



CARVELLI RESTAURANT GROUP

Classically Distinctive... Naturally Italian!

# Dalvinia

## Antipasti Appelizer

- Carpaccio Di Manzo 18**  
Thinly Sliced Raw Filet Mignon, Arugula, Shaved Parmigiano, Capers, Red Onion, Extra Virgin Olive Oil
- Burrata Caprese 17**  
Creamy Mozzarella, Prosciutto, Arugula, Sliced Tomato, Balsamic Reduction, Tomato & Bacon Jam
- Bruschetta 11**  
Toasted Italian Baguette, Diced Tomato, Basil, Garlic, Oregano, Extra Virgin Olive Oil
- Insalata Di Polipo 19**  
Octopus, Parsley, Fingerling Potatoes, Arugula, Black Olives, Roasted Red Pepper, Pepperoncini, Lemon Olive Oil
- Spiedini 15**  
White Bread, Mozzarella, Garlic, Capers, Anchovies, White Wine Lemon Butter Sauce
- Calamari Fritti 16**  
Calamari Dusted with Flour, Lightly Fried, Served with Marinara
- Crab Cakes 18**  
Crab Cakes, Arugula, Aioli
- Rollatini Di Melanzana 16**  
Eggplant, Ricotta, Mozzarella, Light Marinara

## Insalate Salad

- Insalata Di Farro 14**  
Arugula, Farro, Cucumber, Grape Tomatoes, Red Onions, Garbanzo Beans, Feta Cheese, Red Wine Vinaigrette
- Mona Lisa 13**  
Endive, Arugula, Radicchio, Olives, Tomatoes, Gorgonzola, Lemon Olive Oil Dressing
- Di Cesare 11**  
Hearts of Romaine, Creamy Parmigiana Dressing, Croutons, Shaved Parmigiano
- Insalata Di Barbabietola 14**  
Beets, Arugula, Red Onions, Crumbled Goat Cheese, Pistachios, Extra Virgin Olive Oil, Lemon

**Add to any salad:**  
Grouper \$15, Salmon \$13, Shrimp \$10, or Chicken \$8

## Pasta Fresca Specially Homemade Pasta

- Ravioli Bolognese 23**  
Ravioli Stuffed with Ricotta Cheese In Our Signature Bolognese Sauce
- Tagliatelle Carbonara 22**  
Tagliatelle, White Cream Sauce, Pancetta, Parmigiano
- Spaghetti Con Polpette 22**  
Spaghetti, Beef Meatballs, Tomato Sauce
- Gnocchi DaVinci 23**  
Potato Dumpling (Gnocchi), Tomato Basil Sauce Topped With Burrata
- Linguine Alle Vongole 25**  
Linguine, Florida Middleneck Clams, Garlic & Olive Oil or Light Tomato Sauce
- Tortellacci Di Carne 27**  
Beef & Veal Tortellacci, Green Peas, Prosciutto, Mushrooms, White Cream Sauce
- Pappardelle Ragu D' Agnello 24**  
Ground Lamb, Celery, Carrots, Onion, Barolo Red Wine, Topped with Ricotta
- Lasagna 24**  
Layers of Pasta, Bolognese Sauce, Ricotta, Mozzarella
- Cavatelli Alle Cime Di Rape 24**  
Cavatelli, Broccoli Rabe, Sliced Italian Sausage, Garlic & Olive Oil Sauce
- Rigatoni Salsa Rosa 28**  
Rigatoni, Shrimp, Broccoli, Baby Portobello Mushrooms, Sun-Dried Tomatoes, Light Pink Brandy Sauce
- Tagliatelle Porcini e Tartufo 28**  
Tagliatelle, Porcini Mushrooms, Asparagus Tips, Light Cream Sauce, Shaved Black Truffle
- Linguine Nere All' Aragosta 34**  
Squid-Ink Black Linguine, Maine Lobster Meat, Cognac Pink Sauce
- Spaghetti Puttanesca 23**  
Spaghetti, Garlic, Kalamata Olives, Capers, Anchovies, Tomato Sauce

All pastas are served with a house salad. Upgrade to a Caesar or soup for \$4 extra. Add anchovies for \$2 extra. Add Gorgonzola cheese for \$2 extra. Whole wheat and gluten-free pasta available!

