

APPETIZERS FOR YOUR TABLE

- Caesar salad with fresh parmesan ... \$3.95 add anchovies ... \$1.75
- Mozzarella Cheese Sticks with marinara sauce ... \$7.95
- Fresh Mussels - chef's preparation (in season) ... \$12.95
- Fresh Clams - chef's preparation (in season) ... \$13.95
- Prawns wrapped in prosciutto ... \$9.95
- Fresh Mozzarella, Basil and Tomatoes with basil infused olive oil ... \$8.95
- Fried Calamari with garlic aioli ... \$8.95

Hot Crab & Artichoke Dip with freshly baked Tuscan bread ... \$10.95

Appetizer size pasta-your choice of any pasta on the menu ... (half portion-half price-salad not included)

BOTTOMLESS HOUSE SALAD AND FRESHLY BAKED TUSCAN BREAD only ... \$7.95
BOTTOMLESS SALAD BOWL WITH daVinci's HOMEMADE ITALIAN DRESSING AND FRESHLY BAKED TUSCAN BREAD
(Single serving size house salad is available ... \$2.95)

PASTA PASTA PASTA PASTABILITIES ...

All full size entrees include our bottomless house salad bowl with daVinci's homemade Italian dressing and freshly baked Tuscan bread or substitute a caesar salad for an additional \$2.95

CREATE YOUR OWN PASTA WITH YOUR CHOICE OF PASTA, SAUCE AND ADDITIONS

SAUCES

all sauces are homemade

ALFREDO ... \$14.95

a rich blend of butter, heavy cream, nutmeg and parmesan cheese

TUSCAN TOMATO (vegetarian) ... \$12.95

roma tomatoes, garlic, white wine, red pepper flakes and Italian spices

BOLOGNESE ... \$13.95

ground beef, pork, carrots, celery and onions

in a thick and hearty sauce

(this is not a red sauce it is a traditional brown sauce)

PESTO ... \$14.95

blend of fresh basil, garlic, olive oil, parmesan cheese and walnuts

WHITE CLAM SAUCE ... \$14.95

diced sea clams in a light brothy garlic herb sauce

RED CLAM SAUCE ... \$14.95

diced sea clams in a spicy tomato sauce

PASTAS

SPINACH LINGUINE

SPAGHETTI

FETTUCCINE

ANGEL HAIR

PASTA ADDITIONS

75¢ each

yellow squash

eggplant

zucchini

mushrooms

onions

extra garlic

fresh roma tomatoes

\$1.75 each

fresh mozzarella cheese

fresh basil

spicy Italian sausage

kalamata olives

anchovies

\$2.75 each

artichoke hearts

prosciutto ham

chicken

shrimp

bay scallops

pancetta

meatballs

diced sea clams

fresh clams (in season)

mussels (in season)

sundried tomatoes

roasted red peppers

LEO'S FAVORITE COMBINATIONS

THE LEONARDO ... \$17.70

fettuccine with chicken in our alfredo sauce

THE MONA LISA ... \$15.95

angel hair pasta, yellow squash, zucchini, mushrooms, and onions in our Tuscan tomato sauce

THE SICILIAN ... \$17.45

spaghetti, spicy italian sausage, and meatballs in our Tuscan tomato sauce

THE ROMAN ... \$20.45

spinach linguine, bay scallops, and shrimp in our spicy red clam sauce

please limit separate checks to two per table

splitting entrees will be an additional \$1.50 charge

an 18% gratuity will be added to parties of eight or more

The Idaho Department of Health states, "Consuming undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions."

All full size entrees

include our bottomless house salad bowl with daVinci's homemade Italian dressing and freshly baked Tuscan bread or substitute a caesar salad for an additional \$2.95

HOUSE SPECIALTIES

MEAT LASAGNA ... \$14.95

layers of beef, pork and cheeses with our classic bolognese meat sauce
VEGETABLE LASAGNA ... \$13.95

layers of lasagna with zucchini, yellow squash, spinach and cheeses smothered in our Tuscan tomato sauce
SPAGHETTI & MEATBALLS ... \$15.70

fresh spaghetti and our homemade Tuscan tomato sauce with of course homemade meatballs
EGGPLANT PARMAGIANA ... \$14.95

breaded eggplant baked with mozzarella cheese and Tuscan tomato sauce served with a side of angel hair pasta

SHRIMP SCAMPI ... \$18.95

prawns sauteed with garlic, butter, white wine, red chilis and parsley served with a side of angel hair pasta

TRI-COLORED THREE CHEESE TORTELLINI ALFREDO ... \$16.95

spinach, tomato and egg tortellini smothered in daVinci's alfredo sauce

CHEESE RAVIOLI WITH TUSCAN TOMATO SAUCE ... \$15.95

CHICKEN AND VEAL

All chicken and veal dishes complemented with a side of angel hair pasta with aglio olio or Tuscan tomato sauce
add extra chicken ... \$2.50 add extra veal ... \$4.50

CHICKEN PARMAGIANA ... \$17.95

breaded breast of chicken baked with mozzarella cheese and Tuscan tomato sauce

CHICKEN MARSALA ... \$17.95

breast of chicken sauteed with sweet marsala wine and mushrooms

CHICKEN PICCATA ... \$17.95

breast of chicken sauteed with lemon, white wine, capers and garlic

VEAL PARMAGIANA ... \$19.95

breaded veal scaloppine baked with mozzarella cheese and Tuscan tomato sauce

VEAL MARSALA ... \$19.95

veal scaloppine sauteed with sweet marsala wine and mushrooms

VEAL PICCATA ... \$19.95

veal scaloppine sauteed with lemon, white wine, capers and garlic

DESSERTS

SAVE ROOM FOR HOMEMADE MASTERPIECES

MOUNTAIN HIGH MUD PIE ... \$6.95

a mountain of cookies and cream & mocha almond fudge ice cream in a homemade chocolate cookie crumb crust on a bed of hot fudge topped with whipped cream and dusted with cocoa - it's huge!

HOMEMADE CRISP ALA MODE ... \$6.95

ask your server for details

HOMEMADE TIRAMISU ... \$6.95

coffee and rum soaked chocolate sponge cake layered with mascarpone cream, dusted with cocoa, and garnished with chocolate pieces

HOMEMADE BROWNIE HOT FUDGE SUNDAE ... \$6.95

words cannot describe how good these brownies are, and topped with vanilla ice cream, whipped cream and hot fudge,

well what can we say - it's magnifico!

TWO SCOOPS OF VANILLA ICE CREAM ... \$3.95

topped off with hot fudge and whipped cream if you like

TWO SCOOPS OF SPUMONI ICE CREAM ... \$3.95

HOMEMADE CRÈME BRULEE ... \$6.95