

# Drink List

## Sparkling

	6oz	Btl
Prosecco (Veneto)	11	42
Mia Dolce, Moscato d'Asti (Piemonte)	10	38

## White

House White	8	30
Villa Sandi, Pinot Grigio (Veneto)	11	42
Washington Hills, Riesling (Washington)	10	38
St. Francis, Chardonnay (Sonoma)	12	46
Clifford Bay, Sauvignon Blanc (New Zealand)	10	38

## Red

House Red	8	30
Barone Ricasoli, Chianti Classico "Riserva" (Tosca	14	54
Ty Caton, "Entyement" Red Blend (Sonoma)	13	50
Brown Heritage, Cabernet Sauvignon (California)	13	50
Unconditional, Pinot Noir (Oregon)	12	46
Guidobono, Nebbiolo (Piemonte)	13	50

## Cocktails

(All cocktails \$13)

Wild Orchid

Empress Gin, St. Germain, Lime, Simple Syrup

Italian Manhattan

Buffalo Trace, Amaro Lucano, Vermouth, Orange Zest

Autumn Sassafras

Rum, Vodka, Seasoned Fresh Apples,

Cinnamon, Elderflower, Triple Sec

Biareo Paloma

Casamigos Tequila, Pink Grapefruit, Triple Sec, Lime

Pirate's Treasure

Myers Rum, Bacardi, Cpt. Morgan, Triple Sec, Lime

Davinci's Sangria

Rotating selection. Please ask your server.

Tuscan Sidecar

Bourbon, Faretto, Lemon Juice & Fresh Orange

## Beers

Kaliber "Non Alcoholic"	5
Coors Light	6
Newburyport, White Ale	7
Peroni	7
Riverwalk, "Stormed Door" Porter	7
Sam Adams, Seasonal	7
New Belgium, "Fat Tire"	7
Moretti	7
Troegs, "Perpetual" IPA	8
Wormtown, "Be Hoppy" IPA	8
Cisco, "Whale's Tale" Pale Ale	7
Downeast, Seasonal Cider	8

## Scotches

Glenlivet 12
Macallan 12, 15, 18
Chivas
JW 18, Black, Blue
Oban
Dewars
Talisker

## Whiskeys

Bulleit
Knob Creek
Woodfords Reserve
Maker's Mark
Crown Royal
Buffalo Trace
Blantons
Whistle Pig 10, 15

# Menu

## 🌀 Antipasti 🌀

Arancini con Pomodoro   Lightly fried risotto rice balls stuffed with mozzarella served with house made tomato sauce.	10.99
Beet Salad (GF)   Sliced beets served with fried goat cheese, pine nuts and micro greens in a rice wine vinaigrette.	10.99
Mozzarella Burrata (GF)   Tomatoes stacked with mozzarella burrata and basil. Topped with reduced balsamic vinegar.	13.99
Insalata di DaVinci Bistro (GF)   Mesclun greens tossed with cucumber, dried cranberries, red onion, Maytag blue cheese and apple/cranberry cider vinaigrette.	10.99
Calamari Fritti   Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.	14.99
*Mussels alla Peppino (GF)   Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers.	13.99
Caesar Salad   Romaine lettuce tossed in a classic dressing. Served with croutons, white anchovies and shaved Parmigiano.	9.99
Eggplant Rollatini   Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.	10.99
Antipasto Toscano (GF)   Sliced Capicola, Mortadella, Sopressata, Prosciutto, cheese and grapes.	15.99
Meatballs	8.99

## 🌀 Pasta 🌀

**Gluten free (penne, gnocchi, pappardelle) pasta can be substituted with any sauce.**

*Spaghetti alle Vongole   Tossed with white wine and clams.	26.95
Rigatoni Bolognese   Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.	22.99
*Tortellini agli Scampi e Vodka   Four cheese stuffed tortellini served with sautéed shrimp and English peas in a pink tomato creamy vodka sauce.	27.99
Orecchiette   Served with Italian sausage and broccoli in a spicy white wine sauce. Topped with Pecorino Romano.	22.99
Gnocchi agli Funghi   Potato dumplings tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Parmigiano cheese and white truffle oil.	22.99
Pappardelle alla Barese   Tossed with roasted eggplant, tomatoes, aglio & basilico in a light plum tomato sauce. Topped with fresh mozzarella.	20.99
Lasagna di Carne   Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	21.99
Spaghetti alla Carbonara   Served with Pancetta, Pecorino & garlic. Finished with Parmigiano and fresh raw egg yolk.	20.99
*Tagliatelle Fra Diavolo   Tossed with calamari and mussels in a spicy red sauce. Served with shrimp.	32.99
Masala Ravioli   Indian - Italian fusion ravioli stuffed with ricotta cheese, English peas and ginger then coated in a spicy tomato cream sauce. Finished with a curry leaf pistachio pesto.	23.99

