

Accomenciarre

Fried Mozzarella \$7.50
Served with a side of marinara.

Mussels Marinara \$11.00

A generous bowl of fresh mussels, steamed in our delicious marinara, white wine & garlic... bread dip'n delicious!

Homemade Garlic Bread \$5.95

Maryland Crab Ravioli \$11.00

Blue claw crabmeat blended with ricotta cheese, roasted peppers, red onions, scallions, garlic, creole spices and finished with a tomato cream sauce.

Calamari Fritta \$11.00

Made fresh daily, served over a combination of alfredo and marinara.

Homemade Meatballs \$6.50



All of DaVinci's entrees include Italian bread with garlic butter and DaVinci's house salad with our homemade Italian dressing.

Spaghetti

With Tomato Sauce	\$14.50
With Butter Sauce	\$14.50
With Olive Oil & Garlic	\$15.50
Add Meatballs	\$5.00
Add Meat Sauce	\$4.50
Add Italian Sausage	\$5.00
Add Sausage & Peppers	\$6.50

Baked Classics

Homemade Baked Lasagne \$17.50

A generous portion of seasoned beef and the finest ricotta, tomato, and provolone.

Garden Grown Eggplant Parmigiana \$16.50

We use only fresh (never frozen!) eggplant, hand breaded and pan fried with extra virgin olive oil. Served with a side of pasta.

Stuffed Pastas

Lobster Ravioli \$18.95

Served with a rich tomato cream sauce and a hint of basil.

Cheese Ravioli \$16.50

Ricotta, parmigiana and romano cheese with a hint of basil and garlic.

Tortellini with Prosciutto and Peas \$17.50

Three cheese tortellini with prosciutto, peas and fresh basil served with fresh parmigiana in a tomato cream sauce.

Alfredo

Fettuccine Alfredo \$15.50

A perfect blend of heavy cream and imported pecorino romano with a generous portion of pasta.

Fettuccine Alfredo with Grilled Chicken \$16.95

Fresh, tender chicken seasoned and flame grilled.

Fettuccine Alfredo with Shrimp \$19.50

Topped with jumbo gulf shrimp to satisfy your seafood craving.

Crab Alfredo \$22.50

Pappardelle topped with lump crab and our homemade alfredo sauce.

Pesce & Pasta

Calamari Marinara \$17.95

Tender calamari lightly sautéed in a combination of garlic, olive oil, white wine, parsley and oregano. Served with our marinara on a bed of linguini.

Linguini con Cozze Marinara \$17.95

Fresh mussels simmered in marinara sauce and served over a bed of linguini.

Gamberi a la Scampi Jumbo gulf shrimp sautéed in butter, garlic, white wine and lemon. Served over a bed of linguini.	\$17.95	
Zuppa di Pesce Fresh local crabmeat teamed up with wild mussels and jumbo shrimp over linguine with a Chianti infused m	\$28.95 arinara.	
Linguine & Clam Sauce Choice of white or red sauce.	\$17.95	
Gamberi Marinara Jumbo gulf shrimp sautéed with mushrooms, olive oil and garlic, then simmered in marinara. Served over a linguini.	\$17.95 bed of	
Pollo		
Served with a side of pasta with marinara.		
Chicken Francaise Boneless breast of chicken seasoned and lightly breaded, then sautéed in garlic, lemon and white wine.	\$19.95	
Chicken Piccata Boneless breast of chicken with capers and fresh mushrooms, sautéed in garlic and lemon with white wine.	\$18.50	
Chicken Parmigiana Like our veal parmigiana, this is a classic!	\$17.50	
Chicken Marsala Boneless chicken breast and fresh mushrooms sautéed in garlic and imported marsala wine.	\$18.50	
Vitello Fresca		
Served with a side of pasta with marinara.		
Veal Parmigiana A classic dish and DaVinci's is the best!	\$19.50	

Veal Marsala \$21.95 Veal filets and fresh mushrooms sautéed in imported marsala wine. Veal Française \$22.95 Fresh veal medallions seasoned and lightly breaded, then sautéed in garlic, lemon and white wine. Veal Piccata \$21.95 Fresh veal with capers and fresh mushrooms, sautéed in garlic and lemon with white wine.

Chef's Favorites

Gypsy Pasta Jumbo shrimp, fresh basil, Kalamata olives and artichoke hearts with a Chianti infused tomato sauce. Serve Chef's choice of pasta.	\$23.95 ed over	
Sirloin Marsala 10oz. choice sirloin with fresh mushrooms and marsala wine sauce. Served with a side of spaghetti with oil, fresh parsley and parmigiana cheese.	\$26.95 garlic,	
Old World Pappardelle Kalamata olives, artichoke hearts and mushrooms tossed with sun-dried tomato pesto and imported pecorir cheese. Add chicken +\$3.00 Add Shrimp or Crab +\$5.00	\$16.50 no romano	
Neapolitan Salad Grilled chicken, Kalamata olives, grape tomatoes, artichoke hearts and mixed greens served with balsamic vinaigrette.	\$13.95	
Steak Pizzaiola A 10oz. choice sirloin grilled to your liking and topped with mushrooms and green peppers in our homemade marinara.	\$26.95 e	
Ambrosia Chef's choice of pasta topped with a rich tomato cream sauce. Add Chicken +\$5.00 Add Crab or Shrimp +\$6.00	\$15.50	
Chef's Catch We take the freshest fish available and turn our Chef loose! Ask your server for details.	Market	
Bambinos		
Bambino's selections are for guests 12 years old and under and includes a soda for \$7.95.		
Chicken Tenders with Fries Cheese Ravioli Pasta with Butter Cheese Pizza	\$7.25 \$7.25 \$7.25 \$7.25	

\$7.25

\$7.25

Pasta with Tomato Sauce

Pasta with Meatball

