



DA VINCI ITALIAN RESTAURANT  
AT NOVADELL

*New and Old World Italian Cuisine Since 2009  
and American Classic Steakhouse*

270.632.1448

## *Appetizer - Primi*

### **BREAD AND OIL**

Basket of our housemade fresh foccacia bread with chef Pavel's famous garlic dipping oil - 5.00

### **CALAMRI FRITTI**

Golden brown buttermilk battered calamari with lemon wedges and DaVinci tomato dipping sauce - 11.00

### **CAPRESE**

Sliced vine ripe tomatoes layered with fresh mozzarella and basil, garnished with DaVinci dressing - 9.00

### **JUMBO SHRIMP COCKTAIL**

Served with cocktail sauce and lemons - 13.00

### **MUSSELS ALLA DIAVOLA**

Broiled freshwater mussels sautéed in white wine or spicy garlic tomato sauce with fresh garlic and parsley - 11.00

### **BRUSCHETTA CLASSICA**

Italian bread with fresh garlic topped with vine ripened tomatoes, olive oil and fresh basil - 9.00

### **ANTIPASTO MISTO**

Assorted sliced Italian meats and cheeses served with giardiniera and bread - 12.00

### **BANG SHRIMP**

Fried Shrimp served with bang sauce - 13.00

### **CHEESE STIX**

Hot mozzarella cheese filled sticks breaded and fried - 8.00

## *Salads - Insalata*

### **NOVADELL SALAD**

Iceberg lettuce, tomatoes, beets, cucumbers, mushrooms and croutons - 5.00

### **CAESAR SALAD**

Crispy romaine, house baked croutons and shredded Parmesan tossed in our creamy Caesar dressing. - 9.00

### **DAVINCI SALAD**

Bed of mixed greens, grilled chicken, sautéed mushrooms, fresh tomatoes, and feta cheese with house balsamic vinaigrette dressing - 12.00

### **GREEK SALAD**

Fresh spring mix, green and red peppers, red onions, cucumbers, grape tomatoes, kalamata olives, pepperoncini with DaVinci Italian dressing and Greek feta cheese - 10.00

### **HOUSE SALAD**

Fresh spring mix, grape tomatoes, red onions and cucumbers served with DaVinci Italian dressing - 4.00

### **ZUPPA D' AGLIO**

Creamy house made garlic soup with house made croutons and topped with fresh chives 4.50

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness

## Poultry - Carne - Meat

### **NEW YORK STRIP**

Marinated fresh cut balsamic glazed 16 oz. black angus New York Strip grilled how you like it, served with house made fresh mashed potatoes, topped with real garlic butter and sautéed vegetables - 37.00

### **BISTECA GRIGLIATA**

Marinated fresh cut balsamic glazed 16 oz. black angus ribeye grilled how you like it, served with house made fresh mashed potatoes, topped with real garlic butter and sautéed vegetables - 38.00

### **VEAL PARMESAN**

Sautéed breaded tender veal topped with mozzarella and Parmesan - Grana Padano with DaVinci tomato sauce served with a side of pasta - 29.00

### **POLLO ALLA PARMIGIANA**

Hand breaded fresh natural chicken breast topped with DaVinci tomato sauce, mozzarella and Parmesan and baked to perfection. Served with a side of spaghetti - 19.00

### **COTOLETTE DI POLLO**

Hand breaded fresh natural chicken breast, pan fried, baked to perfection, served with house made fresh rosemary garlic roasted potatoes, lemon wedges and parsley - 19.00

### **MEDAGLIONE DIMANZO**

Bistro medallions wrapped with bacon in chianti mushroom sauce. Served with house made mashed potatoes topped with real garlic butter and sautéed vegetables - 29.00

### **POLLO ALLA SALTIMBOCCA**

Fresh natural chicken breast topped with prosciutto, portabello mushrooms, spinach and smoked gouda baked to perfection and served with house made mashed potatoes, topped with garlic butter - 21.00

### **VEAL SALTIMBOCCA**

Sautéed all natural veal topped with prosciutto, portabello mushrooms, fresh spinach and smoked gouda cheese baked to perfection and served with house made mashed potatoes topped with house made garlic butter - 33.00

### **LAMB**

Rack of lamb prepared in a chianti portabello mushroom sauce served with house made mashed potatoes and fresh vegetables - 37.00

