

DA VINCI

antipasti

♥ POLPETTE | \$11

house meatballs in pomodoro or spicy pomodoro sauce, served with Da Vinci bread

♥ GARLIC CHEESE BREAD | \$11 ♣

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

BRUSCHETTA CLASSICO | \$11♣

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

+ PROSCIUTTO \$3.5

BURRATA | \$12 ♣

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

♥ SPINACH ARTICHOKE DIP | \$12 ♣

topped with three cheese blend & baked in our woodfired oven. served with toasted house crostini bread

IL FORMAGGIO | \$12 ♣

pesto, goat cheese, & burrata, melted in pomodoro sauce, and served with Da Vinci bread

DA VINCI BREAD | \$7 ♣

seasoned hand-tossed dough served with pomodoro sauce

BREAD BASKET | \$3 (V)

Sliced baguettes, served with olive oil & balsamic vinegar

insalate

♥ CAESAR | \$6/8

romaine, croutons, shaved parmesan, house caesar dressing

MISTA | \$6/8 ♣

mixed greens, bruschetta tomatoes, gorgonzola, balsamic vinaigrette

PERA | \$7/9

arugula, sliced pears, bacon, gorgonzola, balsamic vinaigrette

RUCOLA | \$6/8 ♣

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

♥ BARBABIETOLA | \$7/9 ♣

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

CAPRESE | \$8/10 ♣

sliced tomatoes and mozzarella topped with basil and balsamic glaze

+ ANCHOVIES \$3 + GRILLED CHICKEN \$4

+ SHRIMP \$6 + GRILLED SALMON \$8

pasta

♥ SALMON TORTELLINI | \$22

3-cheese tortellini in our house made truffle cream sauce, topped with grilled salmon with a hot honey drizzle and pistachio crumble

BUCATINI & MEATBALLS | \$17

house meatballs in pomodoro sauce over bucatini noodles, topped with shaved parmesan

♥ BOLOGNESE | \$17

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

+ MEATBALLS \$2 / VEGAN SAUSAGE \$2.5

SEAFOOD RAVIOLI | \$20

lobster, shrimp, & scallop ravioli with sundried tomatoes, served in pesto cream sauce

POLLO | \$18

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

CHICKEN PARMESAN | \$18

house breaded chicken parmesan over fettuccine in pomodoro sauce

SUB VODKA SAUCE \$3.5

WILD MUSHROOM RAVIOLI | \$19 ♣

cheese & mushroom filled ravioli with creamy gorgonzola walnut sauce

+ BURRATA BALL \$4

TRUFFLE TORTELLINI \$16 ♣

3-cheese tortellini served in house truffle cream sauce

+ BURRATA BALL \$4 / ITALIAN SAUSAGE \$2.5

CACIO E VINCI | \$16

spinach, mushrooms, & sundried tomatoes in truffle cream sauce over bucatini noodles. topped with shaved parmesan & black pepper

+ CHICKEN \$4 / SHRIMP \$6

CHICKEN FETTUCCINE ALFREDO | \$18

grilled chicken, spinach, & mushrooms in creamy alfredo sauce, served over fettuccine noodles

SUB SHRIMP \$2

♥ PENNE ALLA VODKA | \$13 ♣

Italian penne in vodka cream sauce

+ CHICKEN \$4 / SHRIMP \$6

+ BURRATA BALL \$4

SHRIMP PENNE | \$18

shrimp & penne pasta in pomodoro cream sauce, topped with shaved parmesan

PESTO TORTELLINI | \$15 ♣

five cheese tortellini in basil pesto cream sauce

+ CHICKEN \$4 / SHRIMP \$6

CAPRESE ZOODLES | \$17 ♣

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

+ CHICKEN \$4 / SHRIMP \$6

PASTA VEGANA | \$18 (V)

brown-rice pasta, vegan sausage, & spinach in pomodoro sauce, topped with fresh arugula

PIZZA

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

classics

♥ MARGHERITA | \$13.5 ♣
pomodoro sauce, fior di latte, basil

BIANCA | \$17 ♣
salsa bianca, gorgonzola, ricotta, fior di latte, parmesan, roasted mushrooms

DA VINCI | \$17
pomodoro sauce, fior di latte, pepperoni, basil, peppadew peppers, hot honey

plant lovers

LA SOPHIA | \$17 ♣
salsa bianca, burrata, tomato medley, corn,, kalamata olives, basil, & balsamic glaze

♥ CONTADINA | \$16 ♣
pomodoro sauce, fior di latte, roasted peppers, roasted mushrooms, artichokes, basil

ROMA | \$17 ♣
salsa bianca, fior di latte, eggplant, feta, spinach, tomatoes

DEL MARSHALL | \$18 ♣
pesto sauce, goat cheese, fior di latte, zucchini, eggplants, roasted peppers, capers

LA MORGAN | \$16 ♣
salsa bianca, burrata, fior di latte, tomato medley, basil

VEGANA | \$15 (V)
salsa bianca, vegan cheese, vegan sausage, peppadew peppers, basil

LA MISHE | \$15 (V)
pomodoro sauce, vegan cheese, local vegan pepperoni, roasted peppers

LA MARIELLA | \$19
pesto, fior di latte, goat cheese, grilled chicken, sundried tomatoes, & balsamic glaze

♥ PISTACHIO | \$17 ♣
salsa bianca, burrata, fior di latte, gorgonzola, pistachio, & hot honey

TRUFFLE FUNGHI | \$18
truffle oil, garlic paste, fior di latte, italian sausage, roasted mushrooms, basil

♥ PERA | \$18
pesto sauce, fior di latte, gorgonzola, bacon, sliced pear, & hot honey

PARMA | \$18
salsa bianca, shaved parmesan, la quercia prosciutto, arugula

IL MADDOX | \$17
pomodoro sauce, fior di latte, pepperoni, italian sausage, roasted mushrooms

♥ B-TOWN | \$18
BBQ sauce, fior di latte, bacon, grilled chicken, caramelized onions, ranch

DEL HOGAN | \$17
pomodoro sauce, fior di latte, gorgonzola, meatballs, roasted mushrooms

DEL PAPA | \$18
pomodoro sauce, fior di latte, pepperoni, italian sausage, roasted peppers, banana peppers

♥ GENOA | \$17
spicy pomodoro sauce, fior di latte, capicola, pepperoni, italian sausage

SICILIANA | \$19
salsa bianca, fior di latte, breaded chicken parmesan, tomato, peppadew peppers, ranch

LA JENNIFER | \$17
salsa bianca, ricotta, gorgonzola, fior di latte, & pepperoni

MARE | \$19
spicy pomodoro sauce, fior di latte, shrimp, caramelized onions, basil, hot honey

CALZONE | \$PRICE VARIES
ask your server about today's calzone. served with house marinara.

build your own

STARTING AT \$12.99

CRUST

hand tossed (V)
/gluten-free cauliflower crust \$1

SAUCE

pomodoro (V)
spicy pomodoro
pesto
salsa bianca (V)
BBQ (V)

CHEESE

fior di latte
+ vegan cheese \$1
+ gorgonzola \$1
+ ricotta \$2
+ burrata \$3
+ goat cheese \$3

TOPPINGS

+ \$1.50

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

+ \$2.5

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

+ \$3.5

chicken parmesan
shrimp
prosciutto
vegan pepperoni

more love. more pizza.