## Secondi

*When asking for substitutions, note that certain substitutions may incur an additional charge. Please ask your server for details.*

Vitello Saltimbocca   Pan seared veal cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and asparagus in a white wine butter sauce.	26.99
Chicken Parmesan   (available gluten free for \$3 upcharge) Panko crusted boneless Bell Evan's chicken breast topped with plum tomato sauce and melted mozzarella di Bufala. Served with a side of Rigatoni pomodoro.	24.99
Bistro Chicken (GF)   Bell Evan's pounded and pan seared chicken breast with Prosciutto Cotto & melted Provolone. Served in a white wine & cranberry creamy sauce with a side of broccoli and roasted potatoes.	26.99
*Beef Tenderloin (GF)   Grilled and served with roasted potato "chips" and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	35.99
*Lamb Chops (GF)   Grilled and drizzled with orange, honey & Dijon mustard sauce. Served with "potato chips" and broccoli.	34.99
*Risotto agli Frutti di Mare (GF)   Risotto slowly simmered with mussels, calamari, shrimp, white wine, cherry tomatoes and English peas.	28.99
*Pork Chop (GF)   Grilled and served with roasted potatoes and spinach. Finished in an apple & Gorgonzola sauce.	25.99
*Salmon (GF)   Grilled and served with roasted peppers and asparagus. Finished with a creamy sun dried tomato & thyme sauce.	26.99

## Sides

Zucchini Noodles w/ pomodoro Sauce (\$13) Spaghetti Aglio Olio (\$9) Asparagus (\$7) Broccoli (\$7) Spinach (\$7) Roasted Potatoes (\$7) Roasted Peppers (\$7) Meatballs (\$8.99)

## Kid's Menu

Macaroni & Cheese (\$14) Spaghetti with Tomato Sauce or Butter (\$10) Spaghetti & Meatballs (\$13)

## 5 Course Chef Tasting

*An amazing culinary journey.*

**\$69/person**

**Vegetarian - \$55/person**

**Wine Pairing - \$30/person**

*Please ask your server for details.*

*(Tastings require a minimum of two or more people.)*

*(GF) These items already are, or can be made gluten free. Please ask your server for details.*

\* The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

A suggested 20% gratuity will be added to parties of six or more

**"Chef Peppino"**

## *Dolci*

<i>Apple Crostata (15+ minute baking time)</i>	10.99
<i>Topped with caramel and strawberry coulis.</i>	
<i>Served with vanilla gelato.</i>	
<i>Chocolate Mousse (GF)</i>	7.99
<i>Chocolate Lava Cake</i>	8.99
<i>Crème Brulee (GF)</i>	8.99
<i>Cannoli</i>	8.99
<i>Torta di Ricotta</i>	9.99
<i>Served with blueberry sauce and strawberry coulis.</i>	
<i>Tiramisu al Mattone</i>	8.99
<i>Gelato or Sorbetto di Peppino (GF)</i>	5.99
<i>Rotating flavors, please ask your server</i>	

## *Liqueur*

### *Armagnac*

<i>Cerbois VSOP</i>	14
<i>Daron Calvados</i>	12

### *Dessert Wine/Port*

<i>Taylor Fladgate 10</i>	12
<i>Taylor Fladgate 20</i>	14
<i>Florio, "Targa" Marsala Riserva (2oz)</i>	14
<i>Donnafugata, "Ben Ryé" (2oz)</i>	14

### *Grappa*

<i>Banfi</i>	11
--------------	----

### *Cognac*

<i>Henessey VS</i>	14
<i>Remy Martin VSOP</i>	14

### *Amaro*

<i>Averna</i>	9
<i>Fernet Branca</i>	9
<i>Limoncello</i>	9
<i>Romana Sambuca (Black or White)</i>	9
<i>Amaro Lucano</i>	9
<i>Amaro Montenegro</i>	12

## *Bevande Calde*

<i>Hot Tea Selection</i>	4
<i>Pick your flavor</i>	
<i>Espresso</i>	3
<i>Cappuccino</i>	5

# Wine List

## Sparkling

Palmer & Co. "Brut" Champagne Reserve (France)