## Pesce - Fish - Seafood

### **FRUTTI DI MARE**

Six fresh tiger shrimp, mussels, jumbo scallops, baby clams, fresh garlic, parsley and crushed pepper sautéed with DaVinci tomato sauce and served over pasta - 24.00

### **SCAMPI AL AJILLO**

Six tiger shrimp sautéed with olive oil, fresh garlic, parsley and crushed red pepper. Served with spaghetti pasta topped with Parmesan cheese - 18.00

### **RAVIOLI CON ARAGOSTA**

Ravioli filled with lobster tossed in roasted house made real garlic butter and fresh sage, topped with Parmesan cheese - 14.00

### **FRESH SALMON**

Pan roasted all natural fresh cut fillet of salmon baked to perfection. Blood orange and honey glaze, served with house made mashed potatoes, fresh sautéed spinach and tomato basil sauce. - 29.00  
· Limited quantity and availability ·

### **SHRIMP CAPELLINI TOSCANA**

Roasted red peppers, kalamata olives, artichokes, capers and fresh garlic sautéed in olive oil with fresh signature DaVinci sauce over capellini pasta topped with house made garlic butter. - 20.00

**18% gratuity will be added to parties of 8 or more**

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## *Pasta - La Pasta*

### **LASAGNA**

DaVinci house made lasagna with meat sauce, ricotta, mozzarella and Parmesan cheese - 15.00

### **GNOCCHI**

Potato dumplings with bacon and creamy Parmesan sauce - 15.00

### **PASTA MEATBALLS**

Spaghetti with DaVinci tomato sauce, Italian meatballs, Parmesan cheese and fresh parsley - 15.00

### **PASTA RAGU BOLOGNESE**

Spaghetti with house made meat sauce - 15.00

### **PASTA TOSCANA**

Roasted red peppers, kalamata olives, artichokes, capers, sautéed in olive oil with fresh signature DaVinci sauce over capellini pasta topped with house made garlic butter. - 14.00  
· With Chicken - 17.00 · Shrimp - 20.00

### **PASTA WITH HOT SAUSAGE**

Hot Italian sausage sautéed in olive oil, and DaVinci tomato sauce, fresh parsley and Parmesan cheese - 15.00

### **PASTA ALFREDO**

Fettuccine with creamy Parmesan sauce - 14.00  
· With Chicken - 17.00 · Shrimp - 20.00

### **PASTA CARBONARA**

Spaghetti with creamy Parmesan sauce with eggs, bacon and sautéed onion - 15.00

### **BEEF RAVIOLI**

Beef stuffed ravioli topped with DaVinci tomato sauce, mozzarella cheese, Parmesan cheese and baked to perfection - 15.00

## *Novadell Classics*

All steaks are served with two side items and bread.

### **STEAKHOUSE SALAD**

Crisp romaine, tomato, bacon, bleu cheese crumbles, onion and New York Strip cooked to your temperature - 19.00

### **NEW YORK STRIP**

16 oz. of choice beef broiled over and open flame to enhance its natural flavor - 37.00

### **CHARLOTTE DEAN'S QUEEN OF HEARTS FILET**

10 oz. of the most tender of steaks, hand cut and broiled to perfection - 39.00

### **T-BONE**

24-26 oz. of the classic combination of filet and New York Strip. Well trimmed and bone in for flavor - 42.00

### **KRANKY'S PORTERHOUSE**

30-32 oz. of mouth watering delight - 49.00

### **BONE IN RIBEYE**

18 oz. chef's choice, bone in, hand cut beef, evenly marbled for just the right flavor - 45.00

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness

## Vegetarian Specials

### **PORTABELLO MUSHROOM RAVIOLI**

Ravioli stuffed with roasted portabello mushrooms and served in a creamy house made portabello mushroom sauce - 16.00

### **CHEESE RAVIOLI**

Ravioli topped with DaVinci tomato sauce, mozzarella cheese, Parmesan cheese and baked to perfection - 15.00

### **FRESH EGGPLANT PARMIGIANA**

Hand battered eggplant topped with DaVinci tomato sauce, mozzarella and Parmesan cheeses baked to perfection. Served with a side of pasta pomodoro - 18.00

