

## DaVinci's by the Sea Menu

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### Accomenciarre

***Fried Mozzarella 7.50***

*Served with marinara.*

***Maryland Crab Ravioli 7.50***

*Blue claw crab meat blended with ricotta cheese, roasted peppers, red onions, scallions, garlic, creole spices, finished with a tomato cream sauce.*

***Shrimp Cocktail 8.50***

*Six jumbo gulf shrimp.*

***Mussels Marinara 9.50***

*A generous bowl of fresh mussels, steamed in our delicious marinara, white wine & garlic...bread dip'n delicious!*

***Calamari Fritta 8.50***

*Made fresh daily, served over a combination of alfredo and marinara.*

***Homemade Garlic Bread 4.95***

### Spaghetti

***With Meatballs 14.50***

***With Butter Sauce 11.50***

***With Tomato Sauce 12.50***

***With Italian Sausage 12.95***

***With Meat Sauce 13.50***

***With Sausage & Peppers 14.50***

***With Olive Oil & Garlic 11.50***

***Penne 1.00 extra***

### Baked Classics

***Homemade Baked Lasagne 14.50***

*A generous portion of seasoned beef and the finest ricotta, tomato, and provolone.*

***Garden Grown Eggplant Parmigiana 14.50***

*We use only fresh (never frozen!) eggplant, hand breaded and pan fried with extra virgin olive oil. Served with a side of pasta.*

***Stuffed Shells 13.50***

**Stuffed Pastas**

***Cheese Ravioli 13.95***

*Ricotta, parmigiana and romano cheese with a hint of basil and garlic.*

***Lobster Ravioli 17.50***

*Served with a rich tomato cream sauce with a hint of basil.*

***Florentine and Bleu Cheese Ravioli 14.95***

*Jumbo ravioli filled with a mixture of garlic, spinach, ricotta and grilled onion with a hint of bleu cheese.*

***Veal Totellacci 16.95***

*A delicate egg pasta filled with a combination of grana pado cheese, vegetables and herbs and slowly braised veal. Topped with marinara and a homemade meatball.*

**Alfredo**

***Fettuccine Alfredo 14.50***

*A perfect blend of heavy cream and imported pecarino romano with a generous portion of pasta.*

***Fettuccine Alfredo with Shrimp 16.50***

*Topped with jumbo gulf shrimp to satisfy your seafood craving.*

***Fettuccine Alfredo with Grilled Chicken 16.50***

*Fresh, tender chicken seasoned and flame grilled.*

**Pesce & Pasta**

***Linguini con Cozze Marinara 16.95***

*Fresh mussels simmered in marinara sauce with fresh mushrooms and served over a bed of linguini.*

***Linguine and Clam Sauce 15.50***

*Choice of white or red sauce.*

***Calamari Marinara 15.75***

*Tender calamari lightly sautéed in a combination of garlic, olive oil, white wine, parsley, and oregano. Served with our marinara on a bed of linguini.*

***Gamberi a la Scampi 16.50***

*Jumbo gulf shrimp sautéed in butter, garlic, white wine and lemon. Served over a bed of linguini.*

***Gamberi Marinara 16.50***

*Jumbo gulf shrimp sautéed with mushrooms, olive oil and garlic, then simmered in marinara. Served over a bed of linguini.*

***Rockfish a la Genovese 16.50***

*Flakey rockfish served with penne pasta and traditional basil & garlic pesto.*

**Pollo**

Served with a side of pasta.

***Chicken Francaise 17.50***

*Boneless breast of chicken seasoned and lightly breaded, then sautéed in garlic, lemon and white wine.*

***Chicken Parmigiana 16.50***

*Like our veal parmigiana, this is a classic!*

***Chicken Piccata 16.50***

*Boneless breast of chicken and fresh mushrooms, sautéed in garlic and lemon with white wine.*

***Chicken Marsala 16.50***

*Boneless chicken breast and fresh mushrooms sautéed in garlic and imported Marsala wine.*

**Vitello Fresca**

Served with a side of pasta.

***Veal Parmigiana 16.50***

*A classic dish and DaVinci's is the best!*

***Veal Francaise 18.50***

*Fresh veal medallions seasoned and lightly breaded, then sautéed in garlic, lemon, and*

*white wine.*

***Veal Marsala 17.50***

*Veal filets and fresh mushrooms sautéed in imported Marsala wine.*

***Veal Picatta 17.50***

*Fresh veal and mushrooms sautéed in garlic, lemon and wine*

**Chef's Favorites**

***Zuppa di Pesce 28.95***

*Fresh local crab meat teamed up with wild mussels and jumbo shrimp over linguine with a chianti infused marinara*

***Ambrosia 14.50***

*Chef's choice of pasta topped with a rich tomato cream sauce.*

***Gypsy Pasta 19.50***

*Jumbo shrimp, fresh basil, kalamata olives and artichoke hearts with a chianti infused tomato sauce. Served over chef's choice of pasta.*

***Bistecca Pizziola 18.50***

*An aged choice sirloin, simmered in wine and marinara, then flame grilled and topped with mushrooms and green peppers. Served with a side of pasta.*

**Bambinos**

Bambino's selections are for our guests 12 years old and under and includes a soda for 6.95. There is an additional 6.75 charge for adults ordering off the children's menu which includes unlimited bread and salad.

***Chicken Tenders with French Fries***

***Cheese Pizza***

***Cheese Ravioli***

***Pasta with Tomato Sauce***

***Pasta with Butter***

***Grilled Chicken Breast***

*served with a side of pasta with butter.*

***Pasta with Meatball***

All of DaVinci's entrées include Italian bread with garlic butter, and DaVinci's house salad with our homemade italian dressing.

6.75 plate sharing charge- includes unlimited bread and salad. 15% Service charge added to parties of 6 or more.

THANK YOU!...

For over twenty one years we have had the pleasure of serving you. In that time our guests have become more than just customers...you have become friends. We look forward to your visit year after year, and hope you look forward to visiting DaVinci's.