

DA VINCI

starters

POLPETTE | \$10

three meatballs in pomodoro sauce, served with Da Vinci bread
/ SUBSTITUTE HOUSE VEGGIE BALLS \$2.5

GARLIC CHEESE BREAD | \$10 ♣

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

BRUSSELS SPROUTS | \$10 (V)

brussels sprouts in a truffle oil, balsamic vinegar, hot honey
blend; roasted in the wood-fired oven

+ BACON \$1.5

BURRATA | \$11 ♣

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

CAPRINO | \$9 ♣

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

BRUSCHETTA CLASSICO | \$8 ♣

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

CHORIZO POMODORO | \$10 (V)

vegan chorizo baked in pomodoro sauce, served with Da Vinci
bread

SIDE OF DA VINCI BREAD | \$3 (V)

ZUPPA | \$5

salad

CAESAR | \$4/7 ♣

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 | \$2.5

+ GRILLED CHICKEN | \$3.5

+ SHRIMP | \$5

+ GRILLED SALMON | \$7

pasta

BUCATINI & MEATBALLS | \$15

three meatballs in pomodoro sauce over bucatini
noodles, topped with shaved parmesan
/ HOUSE VEGGIE BALLS \$2 + EXTRA MEATBALL(S) \$2

FETTUCCINE ALFREDO | \$13 ♣

fettuccine noodles, green peas & mushrooms in
creamy alfredo sauce
+ GRILLED CHICKEN \$3.5 + SHRIMP \$5

CHICKEN PARMESAN | \$15

house breaded chicken parmesan over
fettuccine noodles in pomodoro sauce

CAPRESE ZOODLES | \$14 ♣

spiralized zucchini, fresh mozzarella, kalamata
olives, basil, heirloom tomatoes in a creamy pesto
sauce
+ VEGGIE BALL \$2 + CHICKEN PARMESAN \$5

SHRIMP PENNE | \$16

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

VEGGILLINI | \$16 ♣

house zucchini veggie balls & roasted mushrooms
over cheese tortellini, served in arrabiata cream
sauce

BOLOGNESE | \$15

meat bolognese ragu in pomodoro sauce over
fettuccine, topped with shaved parmesan
+ MEATBALL \$2 / VEGAN SAUSAGE \$2.5

POLLO | \$15

pesto cream sauce with grilled chicken and sun
dried tomatoes over penne

TORTELLINI & SALMON | \$17

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

WILD MUSHROOM RAV | \$15 ♣

cheese & mushroom filled ravioli with creamy
gorgonzola walnut sauce

PIZZA

13 INCHES OF HAND-STRETCHED CAPUTO DOUGH, LATHERED IN HOUSE SAUCE [MADE OF THE FINEST ITALIAN IMPORTS] TOPPED WITH FRESH, LOCAL INGREDIENTS, THEN BAKED IN OUR WOOD-FIRED OVEN. NOW THATS WHAT WE CALL AUTHENTIC ITALIAN PIZZA.

DA VINCI FAVORITES

PISTACHIO | \$15 ✦

salsa bianca, burrata, gorgonzola, pistachio, hot honey

TRUFFLE FUNGHI | \$15

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

PERA | \$15

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

MARE | \$16

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

MAIS BURRATA | \$15 ✦

salsa bianca, burrata, roasted corn, tomato medley, basil, balsamic glaze

PARMA | \$15

salsa bianca, shaved parmesan, la quercia prosciutto, arugula

SICILIANA | \$16

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

CALZONE | \$13

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

additions +/- substitutions

- + toppings | \$1.5-3.5
- / GF cauliflower crust | \$3
- / vegan cheese | \$1
- / change sauce | \$1

see BYO section for all available toppings and prices

✦ VEGETARIAN ⑤ VEGAN

classics

MARGHERITA | \$12 ✦

pomodoro sauce, fior di latte, basil

LA MORGAN | \$14 ✦

salsa bianca, burrata, tomato medley, basil

BIANCA | \$14 ✦

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

DA VINCI | \$14

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

IL MADDOX | \$15

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

meat lovers

GENOA | \$15

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

B-TOWN | \$15

BBQ sauce, fior di latte, bacon, grilled chicken, caramelized onions

DEL HOGAN | \$15

pomodoro sauce, fior di latte, gorgonzola, mealballs, roasted mushrooms

DEL PAPA | \$16

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

plant lovers

LA SOPHIA | \$15 ✦

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

ROMA | \$15 ✦

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

CONTADINA | \$15 ✦

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

VEGANA | \$15 ⑤

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

LA MISHE | \$15 ⑤

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

LA MAVALEE | \$15 ⑤

salsa bianca, vegan cheese, vegan chorizo, caramelized onions

BUILD YOUR OWN PIZZA

STARTING AT \$11

CRUST

hand tossed ⑤
/gluten-free cauliflower crust ⑤ \$3

SAUCE

pomodoro ⑤
spicy pomodoro ⑤
pesto
salsa bianca ⑤
BBQ ⑤

CHEESE

fior di latte
/vegan cheese \$1
+ ricotta \$1
+ gorgonzola \$1
+ burrata \$3
+ goat cheese \$3

TOPPINGS

+ \$1.5

arugula
artichokes
banana peppers
caramelized onion
capers
eggplant
fresh basil
hot honey
jalapenos
kalamata olives
mushrooms
peppadew peppers
ranch
roasted corn
roasted peppers
spinach
tomatoes

+ \$2.5

anchovies
bacon
balsamic glaze
capicola
grilled chicken
italian sausage
meatballs
pepperoni
truffle garlic paste
solgetti tomatoes
vegan sausage

+ \$3.5

chicken parmesan
shrimp
prosciutto
vegan chorizo
vegan pepperoni