## Contorni Sides

- Rigatoni Marinara or Garlic & Oil 8**
- Spinach 9**  
Sautéed, Garlic & Olive Oil
- Broccoli Di Rape 11**  
Sautéed, Garlic & Olive Oil
- Roasted Mixed Vegetables 8**  
Chef's Choice
- Salsiccia 6**  
Roasted Mild Italian Sausage, Marinara Sauce
- Polpette 3**  
One Beef Meatball, Marinara Sauce

## Zuppe Soup

- Pasta e Fagioli**  
Cup 6 Bowl 8
- Soup of the Day**  
Cup 7 Bowl 9

## Pesce Fish

- Zuppa Di Pesce 35**  
White Shrimp, Mussels, Florida Middleneck Clams, Calamari, Chef's Choice of Fish, Light Marinara Sauce, Crostini or Linguine
- Salmone 29**  
Scottish Salmon, Roasted Mixed Vegetables, Linguine Pesto
- Cernia Mediterraneo 34**  
Black Grouper, Onions, Black Olives, White Wine, Light Tomato Sauce, Fresh Spinach, Linguine

## Pollame Poultry

- Parmigiana 24**  
Breaded Chicken Breast, Tomato Sauce, Mozzarella, Rigatoni, Pomodoro
- Quattro Stagioni 25**  
Chicken Breast, Onions, Green & Red Peppers, Mushrooms, Garlic, Rosemary, Fingerling Potatoes, Brandy Demi-Glace Sauce
- Romana 25**  
Chicken Breast, Garlic, Baby Portobello Mushrooms, Artichoke Hearts, White Wine Lemon Sauce
- Duck A l'Orange 29**  
Crispy Half Duck, Broccoli Rabe, Fingerling Potatoes, Orange Grand Marnier Sauce

## Dal Forno a Legna

*From the Wood Oven*  
(R) Red Pizza - (W) White Pizza

- Pizza Pera 19**  
Slices of Pears, Gorgonzola, Mozzarella, Walnuts, Pancetta, Crispy Parmigiano (W)
- Pizza Caprese 17**  
Sliced Tomatoes, Sliced Mozzarella, Fresh Basil, Extra Virgin Olive Oil (R)
- Pizza Romana 18**  
Hard-Boiled Eggs, Pancetta, Smoked Mozzarella, Parsley, Olive Oil, Minced Red Onions (R)
- Pizza Porcini 19**  
Porcini Mushrooms, Truffle Oil, Mozzarella, Shaved Parmigiano (W)
- Pizza Prosciutto 19**  
Fresh Arugula, Shaved Parmigiano, Prosciutto, Olive Oil (R)
- Pizza Calabria 19**  
Rapini, Kalamata Olives, Garlic, Sausage, Smoked Mozzarella (R)
- Pizza Tre Formaggi 19**  
Ricotta, Smoked Mozzarella, Gorgonzola, Spinach (W)
- Pizza Hawaii 18**  
Pineapples, Mozzarella, Ham (R)
- Calzone 17**  
Ricotta, Mozzarella, Ham (W)
- Pizza Calzone 20**  
Half Calzone / Half Pizza Caprese

## Build Your Own Pizza

\$15

Each Added Topping \$2 (after three - \$1 each)

- Anchovies, Artichokes, Kalamata Olives, Pancetta, Garlic, Ham, Baby Portobello, Pepperoni, Fresh Mozzarella, Red Onions, Peppers, Pineapple, Fresh Tomatoes, Parmigiano, Porcini Mushroom, Sausage, Shrimp (\$5)

## Carni Meat

- Costoletta Alla Milanese 45**  
Thinly Pounded Breaded Veal Chop, Arugula, Tomatoes, Red Onions, Lemon Oil Citrette
- Osso Buco 44**  
Braised Veal Shank, Risotto, Asparagus, Marsala Wine Demi-Glace Sauce
- Costina Di Manzo 34**  
Braised Short Ribs, Brandy Demi-Glace Sauce, Truffle Fondue Gnocchi