### **CAPELLINI TOSCANA**

Roasted red peppers, kalamata olives, artichokes, capers, and fresh garlic sautéed in olive oil with fresh signature DaVinci sauce over capellini pasta topped with house made garlic butter. - 14.00

### **PASTA AL POMODORO**

Spaghetti with DaVinci tomato sauce, Parmesan cheese and fresh basil - 12.00

### **PASTA ALL AGLIO & OLIO**

Spaghetti sautéed with olive oil, crushed pepper, fresh garlic, fresh parsley and topped with shredded Parmesan cheese - 12.00  
· With Broccoli - 13.00 · Grilled Chicken - 15.00

### **PASTA WITH MUSHROOM SAUCE**

Fettuccine with creamy portabello mushroom house made sauce - 14.00

### **PASTA ALFREDO**

Fettuccine with creamy Parmesan sauce - 14.00

### **PASTA BUTTER**

Fettuccine with real butter and Parmesan cheese - 12.00

## Sides - Contorni

French Fries - 3.5 · Hot or Mild Sausage - 4 · Italian Meatball - 3.5  
Giardiniera - 3.5 · Grilled Shrimp - 7 · Extra Dipping Oil - 1  
Extra Dressing - 50¢ · Rosemary Roasted Potatoes - 4 · Mashed Potatoes - 4  
Baked Potato - 4 · Sautéed Spinach - 3 · Fresh Vegetables - 3 · Sweet Potato - 3  
Roasted Asparagus - 3 · Pan Fried Brussel Sprouts - 3.5

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## *Desserts - Dolci*

### **TIRAMISU**

Lady Finger cookies dipped in marsala wine and coffee, covered with mascarpone cheese and cocoa - 4.50

### **NEW YORK CHEESECAKE**

Slice of luscious silky smooth cheesecake - 4.00

### **CANNOLI**

Flaky pastry shell filled with sweetened ricotta cheese and chocolate chips. Chocolate coated or regular - 4.00

### **GELATO**

Italy's version of ice cream.  
Ask server for flavors - 3.00

### **LIMONCELLO MASCARPONE CAKE**

Lemon layer cake filled with lemon cream topped with white chocolate flakes - 5.00

### **CHOCOLATE CAKE**

Four rich, dark chocolate, melt-in-your-mouth cake layers are stacked high with alternating layers of decadent chocolate frosting topped with delicious chocolate shavings and served with ice cream. - 7.00

## *Drinks*

**SAN PELLEGRINO  
ITALIAN SPARKLING  
NATURAL MINERAL WATER - 3**

**ACQUA PANNA ITALIAN  
SPRING WATER - 3**

**COKE, DIET COKE,  
SPRITE, DR. PEPPER  
LEMONADE - 2.5**

**HOUSE MADE ICED TEA - 3  
FRESH COFFEE - 2.5  
ITALIAN ESPRESSO - 2.5  
HOT TEA - 2**

## Novadell Classics

All steaks are served with two side items and bread.

### STEAKHOUSE SALAD

Crisp romaine lettuce, tomato, bacon, bleu cheese crumbles, onion, and New York strip cooked to your temperature. **\$19**

### NEW YORK STRIP

16oz. of choice beef broiled over an open flame to enhance its natural flavors. **\$37**

### CHARLOTTE DEAN'S QUEEN OF HEARTS FILET

10oz. of the most tender of steaks, chef's hand-cut and broiled to perfection. **\$39**

### T-BONE

24-26oz. of the classic combination of filet and New York Strip. Well trimmed and "bone-in" for flavor. **\$42**

### KRANKY'S PORTERHOUSE

30-32oz. of mouth watering delight. **\$49**

### BONE-IN RIBEYE

18oz. chef's choice, bone-in, hand-cut beef, evenly marbled for just the right flavor. **\$45**

