

Classically Distinctive... Naturally Italian!

Da Vinci's

Welcome to Restaurant Week

\$35pp Plus Tax & Gratuities

First Course

INSALATA DI CESARE

Hearts of romaine, focaccia croutons, shaved Parmigiano, traditional Caesar dressing.

CALAMARI FRITTI

Served with marinara sauce.

BRUSCHETTA

Tomatoes, garlic, basil, EVOO on sliced Italian baguette.

ROLLATINI DI MELANZANA

Stuffed eggplant, ricotta, mozzarella, and marinara.



Second Course

PAPPARDELLE RAGU DI AGANELLO

Ground lamb, celery, carrots, onion, Barollo red wine, topped with ricotta.

TAGLIATELLE PORCINI E TARTUFO

Porcini mushrooms and asparagus tips in a light cream sauce topped with shaved black truffles.

POLLO PARMIGIANO

Topped with tomatoes, mozzarella, served with rigatoni Pomodoro .

FAROE ISLANDS SALMON

Pan seared Scottish salmon served on a bed Euro cucumber salad tossed with lemon olive oil citrette.

BEEF SHORT RIBS

Braised angus beef short ribs, with brandy demi-glaze sauce and served with truffle fondue gnocchi.

Supplemental Course Add \$10

VEAL CHOP MILANESE

14 oz veal choppounded and breaded topped with arugula, tomatoes, onion, tossed with lemon olive oil citrette.

OSSO BUCO

Veal shank braised with Marsala demy-glaze sauce served with Parmigiana Reggiano risotto and asparagus.

Dessert

TIRAMISU or COCONUT PANNA COTTA

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.