

Catering for all Occasions
Party Room Available

DaVinci's MENU

Childrens Menu Available
(ask your server)

~Insalate~

All below salads available chopped - 1.50 extra • Add Chicken - 4.50 • Add Shrimp - 6.50

BUFFALO CHICKEN SALAD	12.95
<i>Warm boneless chicken, romaine lettuce, celery, carrots, crumbled bleu cheese & side dressing</i>	
CHOPPED SALAD	11.00
<i>Romaine lettuce, pimentos, olives, cucumber, chopped salami, provolone, red onions & house vinaigrette</i>	
WARM CHOPPED GRILLED VEGETABLE SALAD	11.00
<i>Asparagus, zucchini, portabello mushrooms, roasted peppers & eggplant over mixed greens with a lemon olive oil drizzle</i>	
HOUSE SALAD	6.95
<i>Mixed greens, tomatoes, cucumbers, olives, carrots, red onions, mushrooms & red peppers</i>	

LONG ISLAND COBB SALAD	11.50
<i>Avocado, applewood smoked bacon, beets, tomatoes, corn, chopped egg & gorgonzola cheese over an iceberg wedge</i>	
SEA FOOD SALAD	14.95
<i>Calamari, clams, shrimp & mussels seasoned with herbs, pimentos, capers, celery, lemon & extra virgin olive oil</i>	
CAESAR SALAD	7.95
<i>with grilled or blackened chicken</i>11.95	
DAVINCI SALAD	11.95
<i>Mixed greens, toasted walnuts, dried cranberries, cherry tomatoes, sliced beets, red onions, gorgonzola cheese & raspberry vinaigrette</i>	

PORTOBELLO SALAD	11.00
<i>Grilled Portobello mushrooms served over mixed greens with shaved Pecorino Romano & Balsamic Vinaigrette</i>	
TOMATO & MOZZARELLA	9.75
<i>Fresh homemade mozzarella, tomato & basil with extra-virgin olive oil</i>	
BABY ARUGULA SALAD	11.95
<i>Baby arugula tossed with roasted peppers, dried apricots, goat cheese & pignoli nuts in a tangy balsamic vinaigrette</i>	
GREEK SALAD	11.95

~Antipasti~

CHICKEN MEATBALLS (8)	12.95
<i>Our special blend of ground chicken, marinara sauce, pink sauce & parmesan cheese</i>	
EGGPLANT STACK	13.50
<i>Layered breaded eggplant, fresh mozzarella, tomatoes, topped with olive oil, shaved parmigiano reggiano & 20 yr. old balsamic vinegar over baby arugula</i>	
ESCAROLE BEANS	7.95
<i>Escarole with cannelli beans in a lightly flavored brodino sauce</i>	
COLD ANTIPASTO	11.50
<i>Iceberg lettuce with an assortment of imported meats & cheeses, olives, roasted peppers & marinated eggplant</i>	
STUFFED MUSHROOMS	9.95
<i>With vegetables & pignoli cream sauce</i>	

HOT ANTIPASTO (for 2)	18.50
<i>Eggplant rollatini, baked clams, shrimp, stuffed mussels & fried calamari</i>	
FRIED RAVIOLI	8.95
<i>Homemade ravioli breaded & fried golden brown & served with house tomato sauce</i>	
FRIED CALAMARI	11.95
<i>Served with marinara sauce or anchovy mayonnaise</i>	
CALAMARI FRA DIAVOLO	13.50
<i>Tender fried calamari tossed together with DaVinci's marinara & and lemon dressing</i>	
CALAMARETTI AI FERRI	12.95
<i>Grilled fresh calamari, on a bed of arugula, fennel, roasted peppers and goat cheese</i>	

BAKED CLAMS 1/2 dz 8.95 1 dz 15.95	
<i>Whole clams with bread crumbs & DaVinci's special seasoning</i>	
MOZZARELLA STICKS (6)	6.50
<i>DaVinci mozzarella fried to a crisp & served w/marinara sauce</i>	
BUFFALO WINGS (10)	11.00
<i>Mild or spicy Buffalo chicken wings served with bleu cheese</i>	
CHICKEN FINGERS	8.95
<i>Fried golden brown & served with honey mustard (available in Buffalo style also)</i>	
MUSSELS MARINARA	11.95
<i>Cultivated mussels in either red or white sauce</i>	
BAKED ARTICHOKE HEARTS	11.00
<i>Artichoke hearts sautéed in garlic & oil topped with DaVinci's seasoned bread crumb</i>	

~Entrees~

All entrees served with a choice of salad or pasta or potatoes & vegetables. Alla Vodka, Alfredo, Bolognese or Garlic & Oil \$3 extra. White or Red Clam Sauce \$3.50 extra. Gluten free or whole wheat pasta add \$3)