## Drinks

S. Pellegrino Italian Sparkling Natural Mineral Water **\$3**

Acqua Panna Natural Italian Spring Water **\$3**

Coke **\$2.5**

Diet Coke **\$2.5**

Sprite **\$2.5**

Dr. Pepper **\$2.5**

Lemonade **\$2.5**

House-Made Fresh Iced Tea **\$3**

Fresh Coffee **\$2.5**

Italian Espresso Coffee **\$2.5**

Hot Tea **\$2**

## Sides-Contourri

French Fries **\$3.5**

Hot or Mild Sausage Links **\$4**

2oz. Italian Meatball **\$3.5**

Giardiniera **\$3.5**

Grilled Shrimp **\$7**

Extra Dipping Olive Oil **\$1**

Extra Salad Dressing **.50**

Rosemary Roasted Potatoes **\$4**

Mashed Potatoes **\$4**

Baked Potato **\$4**

Sautéed Spinach **\$3**

Sautéed Fresh Vegetables **\$3**

Sweet Potato **\$3**

Roasted Fresh Asparagus **\$3**

Pan Fried Fresh Brussel Sprouts **\$3.5**

## Desserts-Dolci

### TIRAMISU

Lady Finger cookies dipped in marsala wine and coffee, covered with mascarpone cheese and cocoa. **\$4.5**

### NEW YORK CHEESECAKE

Slice of luscious silky smooth cheesecake. **\$4**

### CANNOLI

Flaky pastry shell filled with sweetened ricotta cheese and chocolate chips. Chocolate coated or regular: **\$4**

### GELATO

Italy's version of ice cream. Ask server for flavors. **\$3**

### LIMONCELLO MASCARPONE CAKE

Lemon layer cake filled with lemon cream topped with white chocolate flakes. **\$5**

### CHOCOLATE CAKE

Four rich, dark chocolate, melt-in-your-mouth cake layers are stacked high with alternating layers of decadent chocolate frosting topped with delicious chocolate shavings and served with ice cream. **\$7**

# DA VINCI ITALIAN RESTAURANT AT NOVADELL

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## Appetizer-Primi

### BREAD AND OIL

Basket of our house-made fresh focaccia bread with chef Pavel's famous garlic dipping oil. **\$5**

### CALAMARI FRITTI

Golden brown buttermilk battered calamari with lemon wedges and DaVinci tomato dipping sauce. **\$11**

### MUSSELS ALLA DIAVOLA

Broiled freshwater mussels, sautéed in white wine or spicy garlic tomato sauce with fresh garlic and parsley. **\$11**

### ANTIPASTO MISTO

Assorted sliced Italian meats and cheeses served with giardiniera and bread. **\$12**

### CAPRESE

Sliced vine ripe tomatoes layered with fresh mozzarella and basil, garnished with DaVinci dressing. **\$9**

### BRUSCHETTA CLASSICA

Italian bread with fresh garlic topped with vine ripened tomatoes, olive oil and fresh basil. **\$9**

### JUMBO SHRIMP COCKTAIL

Served with cocktail sauce and lemon. **\$13**

### BANG SHRIMP

Fried shrimp served with bang sauce. **\$13**

### CHEESE STIX

Hot mozzarella cheese filled sticks breaded and fried. **\$8**

## Salads-Insalata

### NOVADELL SALAD

Iceberg lettuce, tomatoes, beets, cucumbers, mushrooms, and croutons. **\$5**

### CAESAR SALAD

Crispy romaine, house-baked croutons and shredded parmesan tossed in our creamy Caesar dressing. **\$9**

### DAVIN CI SALAD

Bed of mixed greens, grilled chicken, sautéed mushrooms, fresh tomatoes, and feta cheese served with house balsamic vinaigrette dressing. **\$12**

### GREEK SALAD

Fresh spring mix, green and red peppers, red onions, cucumbers, grape tomatoes, kalamata olives, pepperoncini with DaVinci Italian dressing and Greek feta cheese. **\$10**

### HOUSE SALAD

Fresh spring mix, grape tomatoes, red onions and cucumbers served with DaVinci Italian dressing. **\$4**

### ZUPPA D'AGLIO

Creamy house-made garlic soup with house made croutons and topped with fresh chives. **\$4.5**

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## *Pasta-La Pasta*

### **LASAGNA**

DaVinci house-made lasagna with meat sauce, ricotta, mozzarella and parmesan cheese. **\$15**

### **BEEF RAVIOLI**

Beef-stuffed ravioli topped with DaVinci tomato sauce, mozzarella cheese, parmesan cheese and baked to perfection. **\$15**

### **PASTA MEATBALLS**

Spaghetti with DaVinci tomato sauce, Italian meatballs, parmesan cheese and fresh parsley. **\$15**