## Vitello Veal

- DaVinci 29**  
Thinly Pounded Veal, Prosciutto, Sliced Tomatoes, Basil, Mozzarella, Light Tomato Sauce
- Porcini 29**  
Thinly Pounded Veal, Porcini Mushrooms, Marsala Wine Sauce, Touch of Cream
- Piccata 29**  
Thinly Pounded Veal, Capers, Lemon, White Wine Sauce
- Saltimbocca 29**  
Thinly Pounded Veal, Prosciutto, Fontina, Marsala Wine Sauce, Sage, Spinach

All our entrees are served with our signature homemade bread and a house salad. Upgrade to a Caesar or soup for \$4 extra. Add anchovies for \$2 extra. Add Gorgonzola cheese for \$2 extra. All entrees are served with Chef's choice of potatoes and vegetables. Whole wheat and gluten-free pasta and pizza dough available!

**SPLIT DISHES \$8 (includes salad). SUBSTITUTIONS \$3. We reserve the right to add 20% gratuity. Please ask your server about nightly specials.**  
**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.**



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## Cocktails

### Mojito Mule

Bacardi Rum, Fresh Lime Juice, Simple Syrup and Mint, Topped with Ginger Beer

### Strawberry Basil Margarita

Altos Tequila, Fresh Strawberries, Basil, Fresh Sour and Salt Rim

### Amalfi Drop

Malfy Lemon Gin, Limoncello, Luxardo Maraschino, Lemon Juice, Sugar Syrup

### Peach Bellini

Stoli Peachik, Peach Nectar, Zardetto Prosecco

### Coconut Lime Martini

Malibu Rum, Coconut Puree, Fresh Lime Juice

### Summer Spritzer

Ketel One Botanical Cucumber & Mint, St. Germain, Prosecco, Ginger Beer

### Bergamot Negroni

Malfy Grapefruit Gin, Campari, Italicus, Bonal

### Italiano Sour

Redemption Bourbon, Amaretto Disaronno, Lemon Juice, Egg Whites

### Afternoon in Sicily

Malfy Grapefruit Gin, Campari, Orgeat, Solerno, Soda

### Rucola and Rhubarb Old Fashioned

Redemption Rye, Rucolino, Zucca Rabarbaro, Peach, Peychaud's Bitters

### Provence Bee's Knees

Lavender and Rose Infused Beefeater Gin, St. Germain, Honey Chamomile Cordial, Lemon Juice

### Espresso Martini

Family's Signature Recipe

## Beers

### Domestic

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Coors Light

Yuengling

Lagunitas IPA

### Imports

Moretti

Heineken

Corona

Corona Light

Strongbow Cider GF

Guinness

Beck's N/A

### Draft

Stella Artois

Cigar City Jai Alai IPA

Michelob Ultra

Peroni

Beer of the Month - Ask Server

Local Draft of the Month - Ask Server

## Champagne & Sparkling

GLASS BOTTLE

001	Mumm, Brut, Napa, Split	16
002	Prosecco, Zardetto, Veneto, Split	14
003	Prosecco, Zeta, Millesimato, Veneto	55
004	Champagne, Moet Chandon, Imperial, France	105
005	Champagne, Vintage Brut, Dom Perignon, France	260
006	Champagne, Veuve Clicquot, Yellow Label, France	130
007	Sparkling Rosé, Rotari, Italy	12 45

### \$8 House Wines by the Glass

Chianti	Merlot	Chardonnay
Cabernet Sauvignon	Pinot Grigio	

## White Wines

GLASS BOTTLE

010	Rosé, Castello Di Bossi, Tuscany	11	42
011	Pinot Grigio, Zenato, Veneto	11	42
012	Pinot Grigio, Elena Walch, Alto Adige		42
013	Pinot Grigio, Santa Margherita, Alto Adige	16	60
014	Gavi Di Gavi, Fontanafredda, Piemonte		48
015	Vernaccia, Terre, Terruzzi & Puthod, Tuscany		45
016	Greco Di Tufo, Mastroberardino, Campania		55
017	Sauvignon Blanc, Tramin, Italy	13	48
018	Sauvignon Blanc, Oyster Bay, New Zealand	10	38
019	Sauvignon Blanc, Cakebread, Napa		64
020	Chardonnay, La Crema, Sonoma		46
021	Chardonnay, Ferrari-Carano, Sonoma	14	55
022	Chardonnay, En Route By Far Niente, Russian River	16	60
023	Chardonnay, Librandi Critone, Calabria, Italy	11	42
024	Riesling, Clean Slate, Mosel, Germany	9	36
025	Moscato, Stella, Sicilia, Italy	10	38