MARSALAChicken 18.50 Veal 19.95	
<i>Mushrooms & marsala wine sauce</i>	
FRANCESEChicken 18.50 Veal 19.95	
<i>Lemon, butter & white wine</i>	
PICCATAChicken 18.50 Veal 19.95	
<i>Capers, white wine, lemon & butter</i>	
PARMIGIANA Mozzarella & marinara sauce over pasta	
Chicken	17.95
Veal.....	19.95
Eggplant.....	16.95
Shrimp.....	19.95
CHICKEN BRUSCHETTA	18.50
<i>Lightly battered chicken or grilled chicken covered with DaVinci's tomato bruschetta served on a bed of chopped lettuce</i>	
EGGPLANT GRANITA Chicken 18.95 / Veal 19.95	
<i>Chicken or Veal cutlets, thinly sliced, marinated eggplant layered with caramelized onions in basil & tomato sauce with shaved Pecorino Romano cheese, lightly browned</i>	
GRILLED CHICKEN PRIMAVERA (red or white)	18.50
<i>Zucchini, squash, mushrooms, broccoli, carrots & peas sautéed in a light garden tomato sauce or garlic & oil brodino</i>	
CHICKEN ISABELLA	19.95
<i>Grilled chicken with Portobello mushrooms, roasted peppers, grilled eggplant, fresh mozzarella & spinach in a light port wine reduction</i>	
CHICKEN MONTE CARLO	19.95
<i>Francese style chicken breast topped with eggplant, fresh tomatoes & mozzarella in a brown demi-glaze sauce</i>	
SORRENTINOChicken 18.95 / Veal 19.95	
<i>Chicken or Veal layered with fresh battered eggplant, ham & mozzarella simmered in a marsala brodino</i>	

SORRENTINOChicken 18.95 / Veal 19.95	
<i>Chicken or Veal layered with fresh battered eggplant, ham</i>	
CHICKEN CACCIATORE	20.95
<i>Pieces of chicken on the bone sautéed in a marinara sauce with fresh mushrooms, onions & garlic</i>	
CHICKEN SCARPARELLO	20.50
<i>Boneless breast of chicken & sausage sautéed with roasted potatoes & peppers in a garlic & white wine sauce (spicy)</i>	
CHICKEN VERDI	20.50
<i>Battered breast of chicken topped with fresh broccoli, prosciutto, melted mozzarella in a white wine, lemon & butter sauce</i>	
CHICKEN ROMANO	20.50
<i>Parmesan crusted chicken, eggplant, fresh mozzarella & creamy pink tomato sauce</i>	
CHICKEN ROLLATINI	20.50
<i>Chicken rolled with prosciutto, fresh herbs & mozzarella cheese, breaded & lightly browned, served over spinach in a mushroom Marsala wine sauce</i>	
FRANCAISE COMBO	20.95
<i>Battered shrimp, veal & chicken prepared in a delicate lemon butter white wine sauce</i>	
PORK CHOP GABRIELLA	21.95
<i>Pan seared with sweet/spicy cherry peppers & garlic over wild mushroom & spinach</i>	
CHICKEN MONA LISA (30 min cook time)	22.50
<i>Whole chicken cut into pieces, roasted with garlic, lemon, white wine & herbs, served over julienned vegetables</i>	
STEAK PIZZAIOLA	23.50
<i>10 oz Ribeye, mushrooms, peppers, spinach, onions & spicy plum tomato sauce</i>	

~Seafood~

FILET OF SOLE (Francese or Oreganata style)	20.95
<i>Served over sautéed spinach with prosciutto & dried cranberries</i>	
SHRIMP SCAMPI OVER SPINACH	20.95
<i>Fresh shrimp served over a bed of spinach, sautéed in garlic & extra virgin olive oil</i>	
BAKED SHRIMP OREGANATA	20.95
<i>Fresh shrimp covered in DaVinci's special blend of homemade bread crumbs, broiled in garlic & white wine, served over spinach</i>	
SHRIMP MONACHINA	20.95
<i>Fresh jumbo shrimp golden fried & topped with sweet marsala wine sauce & melted mozzarella over spinach</i>	
SALMON SOZZI ♥	21.50
<i>Grilled atlantic salmon & warm tomato bruschetta over sauteed spinach</i>	
BASA FRESCO ♥	20.50
<i>Pan seared with ripe tomatoes, artichoke hearts, asparagus, mushrooms in a lemon butter white wine sauce</i>	
ST. PETER'S FISH ♥	20.50
<i>Olives, capers, onions, crushed peppers, peas in a chunky tomato sauce</i>	

If you don't see something you like - just ask our wait staff and we will make any dish to your specification!

