

# 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

## Rose

Chloe, Pinot Noir Rose	9	34
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## Red

House Red	8	30
Barone Ricasoli, Chianti Classico "Riserva" (Tosca)	14	54
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, Rocks

Italian Manhattan

Bourbon, Amaro Lucano, Vermouth, Cherry, Up

Citrus Martini

Vodka, Cointreau, Fresh Citrus, Elderflower, Sugar Rim, Up

Bistro Paloma

Tequila, Pink Grapefruit, Triple Sec, Lime, Rocks

Pirate's Treasure

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

Davinci's Sangria

Red or White

Tuscan Sidecar

Bourbon, Faretti, Lemon Juice & Fresh Orange, Up

## Beers

Kaliber "Non Alcoholic"	5
Coors Light	6
Peroni	7
Smuttynose, Porter	8
Sam Adams, Seasonal	7
Sam Adams, Boston Lager	7
New Belgium, "Fat Tire"	7
Allegash, White	8
Fiddlehead, IPA	8
Wormtown, "Be Hoppy" IPA	8
Downeast, Seasonal Cider	8
Two Robbers "Cucumber & Mint" Seltzer	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
Bulleit
Jim Bean

# Menu

## 🌀 Antipasti 🌀

Arancini   Lightly fried risotto rice balls stuffed with mozzarella served with house made tomato confit. Served with a side of arugula and topped with Parmigiano.	11.99
Summer Salad (GF)   House smoked salmon over roast watermelon, onion, mint and caper tapenade.	13.99
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 poached peaches, cucumber, red onion, Feta cheese and peach vinaigrette.	10.99
Beet Concert (GF)   Red "Love Beets" with shredded Feta, poached shrimp, EVOO and rice wine vinaigrette.	14.99
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.	10.99
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	6.99

## 🌀 Pasta 🌀

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

*Spaghetti alle Vongole   Tossed with white wine, cherry tomatoes and clams.	27.99
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
Summer Gnocchi   Potato dumplings tossed with yellow squash, cherry tomatoes, garlic, roasted peppers, olives and finished with mozzarella Fior di Latte.	23.99
Tortellini Panna e Prosciutto   4-Cheese stuffed tortellini with Prosciutto, and English peas in a creamy Prosecco sauce.	23.99
Pappardelle agli Funghi   Tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Parmigiano cheese and white truffle oil.	22.99
Ravioli Pugliesi   Burrata stuffed ravioli in a roasted tomato sauce.	23.99
Malfatti agli Scampi   Sautéed in a white wine and butter, English peas, shrimp and sun dried tomato white wine sauce.	28.99
*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
Lasagna di Carne   Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	22.99

## 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.	28.99
Chicken Parmesan   (available gluten free for \$3 upcharge)	25.99
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.	
Pork Tenderloin (GF)   Grilled and served with roasted potatoes and broccoli. Finished in a Gorgonzola sauce.	26.99
*Beef Tenderloin (GF)   Grilled and served with potato au gratin and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	42.99
*Lamb Chops (GF)   Half rack grilled lamb drizzled with nut free basil pesto sauce. Served with potato au gratin and broccoli. Finished with rosemary, garlic and EVOO.	36.99
*Risotto agli Frutti di Mare (GF)   Risotto slowly simmered with mussels, calamari, shrimp, white wine, cherry tomatoes and English peas.	32.99
Pollo alle Ciliege (GF)   Pan seared chicken breast sautéed with cherries and vino rosato. Served with roasted potatoes and asparagus.	27.99
*Salmon (GF)   Grilled and served with fennel & arugula salad. Finished in a scallion vinaigrette.	28.99

## Sides

Spaghetti Aglio Olio (\$9) Asparagus (\$7) Broccoli (\$7)  
Spinach (\$7) Roasted Potatoes (\$7) Meatballs (\$6.99)  
Vegan Zucchini in a plum tomato sauce (\$14)

## Kid's Menu

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

*(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>Peach Crostata (15+ minute baking time)</i>	12
<i>Topped with caramel and strawberry coulis.</i>	
<i>Served with vanilla gelato.</i>	
<i>Vanilla Panna Cotta</i>	8
<i>Blueberry &amp; Ricotta Cannoli</i>	9
<i>Semifreddo al Limoncello</i>	9
<i>Tiramisu al Mattone</i>	8
<i>Gelato or Sorbetto di Peppino (GF)</i>	6
<i>Two scoops. 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>Donnafugata, "Ben Ryé" (2oz)</i>	14

### *Grappa*

<i>Banfi</i>	11
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### *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



		<i>Champagne</i>	
NV	Palmer & Co. "Brut" Champagne Reserve (France)		90

## *White Wines*

### *Light Body*

3	2018	Sorrentino, Falanghina (Campania)	44
5	2017	Coppo, "La Rocca" Gavi (Piemonte)	44
7	2018	Santa Margherita, Pinot Grigio (Alto Adige)	62

### *Medium Body*

10	2016	King Estate, Pinot Gris (Willamette Valley)	46
2	2017	Vinosia, Fiano di Avellino (Campania)	46

### *Full Body*

12	2017	Cakebread, Chardonnay (Napa Valley)	84
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## *Red Wines*

### *Light to Medium Body*

23	2016	Bove, Montepulciano d'Abruzzo (Abruzzo)	44
26	2015	Salviano, "Turlo" Sangiovese/Cabernet Sauvignon/Merlot (Umbria)	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
41	2012	Solomon Hill, Pinot Noir (Santa Maria Valley)	120

### *Medium to Full Body*

21	2016	Grifalco, Aglianico del Vulture (Basilicata)	52
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

### *Decanter Worthy*

46	2017	The Prisoner, "Red Blend" (Napa Valley)	95
50	2016	Gaja, "Promis" (Super Tuscan)	110
52	2014	La Fuga, 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	Rutherford, "Round Pond Estate" Cabernet Sauvignon (Napa)	120
62	2012	Blackbird, "Contrarian" Cab. Franc & Sauv./Merlot (Napa)	195

All vintages are subject to change