## Red Wines

030	Montepulciano D'Abruzzo, Valle Reale, Abruzzo	13	48
031	Sangiovese, Di Majo Norante, Molise		36
032	Chianti Classico, Castello Di Bossi, Tuscany	13	48
033	Chianti Classico, Marchese Antinori Rsv, Tuscany		92
034	Chianti Classico, Castellare, Tuscany		55
035	Chianti Classico, Ruffino Gold Label Rsv, Tuscany		85
036	Vino Nobile Di Montepulciano, Valdipiatta Tuscany		52
037	Super Tuscan, Rosso Dei Notri, Tua Rita, Tuscany	13	48
038	Super Tuscan, Grattamacco, Bolgheri, Tuscany		68
039	Super Tuscan, Tignanello, Tuscany		190
040	Super Tuscan, Le Serre Nuove Dell'Ornellaia, Bolgheri, Tuscany		115
041	Super Tuscan, Tenuta San Guido, Guidalberto, Tuscany		95
042	Baby Brunello, San Giorgio, Tuscany	15	58
043	Brunello Di Montalcino, Castello Di Banfi, Tuscany		130
044	Brunello Di Montalcino, Castiglion Del Bosco, Tuscany		90
045	Brunello Di Montalcino, Il Poggione, Tuscany		135
046	Brunello Di Montalcino, Fuligni, Tuscany		140
047	Baby Amarone, Ripassa Della Valpolicella, Zenato, Veneto	17	65
048	Amarone Della Valpolicella, Masi, Veneto		99
049	Amarone Della Valpolicella, Bertani, Veneto		185
050	Amarone Della Valpolicella, Zenato, Veneto		105
051	Dolcetto D'Alba, Pio Cesare, Piedmont		52
052	Barbaresco, Castello Di Neive, Piedmont		70
053	Baby Barolo, Vietti, Langhe Nebbiolo Perbacco, Piedmont	15	58
054	Barolo, Albe, G.D. Vajra, Piedmont		80
055	Barolo, Paolo Scavino Cannubi, Piedmont		160
056	Barolo, Fantino Conterno, Sori Ginestra, Piedmont		165
057	Barolo, Damilano, Piedmont		85
058	Nero D'Avola, Regaleali, Sicilia		38
059	Pinot Noir, Elouan By Caymus, Oregon	13	48
060	Pinot Noir, J Vineyards, Russian River, California		75
061	Pinot Noir, Flowers, Sonoma		85
062	Pinot Noir, Wilkes, Santa Maria Valley		55
063	Merlot, Falesco, Umbria		38
064	Merlot, Trefethen, Napa		50
065	Cabernet Sauvignon, Wente Southern Hills, Livermore Valley, CA	11	42
066	Cabernet Sauvignon, Faust By Quintessa, Napa		90
067	Cabernet Sauvignon, Silver Oak, Napa		185
068	Cabernet Sauvignon, Stags' Leap Winery, Napa		95
069	Cabernet Sauvignon, Ghost Block, Oakville, Napa		125
070	Cabernet Sauvignon, Franciscan, California		58
071	Cabernet Sauvignon, Decoy, Sonoma	15	58
072	Cabernet Sauvignon, Duckhorn, Napa		110
073	Cabernet Sauvignon, Paul Hobbs, Napa		180
074	Cabernet Sauvignon, Antica By Antinori, Napa		105
075	Cabernet Sauvignon, Chimney Rock, Napa		155
076	Red Blend, Orin Swift, Abstract, California	18	68
077	Red Blend, Siena, Sonoma		46
078	Red Blend, Shafer Vineyards, Napa		105
079	Red Zinfandel, Sledgehammer, California	11	42
080	Shiraz, Barossa Valley Estate, Australia		36
081	Malbec, Catena, Mendoza, Argentina	13	50
082	Carmenere, Terra Noble, Gran Reserva, Chile		50