

# Da Vinci's

CLASSICALLY DISTINCTIVE... NATURALLY ITALIAN!

## HORS D'OEUVRES

	BY THE DOZEN	10-12PPL 16' PLATTER	1/2 PAN	FULL PAN
OYSTERS CASINO	\$60.00			
SHRIMP COCKTAIL	\$57.00			
FRIED CALAMARI			\$85.00	\$170.00
MINI CRAB CAKES	\$72.00			
CRAB SALAD IN PUFFS	\$72.00			
MOZZARELLA & GRAPE TOMATO SKEWER	\$45.00			
BRUSCHETTA	\$42.00			
ITALIAN MEATS & CHEESE ONE SIZE FULL PAN (5 MEATS & 4 CHEESES) WITH 20 SLICES OF EACH MEAT & CHEESE		\$90.00		
MEATBALLS	\$52.00			
EGGPLANT ROLLATINI	\$80.00			
SPIEDINI CUT IN PIECES (4)	\$48.00			

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## SALAD

16' PLATTER 8-10 SERVINGS

### MIXED SEASONAL GREENS \$42

BABY MESCULAN SALAD, CHERRY TOMATOES, OLIVES, RED ONIONS, CUCUMBERS IN BALSAMIC VINAGARETTE

### CAESAR \$52

CRISPY ROMAINE, TOASTED CROUTONS, SHAVE PARMIGIANO CHEESE WITH CAESAR SALAD DRESSING

### CAPRESE \$48

FRESH MOZZARELLA, SLICE TOMATOES, BASIL AND KALAMATA OLIVE, SEASONED WITH OREGANO, SALT AND PEPPER EXTRA VIRGIN OLIVE OIL

### MONALISA \$48

ENDIVE, ARUGULA, RADICCHIO, OLIVES, TOMATOES, TOPPED WITH GORGONZOLA CHEESE IN EXTRA VIRGIN OLIVE OIL AND LEMON DRESSING

### BEET \$52

ARUGULA, RED ONIONS, CRUMBLLED GOAT CHEESE, PISTACHIOS, EXTRA VIRGIN OLIVE OIL, LEMON

### ARUGULA \$48

BABY ARUGULA, RED ONIONS, GRAPE TOMATOES, LEMON OLIVE OIL

## SEAFOOD

1/2 PAN 10 PIECES (40Z)

FULL PAN 20 PIECES (40Z)

### SALMON PICCATA

SAUTEED IN WHITE WINE AND LEMON SAUCE WITH CAPPERS

\$160.00

\$320.00

### GROUPEL FRANCESE

EGG BATTER IN WHITE WINE LEMON SAUCE

\$180.00

\$360.00

### GROUPEL MEDITERRANEO

DESCRIPTION NEEDED

\$180.00

\$360.00

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## PASTA

	10-12PPL 1/2 PAN	16-20PPL FULL PLAN
<b>MEAT LASAGNA</b> LAYERED WITH MOZZARELLA CHEESE, MEAT SAUCE AND PARMIGIANO CHEESE	\$80.00	\$160.00
<b>PENNE VODKA</b> TOSSED WITH PINK TOMATO SAUCE AND A SPLASH OF VODKA	\$75.00	\$150.00
<b>TORTELLINI ALFREDO</b> CHEESE FILLED TRETTELLINI TOSSED WITH ALFREDO SAUCE	\$80.00	\$160.00
<b>PENNE BOLOGNESE</b> TOSSED WITH MEAT SAUCE	\$75.00	\$150.00
<b>LINGUINI PRIMAVERA</b> TOSSED WITH FRESH VEGETABLES IN TOMATO SAUCE, ALFREDO CREAM SAUCE, OR GARLIC AND OLIVE OIL SAUCE	\$80.00	\$160.00
<b>SPAGHETTI PUTTANESCA</b> TOSSED WITH GARLIC, ANCHOVIES, CAPPERS AND BLACK OLIVES IN TOMATO AND BASIL	\$75.00	\$150.00
<b>CAVATELLI BROCCOLI DI RABE</b> CAVATELLI PASTA WITH GARLIC AND OLIVE OIL, MILD SAUSAGE AND BROCCOLI DI RAPE	\$95.00	\$190.00
<b>CANNELLONI</b> STUFFED WITH GROUND VEAL, SPINACH, PARMIGIANO CHEESE AND RICOTTA IN TOMATO SAUCE AND BECHAMELLE	\$80.00 (16 HALF PIECES)	\$160.00 (32 HALF PIECES)
<b>ADD CHICKEN</b> EXTRA CHARGE FOR ADD CHICKEN	\$36.00 (SLICE OF 6 PIECES OF CHICKEN BREASTS)	\$72.00 (SLICE OF 12 PIECES OF CHICKEN BREASTS)
<b>ADD SHRIMP</b> EXTRA CHARGE FOR ADD SHRIMP	\$48.00 (12 SHRIMP)	\$96.00 (24 SHRIMP)

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## CHICKEN & EGGPLANT

	1/2 PAN 12 PIECES	FULL PAN 24 PIECES
<b>CHICKEN MARSALA</b> SAUTEED BREASTS WITH MARSALA MUSHROOM SAUCE	\$108.00	\$216.00
<b>CHICKEN ROMANA</b> SAUTEED WITH GARLIC, ARTICHOKE AND PORTOBELLO MUSHROOMS IN WHITE WINE AND LEMON SAUCE	\$108.00	\$216.00
<b>CHICKEN PICCATA</b> SAUTEED WITH CAPPERS IN WHITE WINE LEMON SAUCE	\$108.00	\$216.00
<b>CHICKEN FRANCESE</b> TOSSED WITH GARLIC, ANCHOVIES, CAPPERS AND BLACK OLIVES IN TOMATO AND BASIL	\$108.00	\$216.00
<b>CHICKEN PARMIGIANA</b> BREADED, LIGHT FRIED AND TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE	\$108.00	\$216.00
<b>EGGPLANT PARMIGIANA</b> A CLASSIC FAVORITE	\$80.00	\$160.00

## BEEF & PORK

	1/2 PAN 12 PIECES (20Z - 40Z)	24 PIECES (20Z - 40Z)
<b>VEAL MILANESE</b> VEAL THINLY POUNDED, BREADED, PAN FRIED	\$150.00	\$300.00
<b>SHORT RIBS</b> BRAISED IN SHERRY WINE AND TOMATO SAUCE	\$150.00	\$300.00
<b>SAUSAGE AND PEPPERS</b> ITALIAN SAUSAGE, SAUTEED WITH PEPPERS AND ONIONS IN BRANDY TOMATO SAUCE	\$80.00	\$160.00

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## POTATOES & VEGETABLES

	1/2 PAN 10-14 PEOPLE	FULL PAN 20-24 PEOPLE
<b>POTATOES</b>		
SCALLOP POTATOES	\$80.00	\$160.00
ROASTED FINGERLING	\$45.00	\$90.00
MASHED POTATOES	\$60.00	\$120.00
<b>VEGETABLES</b>		
BROCCOLI DI RAPE	\$90.00	\$180.00
SPINACH GARLIC AND OIL	\$80.00	\$160.00
GREEN BEANS WITH ALMONDS	\$75.00	\$150.00
ROASTED MIXED VEGETABLES	\$70.00	\$140.00

## DESSERTS

	BY THE DOZEN	1/2 PAN	FULL PAN
MINICREAM PUFF	\$54.00		
MINI CANNOLI	\$54.00		
TIRAMISU		\$54.00	\$108.00