♥ Heart Smart

~Pasta~

ZITI BROCCOLI	13.95
<i>Garden fresh broccoli sautéed with garlic & extra virgin olive oil brodino served over ziti</i>	
Add Chicken	15.95
SPAGHETTI WITH MEATBALLS OR SAUSAGE	13.95
<i>DaVinci's homemade meatballs or sausage served over spaghetti with DaVinci's tomato sauce</i>	
PENNE PRIMAVERA (red or white)	14.50
<i>Zucchini, squash, mushrooms, carrots & peas sautéed in a light garden tomato sauce or garlic & virgin olive oil brodino served penne</i>	
PENNE ALLA VODKA	14.95
<i>Creamy pink vodka sauce sautéed with imported prosciutto & shallots served over Penne</i>	
RIGATONI BOLOGNESE	15.50
<i>Fresh ground beef with plum tomato sauce, topped with a crown of seasoned ricotta and a touch of heavy cream (peas optional)</i>	
LINGUINE CON VONGOLE (red or white)	16.50
<i>Market fresh little neck clams sautéed with garlic & extra virgin olive oil</i>	
RIGATONI ELLIANA	16.50
<i>Caramelized onions, strips of chicken, peas, plum tomatoes, fresh mozzarella in a brown Madeira wine sauce</i>	

PENNE DANIELLA	16.50
<i>Fresh spinach, sun-dried tomatoes, grilled chicken, artichoke hearts in a light roasted garlic & virgin olive oil brodino, with Parmesan cheese</i>	
LINGUINE CON COZZE (MUSSELS, red or white)	16.95
<i>Fresh cultivated mussels steamed & seasoned in your choice of red or white wine, with garlic & olive brodino or plum tomatoes</i>	
PENNE POLLO CAPRESE	16.95
<i>Grilled chicken, fresh plum tomatoes, diced fresh mozzarella in a garlic & oil white wine sauce</i>	
STUFFED RIGATONI	17.50
<i>Rigatoni stuffed with 3 cheeses, served in our mouth-watering pink Romano sauce</i>	
ORECCHIETTE GIACOMINO	17.50
<i>Crumbled Italian sausage with sautéed broccoli rabe in a light garlic & virgin olive oil & a touch of tomato sauce</i>	
RIGATONI PAN BAKED CHICKEN MEATBALLS	17.50
<i>With mozzarella, spinach & pink vodka sauce</i>	

CALAMARI NORMALE or ARRABBIATA (Mild or Spicy)	18.95
<i>Fried or sautéed calamari tossed in our mild or spicy DaVinci Marinara Sauce, or garlic & virgin olive oil served over your choice of pasta</i>	
SHRIMP SCAMPI ST. PIERRE	19.95
<i>Jumbo shrimp & asparagus sauteed scampi style with a touch of fresh tomatoes & a hint of cream served over linguini</i>	
PENNE OREGANATE	19.95
<i>Penne pasta tossed with shrimp & spinach sautéed in DaVinci's scampi sauce, topped with seasoned bread crumbs</i>	
TORTELLINI w/SHRIMP & ASPARAGUS	21.50
<i>Tortellini, shrimp, asparagus, fennel, sun-dried tomatoes & creamy mascarpone sauce</i>	
FORTUNA DI MARE (red or white)	22.50
<i>Clams, mussels, shrimp & calamari, steamed & seasoned, sautéed in garlic & olive oil or white wine, with plum tomatoes served over linguine</i>	
SPAGHETTI WITH MEAT SAUCE	13.95
RIGATONI RUSTICA	16.95
<i>Thin sliced sweet Italian sausage & fresh broccoli in garlic & olive oil</i>	
RIGATONI ALA GEORGIO	17.95
<i>Sautéed chicken meatballs, broccoli rape w/fresh tomatoes, cannelli bean in a garlic wine sauce</i>	

~Zuppa~

TORTELLINI IN BRODO	5.95
TRADITIONAL MINISTRONE	5.95
PASTA FAGIOLI	5.95
POLLO CASALINGA (CHICKEN SOUP)	5.95
LENTIL SOUP	5.95
SOUP OF THE DAY	PA

~Sides~

MEATBALLS (4) • SAUSAGE • SAUTEED BROCCOLI	5.95
PASTA WITH GARLIC & OIL, MARINARA, TOMATO OR BOLOGNESE	5.95
BURNT BROCCOLI IN GARLIC & OIL	6.50
BRUSSEL SPROUTS WITH PANCHETTA	6.50