## Rose

1 2017 Chloe, Rose (California) 44

## White Wines

### Light Body

3 2018 Sorrentino, Falanghina (Campania) 44

4 2017 Clos Pegase, Sauvignon Blanc (Napa) 44

5 2017 Coppo, "La Rocca" Gavi (Piemonte) 44

6 2017 Mare Antico, Orvieto (Umbria) 44

9 2018 Borgo Conventi, Sauvignon Blanc (Friuli-Venezia Giulia) 54

7 2018 Santa Margherita, Pinot Grigio (Alto Adige) 62

### Medium Body

8 2017 Blandine, "Terre Siciliane" Cuvee (Sicily) 44

10 2016 King Estate, Pinot Gris (Willamette Valley) 46

2 2017 Vinosia, Fiano di Avellino (Campania) 46

11 2014 Laila, Verdicchio Classico Superiore (Marche) 46

### Full Body

12 2017 Cakebread, Chardonnay (Napa Valley) 84

## Red Wines

### Light to Medium Body

23 2016 Bove, Montepulciano d'Abruzzo (Abruzzo) 44

26 2015 Salviano, "Turlo" Sangiovese/Cabernet Sauvignon/Merlot (Umbria) 46

27 2013 Cantine GINI, "Il Novecento" Chianti Riserva (Toscana) 46

38 2017 Judeka, Nero 'Avola (Sicilia) 46

25 2014 Duca di Salaparuta, "Làvico" Nerello Mascalese (Sicilia) 54

29 2009 Nera, "Grumello Riserva" Nebbiolo (Lombardia) 66

7 Schug, Pinot Noir (Carneros)

2 Solomon Hill, Pinot Noir (Santa Maria Valley)



*Medium to Full Body*

4	Sardus Pater, "Il Arenas" Corignano Riserva (Sardinia)	
6	Grifalco, Aglianico del Vulture (Basilicata)	
34	2016 Cecchi, "La Mora" Morellino di Scansano (Toscana)	52
43	2017 Pian delle Querci, Rosso di Montalcino (Toscana)	59
30	2016 Silvio Nardi, Rosso di Montalcino (Toscana)	64
33	2015 Bruno Rocca, "Fralu" Langhe Nebbiolo (Piemonte)	66
37	2014 Brancaia, Chianti Classico "Riserva" (Toscana)	82
39	2010 Nera "Casa Vinicola", "Sforzato" Nebbiolo (Lombardia)	94

*Full Body*

32	2016 Ruffino, "Modus" (Super Tuscan)	64
40	2015 Capanna, "Sant Antimo" (Super Tuscan)	64
42	2013 Cesari, "Jema" Corvina (Veneto)	95
59	2018 Orin Swift, "8 years in the desert" Zinfandel blend (California)	95
45	2014 Jordan, Cabernet Sauvignon (Alexander Valley)	120

*Decanter Worthy*

46	2017 The Prisoner, "Red Blend" (Napa Valley)	95
47	2014 M. Marengo, "La Morra" Barolo (Piemonte)	100
50	2016 Gaja, "Promis" (Super Tuscan)	110
51	2015 Acinatico, Amarone (Veneto)	110
53	2013 Bocale, Sagrentino de Montefalco (Umbria)	110
52	2013 Nannetti, Brunello di Montalcino (Toscana)	120
54	2016 Cakebread Cellars, Cabernet Sauvignon (Napa Valley)	120
55	2017 Tenuta San Guido, "Guidalberto" (Super Tuscan)	120
56	2014 Rutheford, "Round Pond Estate" Cabernet Sauvignon (Napa)	120
57	2011 Pietro Rinaldi, "San Cristoforo" Barbaresco (Piemonte)	120
58	2014 Michele Chiarlo, "Tortoniano" Barolo (Piemonte)	120
49	2011 Cascina Ballarin, "Bricco Rocca" Barolo (Piemonte)	120
60	2015 Ornellaia, "Le Serre Nuove" (Super Tuscan)	140
61	2007 Cacchiano, Fonte Merlano (Super Tuscan)	160
62	2012 Blackbird, "Contrarian" Cab. Franc & Sauv./Merlot (Napa)	195
63	2013 Michele Chiarlo, "Cerequio" Barolo (Piemonte)	195


*Half Bottles*

*White*

13	2016 Kim Crawford, Sauvignon Blanc (New Zealand)	28
14	2016 Sonoma Cutrer, Chardonnay (Russian River)	34

*Red*

1	Giacomo Fenocchio, Barolo (Piemonte)	
2	Capanna, Brunello di Montalcino (Toscana)	



All vintages are subject to change

