

Classically Distinctive... Naturally Italian!

# Da Vinci's

## Sunset Menu

\$29pp Plus Tax & Gratuities

*available for a limited time only*

### First Course

Your choice of one appetizer, soup or salad

#### CALAMARI FRITTI

Served with marinara sauce.

#### BRUSCHETTA

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

#### MOZZARELLA CAPRESE

Homemade fresh mozzarella, sliced tomatoes, prosciutto and fresh basil leaves drizzled with balsamic reduction.

#### CRAB CAKE

Pan seared crab cake served over arugula, drizzled with aioli sauce.

#### MONA LISA SALAD

Endive, Radicchio, olives, tomatoes and gorgonzola cheese tossed with homemade lemon olive oil dressing.

#### PASTA E FAGIOLI SOUP

Maccheroni and beans.

### Second Course

Your choice of one entree

#### SHRIMP SCAMPI

Shrimp sautéed with garlic and finished in white wine lemon butter sauce over linguine pasta.

#### VEAL FRANCESE

Thinly pounded veal, egg washed, pan seared and finished in white wine lemon butter sauce. Served with chef's choice vegetables and potatoes.

#### TORTELLACI DI CARNE

Beef and veal tortellaci, green peas, prosciutto, mushrooms and cream sauce.

#### CALAMARI LIVORNESE

Calamari sautéed with garlic, kalamata olives, capers in light marinara sauce served over spaghetti pasta.

#### POLLO MARSALA

Chicken breast sautéed with shiitake mushrooms in Marsala wine sauce. Served with chef's choice vegetables and potatoes.

#### SALMON RATATOUILLE

Pan seared Faroe Islands salmon served with ratatouille made with Chef's choice of vegetables and linguine pasta with pesto cream sauce.

### Third Course

Your choice of dessert

#### TIRAMISU OR CANNOLI

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.