

DA VINCI

PIZZA & PASTA

antipasti

BRUSCHETTA CLASSICO | \$8 (V)

basil, garlic & diced tomatoes spread over toasted house crostini, topped with balsamic and parmesan

BRUSSELS SPROUTS | \$9 (V)

wood oven baked brussels sprouts with truffle oil, bacon & parmesan

BURRATA | \$11 (V)

cream filled mozzarella paired with arugula & tomatoes, drizzled with balsamic reduction. served with toasted bread

ZUPPA | \$5

ask about our soup of the day!

GARLIC CHEESE BREAD | \$10

3 cheese blend, ricotta & gorgonzola over salsa bianca, served with pomodoro sauce

POLPETTE | \$10

three meatballs in pomodoro sauce, served with Da Vinci bread

MELANZANA | \$12 (V)

wood oven baked eggplants, roasted peppers, kalamata olives, feta, and capers in marinara sauce. served with Da Vinci bread

CAPRINO | \$9 (V)

goat cheese melted over pomodoro sauce, served with Da Vinci bread

insalate

CAESAR | \$5/8

romaine, croutons, shaved parmesan, house caesar dressing

MISTA | \$5/8

mixed greens, bruschetta tomatoes, gorgonzola, house balsamic vinaigrette

RUCOLA | \$5/8

arugula, shaved parmesan, red onions, peppadew peppers, house lemon vinaigrette

CAPRESE | \$6/9

sliced tomatoes and mozzarella topped with basil and balsamic glaze

PERA | \$6/9

arugula, sliced pears, bacon, gorgonzola, balsamic vinaigrette

BARBABIETOLA | \$6/9

arugula, roasted beets, goat cheese, walnuts, house red wine vinaigrette

+ ANCHOVIES \$2 + CHICKEN \$3 + SHRIMP \$4 + GRILLED SALMON \$6

S T A R T E R S

la pasta

BUCATINI & MEATBALLS | \$15

3 meatballs & pomodoro sauce over bucatini noodles, topped with shaved parmesan

BOLOGNESE | \$15

meat bolognese ragu in pomodoro sauce over fettucini, topped with shaved parmesan

FETTUCCHINE ALFREDO | \$15

fettucini noodles, grilled chicken, green peas and mushrooms in creamy alfredo sauce

SHRIMP PENNE | \$15

shrimp & penne noodles in pomodoro cream sauce, topped with parmesan

TORTELLINI & SALMON | \$16

cheese filled tortellini & grilled salmon with mushrooms in truffle sauce, topped with hot honey drizzle and pistachio crumble

ADDITIONS & SUBSTITUTIONS

chicken \$3 shrimp \$5 meatball \$2 zoodles \$1

CHICKEN PARMESAN | \$15

house breaded chicken parmesan over fettuccine noodles in marinara sauce

POLLO | \$15

pesto cream sauce with grilled chicken, sun dried tomatoes & roasted mushrooms over penne

CACIO E PEPE | \$15 (V)

marinated heirloom tomatoes in truffle mushroom paste over bucatini noodles, topped with parmigiano and black pepper

CAPRESE ZOODLES | \$14 (V)

spiralized zucchini, fresh mozzarella, kalamata olives, basil, heirloom tomatoes in a creamy pesto sauce

WILD MUSHROOM RAVIOLI | \$15 (V)

cheese & mushroom filled ravioli with creamy gorgonzola walnut sauce

build your own pizza

STARTING AT \$11, INCLUDES FIOR DI LATTE

CHOOSE YOUR CRUST

hand tossed
gluten free +\$2.5, cauliflower + \$3

TOPPINGS | \$1.5

arugula
artichokes
bacon
banana peppers
balsamic glaze

caramelized onions
capers
capricola
eggplant
fresh basil

grilled chicken
gorgonzola
hot honey
italian sausage
jalapenos

kalamata olives
meatballs
peppadew peppers
pepperoni
ricotta

roasted corn
roasted mushrooms
roasted peppers
spinach
tomatoes

TOPPINGS | \$2.5

shrimp
vegan sausage

burrata cheese
vegan pepperoni

goat cheese
la quercia proscuitto

truffle garlic paste

soleggiati tomatoes

ENTREES

la pizza.....

12' HAND STRETCHED PIES MADE WITH CAPUTO FLOUR & A WHOLE LOTTA LOVE

MARGHERITA | \$12V

pomodoro sauce, fior di latte, basil

LA MORGAN | \$13 V

marinated yellow tomato sauce, burrata, olive oil, basil

BIANCA | \$13

salsa bianca, gorgonzola, ricotta, fior di latte, parmesan

DA VINCI | \$14

pomodoro sauce, fior di latte pepperoni, basil, peppadew peppers

IL MADDOX | \$14

pomodoro sauce, fior di latte, pepperoni, sausage, mushrooms

DEL PAPA | \$15

pomodoro sauce, fior di latte, pepperoni, italian sausage, roasted peppers, banana peppers

SICILIANA | \$15

salsa bianca, fior di latte, chicken parmesan, tomato, peppadew peppers, ranch

MARE | \$15

spicy pomodoro sauce, fior di latte, shrimp, caramelized onions, basil, hot honey drizzle

LA MAVALEE | \$15

salsa bianca, fior di latte, italian sausage, caramelized onions, jalapenos

LA SOPHIA | \$15 V

salsa bianca, burrata, marinated yellow and red tomatoes, kalamata olives, and basil

ROMA | \$15 V

salsa bianca, fior di latte, eggplant, feta, spinach, tomatoes

VEGANA | \$15 V

salsa bianca, vegan cheese, vegan sausage, peppadew peppers, basil

CALZONE SPECIAL | \$13

ask your server about today's calzone! served with marinara sauce

PERA | \$15

pesto sauce, fior di latte, gorgonzola, bacon, sliced pear, hot honey

PISTACHIO | \$15 V

salsa bianca, burrata, gorgonzola, pistachio, hot honey

DEL HOGAN | \$15

pomodoro sauce, fior di latte, gorgonzola, meatballs, mushrooms

PARMA | \$15

salsa bianca, shaved parmesan, la quercia prosciutto, arugula

TRUFFLE FUNGHI | \$15

truffle oil, garlic paste, burrata, italian sausage, mushrooms, basil

DEL MARSHALL | \$15

salsa bianca, fior di latte, soppressata salami, caramelized onions, jalapeno

NAPOLETANA | \$15

marinated yellow tomato sauce, burrata, imported white anchovies, capers

GENOA | \$15

spicy pomodoro sauce, fior di latte, capricola, pepperoni, italian sausage

B-TOWN | \$15

barbeque sauce, fior di latte, bacon, caramelized onions

MAIS BURRATA | \$15 V

salsa bianca, burrata, roasted corn, tomatoes, basil, balsamic glaze

CONTADINA | \$15 V

pomodoro sauce, fior di latte, roasted peppers, mushrooms, artichoke, basil

LA MISHE | \$15 V

pomodoro sauce, vegan cheese, local vegan pepperoni, roasted peppers

ADDITIONS & SUBSTITUTIONS

topping additions/substitutions \$1.5-2.5

cauliflower crust \$3 gluten free crust \$2.5

vegan cheese \$1

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