074	Malbec Mendoza, Catena, Argentina	12	46
075	Carmenere, Terra Noble, Grand Reserve		42