

Da Vinci Banquet Hall

Take-Out Menu

Hors D'oeuvres

Rice Balls (Mini)

A combination of rice & cheese, breaded & deep fried \$ 0.60 Each

Spanakopita

Layers of Phyllo dough filled with seasoned spinach, onions and feta cheese \$ 0.60 Each

Mushroom Caps

Deep fried breaded mushrooms \$ 0.60 Each

Quiche

Oven baked pastry shell filled with meat or vegetables or cheese \$ 0.60 Each

Zucchini Chips

Breaded sliced zucchini & deep fried \$ 0.60 Each

Chicken Tenders

Bite size breaded chicken deep fried \$ 0.75 Each

Mozzarella Sticks

Deep fried breaded mozzarella \$ 0.60 Each

Mini Spring Rolls

Spring roll wrappers with a variety of vegetables \$ 0.60 Each

Skewered Chicken

Bite size chicken glazed with a sweet plumb bbq sauce \$ 0.80 Each

Skewered Barese Sausage

Barese sausage cut into bite size pieces skewered \$ 0.80 Each

Skewered Veal Satay

Bite size tender veal glazed with a sweet plumb bbq sauce \$ 0.80 Each

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Antipasto

Prosciutto

Finely trimmed locally cured Prosciutto - Deli Style \$ 40.00 per Kg
Take out dome presentation - One piece / serving \$ 1.50 per Person

Assorted Cold Cuts

Cured Capiccolo, Salami & Prosciuttino - Deli Style \$ 35.00 per Kg
Take out dome presentation - One piece of each / serving \$ 1.75 per Person

Caprese Salad

Bocconcino & Cherry Tomatoes dressed w/ Olive Oil,
Salt & Pepper (Garnished w/ Basil)
One piece of each per serving \$ 2.00 per Person

Grilled Vegetables

Zucchini, Eggplant & Roasted Red Peppers
Grilled and marinated in oils & spices
One piece of each per serving \$ 3.25 per Person

Seafood Salad

Shrimp & Calamari tossed in our very own special dressing
70 gm per serving \$ 37.00 per Kg

Bocconcino

Creamy regular sized bocconcini - Deli Style \$ 20.00 per Kg
Take out dome presentation & garnished w/ Olives \$ 1.50 per Person

Assorted Olives

Infornati, Kalamata & Green Olives
Dressed & Seasoned - Deli Style \$ 10.00 per Kg

Calamari Fritti

U10 Calamari with the tentacles
Garnished w/ lemon wedge & parsley \$ 6.50 per Person

Eggplant Parmigiana

Layered eggplant with tomato sauce & cheese \$ 50.00 Small
\$ 100.00 Large

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Take-Out Menu

Pasta

Lasagna

6 Layered Lasagna with minced meat, tomato sauce
and an assortment of cheeses

\$ 45.00 Small 9 Pieces
\$ 90.00 Large 18 Pieces

Vegetarian Lasagna

6 Layered Lasagna with an assortment of vegetables
and cheese all in a rose basciamela sauce.

\$ 47.50 Small 9 Pieces
\$ 95.00 Large 18 Pieces

Meat Cannelloni

Rolled pasta stuffed with a blend of cheeses and minced
meats topped with tomato sauce - One per serving

\$ 3.00 Each

Cheese Cannelloni

Rolled pasta stuffed with a ricotta & spinach filling
and topped with a rose sauce - One per serving

\$ 2.75 Each

Fazzoletto

Crepes stuffed with a ricotta & spinach filling and
topped with a rose sauce - One per serving

\$ 2.75 Each

Penne Al Forno

Penne pasta with bolognese sauce and an
assortment of cheeses cooked al forno

\$ 90.00 Serves 20 ppl

Risotto Ai Funghi

Long grain rice slowly cooked with chicken stock
and a blend of mushrooms
Half portion

\$ 2.50 per Person

Risotto Agli Asparaci

Long grain rice slowly cooked with chicken stock
and a blend of asparagus
Half portion

\$ 2.75 per Person

Risotto Agli Zucchini

Long grain rice slowly cooked with chicken stock
and a blend of Zucchini
Half portion

\$ 2.75 per Person

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Meat

Veal Parmigiana

A breaded 4 oz cut of choice veal with tomato sauce and a blend of cheeses

\$ 6.00 per Person

Chicken Parmigiana

4 oz of fresh chicken breast with tomato sauce and a blend of cheeses

\$ 5.00 per Person

Veal Scaloppini

4 oz cut of choice veal lightly floured, pan seared and topped with sliced mushrooms

\$ 6.00 per Person

Veal Piccata

4 oz cut of choice veal lightly floured, pan seared and topped with sliced mushrooms & lemon sauce

\$ 6.00 per Person

Veal Marsala

4 oz cut of choice veal lightly floured, pan seared and topped with sliced mushrooms & Marsala wine

\$ 6.00 per Person

Chicken Forestiera

4 oz fresh chicken breast lightly floured, pan seared with a touch of cream topped with mushrooms & red peppers

\$ 5.00 per Person

Chicken Piccata

4 oz fresh chicken breast lightly floured, pan seared with sliced mushrooms & lemon sauce

\$ 5.00 per Person

Chicken Marsala

4 oz fresh chicken breast lightly floured, pan seared with sliced mushrooms & Marsala wine

\$ 5.00 per Person

Italian Sausage

Pork sausage roasted (hot or sweet)

5 oz link \$ 4.50 per Person

3 oz cut \$ 3.75 per Person

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Vegetables

Potatoes

Fresh, peeled, home cut and roasted PEI potatoes \$ 1.50 per Person

Broccoli

Fresh broccoli cooked with simple mild spice \$ 2.00 per Person

Green Beans

Fresh green beans stir fried with simple spices \$ 2.25 per Person

Rapini

Fresh rapini saute in garlic, oil & pepper \$ 2.75 per Person

Baby Carrots

Israeli baby carrots, cooked with some onions, butter & oil & spices \$ 1.75 per Person

Peppers

Red & Gold peppers seasoned and roasted \$ 2.00 per Person

Mushrooms

White #1 mushrooms saute with white wine & seasoning \$ 2.00 per Person

Salads

Da Vinci Mixed Green Salad

with Radicchio \$ 1.50 per Person

Insalata Dolce Amaro

with Radicchio, Belgium Endive and Arugola \$ 1.75 per Person

Spring Mix Salad

Baby Lettuces, Baby Greens, Endive, Radicchio \$ 1.60 per Person

Bundled Spring Mix Salad

Baby Lettuces, Baby Greens, Endive, Radicchio
Rolled in a thinly sliced english cucumber \$ 2.00 per Person

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Take-Out Menu

Fish & Seafood

Capriccio Di Mare

Three 21 -25 tiger shrimps, two split king crab legs,
one 10 - 20 sea scallop, one mussel and one clam
in a buttery garlic sauce

\$ 16.50 per Person

Frittura Mista Di Pesce

Three 21 -25 tiger shrimps, three calamari rings,
one tentacle, one piece of filet of sole and one 10 - 20
sea scallop deep fried in clean, fresh vegetable oil
garnished with parsley & lemon wedges

\$ 15.00 per Person

Zuppa Di Pesce

Two 21 -25 tiger shrimp, three calamari, one tentacle,
one 10 - 20 sea scallop, monk fish, mussels & clams
all in a tomato based sauce
garnished with presley & a piece of toasted garlic bread

\$ 16.50 per Person

Lobster Tail

two to six ounce lobster tails split and cooked
in our special garlic & butter sauce

\$ 2.75 per "oz"