New Year's Eve

Da Vinci's

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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

CAPESANTE 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, Grapes, Sea Salt, Black Sesame Purée

BRUSCHETTA DI PERA E GORGONZOLA

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

Zuppe e Insalate

Soup and Salad

ITALIAN WEDDING SOUP

Rich Chicken Broth With Mini Italian Meatballs, Spinach Leaf and Pastina

BISQUE DI ARAGOSTA

Lobster Bisque

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

KALUGA CAVIAR SERVICE | 125

Entree

Choice of Entree

RAGU' D'AGNELLO
Braised Lamb Ragu, Mafaldine Pasta, Topped With Ricotta

OSSOBUCO
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

CAPESANTE
Seared Scallops, Butternut Squash Ravioli, Maple Brandy Cream Sauce, Crumbled Walnuts

GAMBERI SALSA ROSA
Shrimp, Broccoli, Mushroom, Sun Dried Tomatoes, Pink Brandy Cream Sauce, Over Penne

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

LASAGNA
Layers Of Pasta, Bolognese, Béchamel, Parmigiano and Mozzarella

VITELLO AL FUNGHI
Veal Scaloppine, Wild Mushroom Brandy Demi Cream, Roasted Potatoes, Haricots Verts Almondine

MERLUZZO BELLAGIO
Seared Chilean Seabass, Tomato Risotto, Lemon Zest Cream Sauce, Tomato Confit

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

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

POLLO ARROSTO
Half Semi-Boneless Roasted Chicken, Roasted Potatoes, Haricots Verts Almondine, Gremolata

ARAGOSTA ALLA GRIGLIA
Twin Lobster Tails, Mashed Potatoes, Asparagus, Drawn Butter

Upgrades

ADD LOBSTER TAIL | 30

ADD SHRIMP | 25

ADD BLACK WINTER TRUFFLE | 18

ADD SCALLOPS | 28

Dolce

Dessert by Chef

Cocktails

RASPBERRY LYCHEE MARTINI
Ketel One Vodka, Nolet's Gin, Lychee, Raspberry, Lemon Juice, St-Germain, Bergamot Foam

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

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

AN ITALIAN IN CUBA
Bacardi Ocho, Coconut, Passion Fruit, Lime Juice, St. Elizabeth Allspice, Piña Colada Foam

LILIKOI MARGARITA
Cazadores Tequila, Coconut, Passion Fruit, Lime Juice, Touch of Grand Marnier, Calabrian Chile Tincture

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

VIOLETTA
Durty Gurl Vodka, Muddled Blackberries & Sage, Lemon Juice, Luxardo Maraschino Cherry Liqueur

SIMPLE JOY
Grey Goose Orange, Aperol, St-Germain, Lemon, Grapefruit

MEDITERRANEAN STONE FRUIT SOUR
Buffalo Trace Bourbon, Whiplash Whisky, Apricot Luxardo, Peach Purée, Empirical Plum, Lemon Juice

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

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

Spirit-Free Cocktails

LAVENDER CRUSH-LEMONADE
N/A Gin, Vibrante Martini & Rossi, Lavender, Lemon Juice

TAKE IT TIKI
N/A Rum, Orgeat, Lime Juice, Passion Fruit

CLEAN COLADA
N/A Rum, Giffard Coconut, Orgeat, Lime Juice

COS-NO
N/A Tequila, Citrus, Lime Juice, Blackberry, Cranberry Juice

CARVELLI RESTAURANT GROUP

Add On

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