



APPETIZERS 7

Mozzarella Cheese Sticks	\$7.95
with marinara sauce	
Fresh Mussels In Garlic & White Wine Sauce Or Marinara	\$12.95
Fresh Clams In Garlic & White Wine Sauce	\$13.95
Prawns Wrapped In Proscuitto	\$8.95
Fresh Mozzarella, Basil & Tomatoes	\$8.95
with infused olive oil	
Fried Calamari	\$9.95
with garlic aioli	
Hot Crab & Artichoke Dip	\$10.95
with freshly baked tuscan bread	

SALADS 3

Bottomless House Salad And Freshly Baked Tuscan Bread	\$7.95
romaine lettuce, parmesan cheese, croutons, and homemade caesar dressing	
Side Caesar Salad	AVAILABLE OPTIONS
with fresh parmesan	
	\$3.95
	Add Anchovies: \$1.75
Side House Salad	\$2.95

BAR MENU 3

Buffalo Hot Wings	\$8.95
Teriyaki Wings	\$8.95
Basket Of Bread	\$2.50

DAVINCI'S CLASSIC ITALIAN SANDWICHES 4

Chicken Parm Focaccia	\$8.95
breaded breast of chicken baked with mozzarella cheese and tuscan tomato sauce	

Meatball Focaccia	\$8.95
homemade meatballs smothered in our tuscan tomato sauce and mozzarella cheese	
Margherita Sandwich	\$8.95
hot open faced sandwich of fresh basil and tomato smothered wit melted mozzarella cheese on our fresh baked tuscan bread	
Open-faced Hot Crab And Artichoke Sandwich	\$10.95
served hot and open-faced with roma tomatoes & parmesan on our freshly baked tuscan bread	

PASTA ENTREES 7

Alfredo	\$15.45
a rich blend of butter, heavy cream, nutmeg, and parmesan cheese.	
Tuscan Tomato (vegetarian)	\$11.95
roma tomatoes, garlic, white wine, red pepper flakes, and italian spices.	
Meat Sauce	\$12.95
roma tomatoes, garlic, white wine, red pepper flakes, italian spices, ground beef and pork.	
Bolognese	\$13.95
ground beef, pork, carrots, celery, and onions in a thick and hearty sauce (this is not a red sauce, it is a traditional brown sauce).	
Pesto	\$13.95
blend of fresh basil, garlic, olive oil, parmesan cheese and walnuts.	
White Clam Sauce	\$15.45
diced sea clams in a light, brothy garlic herb sauce.	
Red Clam Sauce	\$15.45
diced sea clams in a spicy tomato sauce.	

PASTA ADDITIONS 22

Yellow Squash	\$1.00
Eggplant	\$1.00
Zucchini	\$1.00
Mushrooms	\$1.00
Onions	\$1.00
Extra Garlic	\$1.00
Fresh Roma Tomatoes	\$1.00
Fresh Mozzarella	\$2.00
Fresh Basil	\$2.00
Spicy Italian Sausage	\$2.00

Anchovies	\$2.00
Chicken	\$3.00
Shrimp	\$3.00
Prosciutto	\$3.00
Pancetta	\$3.00
Diced Sea Clams	\$3.00
Fresh Clams	\$3.00
Fresh Mussels	\$3.00
Sun Dried Tomatoes	\$3.00
Artichoke Hearts	\$3.00
Baby Scallops	\$3.00
Meatballs	\$3.00

LEO'S FAVORITES 4

The Leonardo	\$17.95
fettuccine with chicken in our alfredo sauce.	
The Mona Lisa	\$14.95
angel hair pasta, yellow squash, zucchini, mushrooms, and aonions in our tuscan tomato sauce.	
The Sicilian	\$16.45
spaghetti, spicy italian sausage, and meatballs in our meat sauce.	
The Roman	\$19.95
spinach linguine, bay scallops, and shrimp in a spicy red clam sauce.	

HOUSE SPECIALTIES 8

Meat Lasagna	\$12.95
layers of beef, port, and cheeses with our classic bolognese meat sauce.	
Vegetable Lasagna	\$11.95
layers of lasagna with zucchini, yellow squash, spinach and cheeses, smothered in our tuscan tomato sauce.	
Seafood Lasagna	\$17.95
layers of lasagna with bay shrimp, bay scallops, spinach and onions, smothered in our balsamella sauce and topped with parmesan cheese.	
Spaghetti & Meatballs	\$14.70
fresh spaghetti and our homemade tuscan tomato sauce with, of course homemade meatballs.	

Eggplant Parmigiana	\$14.95
breaded eggplant baked with mozzarella cheese and tuscan tomato sauce, served with a side of angel hair pasta.	
Shrimp Scampi	\$18.95
prawns sauteed with garlic, butter, white wine, red chilies and parsley, served with a side of angel hair pasta.	
Tri-colored Three Cheese Tortellini Alfredo	\$17.45
spinach, tomato and egg tortellini smothered in davinci's alfredo sauce.	
Cheese Ravioli With Tuscan Tomato Sauce	\$15.95
chesse ravioli smothered in a roma tomato, garlic, white wine, red pepper flake, and italian spices sauce.	

CHICKEN AND VEAL ENTREES 6

Chicken Parmiagiana	\$17.95
breaded breast of chicken baked with mozzarella cheese and tuscan tomato sauce.	
Chicken Marsala	\$17.95
breast of chicken sauteed with sweet marsala wine and mushrooms.	
Chicken Piccata	\$17.95
breast of chicken sauteed with lemon, white wine, capers and garlic.	
Veal Parmiagiana	\$19.95
breaded veal scaloppini baked with mozzarella cheese and tuscan tomato sauce.	
Veal Marsala	\$19.95
veal scaloppini sauteed with sweet marsala wine and mushrooms.	
Veal Piccata	\$19.95
veal scaloppini sauteed with lemon, white wine, capers and garlic.	

DESSERTS 8

Mountain High Mud Pie	\$5.95
a mountain of cookies and cream and mocha almond fudge ice cream in a homemade chocolate cookie crumb crust on a bed of hot fudge topped with whipped cream and dusted with cocoa its huge!	
Homemade Crisp Ala Mode	\$5.95
Homemade Tiramisu	\$5.95
coffee and rum-soaked chocolate sponge cake layered with mascarpone cream, dusted with cocoa, and garnished with chocolate pieces.	
Homemade Brownie Hot Fudge Sundae	\$5.95
words cannot describe how good these brownies are, topped with vanilla ice cream, whipped cream, and hot fudge.	
Homemade New York Style Cheesecake Of The Day	\$5.95
Homemade Creme Brulee	\$5.95
custard and carmellized sugar.	

Two Scoops Of Vanilla Ice Cream	\$3.95
topped with hot fudge and whipped cream if you like.	
Two Scoops Of Spumoni Ice Cream	\$3.95
topped with whipped cream if you like.	