Da Vinci's

Classically Distinctive... Naturally Italian

New Year's Eve Menu

Experience Price | $185

Antipasti

Choice of Appetizer

CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon, Arugula, Shaved Parmigiano, Capers, Red Onion, Truffle Aioli

CALAMARI FRITTI

Lightly Fried, Served with Marinara

CAPE SANTE OREGANATA

Baked Scallops in Shell, Encrusted With Garlic, Parsley, Parmigiano Cheese, Bread Crumbs

ROLLATINI DI MELANZANE

Eggplant, Ricotta, Mozzarella, Light Marinara

TUNA CRUDO

Tomato Water Vinaigrette, Black Grapes, Sea Salt

BRUSCHETTA DI PERA E GORGONZOLA

Vanilla Bean Infused Pear, Gorgonzola Dolce, Prosciutto, Saba, Crumbled Walnuts

Zuppe e Insalate

Soup and Salad

BISQUE DI ARAGOSTA

Lobster Bisque

WEDDING SOUP

MONA LISA

Endive, Arugula, Radicchio, Kalamata Olives, Tomato, Gorgonzola, Lemon Olive Oil Dressing

INSALATA DI CESARE

Caesar Salad, Hearts of Romaine, Creamy Parmigiano Dressing, Croutons, Shaved Parmigiano

Upgrades

CHAMPAGNE BOTTLE

KALUGA CAVIAR SERVICE | 125

Primi

Choice of Entree

LAMB RAGU
Braised Lamb Ragu, Mafaldine Pasta, Mint Infused Ricotta

OSSO BUCO
Braised Veal Shank, Saffron Risotto, Asparagus, Marsala Demi Glaze

HALIBUT IMPERIALE
Halibut Filet, Jumbo Lump Crab Meat in Calabrian Aioli, Green Pea Risotto, Prosecco Cream

LASAGNA
Layers of Pasta, Bolognese Sauce, Béchamel Sauce, Parmigiano Cheese, Mozzarella Cheese

PENNE SALSA ROSA
Broccoli, Mushroom, Sundried Tomatoes, Pink Brandy Cream Sauce, Penne Pasta

MARE E MONTI
6 Oz Filet, Lobster Tail, Garlic & Rosemary Mashed Potatoes, Asparagus

COSTOLETTA DI VITELLO PARMIGIANA
Thinly Pounded Breaded Veal Chop, Tomato Sauce, Mozzarella, Parmigiano Served with a Side of Penne Marinara

FILETTO AL GORGONZOLA DOLCE
6 Oz Filet, Gorgonzola Dolce Crust, Berry Red Wine Reduction, Mashed Potatoes, Asparagus

RAVIOLI DI ZUCCA
Butternut Squash Ravioli, Maple Brandy Cream Sauce, Crumbled Walnuts, Sea Scallops

VITELLO AI FUNGHI
Wild Mushroom Brandy Demi Cream, Roasted Potatoes, Haricot Verts Almondine

MERLUZZO NERO BELLAGGIO
Seared Chilean Sea Bass, Tomato Risotto, Lemon Zest Cream Sauce, Tomato Confit

CHITARRA ALL'ARAGOSTA
Whole Maine Lobster, Rich Lobster Stock, Cherry Tomatoes, Basil, Spaghetti Alla Chitarra

COSTINA DI MANZO
Braised Short Ribs, Brandy Demi-Glace Sauce, Garlic & Rosemary Mashed Potatoes, Haricot Verts Almondine

½ ROASTED CHICKEN
Roasted Potatoes, Haricot Verts Almondine, Gremolata

BROILED LOBSTER TAILS
Twin Lobster Tails, Mashed Potatoes, Asparagus, Drawn Butter

Upgrades

ADD LOBSTER TAIL | 30

ADD SHRIMP | 25

ADD TRUFFLE | 18

ADD SCALLOPS | 28

Dolce

Dessert by Chef

Cocktails

FLORIDIAN MARGARITA
Cazadores Tequila, Tangerine & Orange, Lime Juice, Touch of Grand Marnier

COCONUT & LIME MARTINI
Malibu Rum, Coconut Purée, Lime Juice

SUMMER SPRITZER
Ketel One Botanical Cucumber & Mint, St. Germain, Topped with Prosecco & Ginger Beer

IL DOLCE FAR NIENTE
Grey Goose Orange, Aperol, St. Germain, Lemon, Grapefruit

ITALIANO SOUR
High West Bourbon, Amaretto Disaronno, Fresh Lemon Juice, Foamer, Topped with Luxardo Cherries

BERGAMOT NEGRONI
Citadelle Gin, Campari, Italicus Herbal Bergamot Liqueur, Bittersweet Bonal Aperitif, Aromas of a Freshly Pressed Orange Peel

PALOMA ITALIANA
Espolòn Reposado Tequila, Aperol, Grapefruit & Lime Juice, Fever-Tree Grapefruit Soda

RUCOLA & RHUBARB OLD FASHIONED
Redemption Bourbon, Rucolino Complex Citrus Amaro, Smoky Rhubarb Liqueur, Peach, Peychaud's Bitters

MOJITO MULE
Bacardí Rum, Muddled Mint, Lime Juice, Topped with Ginger Beer

VIOLETTA
Tito's Handmade Vodka, Muddled Blackberries & Sage, Lemon Juice, Luxardo Maraschino Cherry Liqueur

Mocktails

LAVENDER CRUSH-LEMONADE
CleanCo Gin, Vibrante Martini & Rossi, Lavender, Lemon Juice

TAKE IT TIKI
CleanCo Rum, Orgeat, Lime Juice, Tangerine

CLEAN COLADA
CleanCo Rum, Giffard Coconut, Orgeat, Lime Juice

COS-NO
CleanCo Tequila, Citrus, Lime Juice, Blackberry, Cranberry Juice

Add On

New Year's Eve Party
DaVinci's After Hours NYE Party, Live DJ, Limited Tickets Available | +50

CRG
CARVELLI RESTAURANT GROUP