### **PASTA RAGU BOLOGNESE**

Spaghetti with house-made meat sauce. **\$15**

### **PASTA WITH HOT SAUSAGE**

Hot Italian sausage sautéed in olive oil and DaVinci tomato sauce, fresh parsley and parmesan cheese. **\$15**

### **PASTA TOSCANA**

Roasted red peppers, kalamata olives, artichokes, capers, sautéed in olive oil with fresh signature DaVinci sauce over capellini pasta topped with house-made garlic butter. **\$14** Add chicken **\$17**, Add shrimp **\$20**

### **GNOCCHI**

Potato dumplings with bacon and creamy parmesan sauce. **\$15**

### **PASTA CARBONARA**

Spaghetti with creamy parmesan sauce with eggs, bacon and sautéed onion. **\$15**

### **PASTA ALFREDO**

Fettuccine with creamy parmesan sauce. **\$14** Add chicken **\$17**, Add Shrimp **\$20**

## *Vegetarian Specialties*

### **PORTABELLO MUSHROOM RAVIOLI**

Ravioli stuffed with roasted portabello mushrooms and served in a creamy, house-made portabello mushroom sauce. **\$16**

### **CHEESE RAVIOLI**

Ravioli topped with DaVinci tomato sauce, mozzarella cheese, parmesan cheese and baked to perfection. **\$15**

### **FRESH EGGPLANT PARMIGIANA**

Hand-breaded eggplant topped with DaVinci tomato sauce, mozzarella and parmesan cheeses baked to perfection, served with side of pasta pomodoro. **\$18**

### **CAPELLINI TOSCANA**

Roasted red peppers, kalamata olives, artichokes, capers, fresh garlic, sautéed in olive oil with fresh signature DaVinci tomato sauce, topped with house-made garlic butter. **\$14**

### **PASTA AL POMODORO**

Spaghetti with DaVinci tomato sauce, parmesan cheese and fresh basil. **\$12**

### **PASTA ALL AGLIO & OLIO**

Spaghetti sautéed with olive oil, crushed pepper, fresh garlic, fresh parsley and topped with shredded parmesan cheese. **\$12** Add broccoli **\$13**, Add grilled chicken **\$15**

### **PASTA WITH MUSHROOM SAUCE**

Fettuccine with creamy portabello mushroom house-made sauce. **\$14**

### **PASTA ALFREDO**

Fettuccine with creamy parmesan sauce. **\$14**

### **PASTA BUTTER**

Fettuccine with real butter and parmesan cheese. **\$12**

## *Poultry-Carne-Meat*

### **POLLO ALLA PARMIGIANA**

Hand-breaded fresh natural chicken breast topped with DaVinci tomato sauce, mozzarella and parmesan baked to perfection, served with a side of spaghetti. **\$19**

### **POLLO ALLA SALTIMBOCCA**

Fresh natural chicken breast topped with prosciutto, portabello mushrooms, fresh spinach and smoked gouda cheese baked to perfection and served with house-made mashed potatoes, topped with house-made garlic butter. **\$21**

### **COTOLETTE DI POLLO**

Hand-breaded fresh natural chicken breast, pan fried, baked to perfection, served with house-made fresh rosemary garlic roasted potatoes, lemon wedges and fresh parsley. **\$19**

### **MEDAGLIONE DIMANZO**

Bistro medallions wrapped with bacon in chianti mushroom sauce served with house-made fresh mashed potatoes topped with real garlic butter and sautéed fresh vegetables. **\$29**

### **BISTECCA GRIGLIATA**

Marinated fresh cut balsamic-glazed 16 oz. black angus beef ribeye grilled how you like it, served with house-made fresh mashed potatoes, topped with real garlic butter and sautéed fresh vegetables. **\$38**

### **NEW YORK STRIP**

Marinated fresh cut balsamic-glazed 16 oz. black angus beef New York Strip grilled how you like it, served with house-made fresh mashed potatoes, topped with real garlic butter and sautéed fresh vegetables. **\$37**

### **VEAL PARMESAN**

Sautéed breaded tender veal topped with mozzarella and parmesan-grana padano with DaVinci tomato sauce served with a side of pasta. **\$29**

### **VEAL SALTIMBOCCA**

Sautéed all natural veal topped with prosciutto, portabello mushrooms, fresh spinach and smoked gouda cheese baked to perfection and served with house-made mashed potatoes, topped with house-made garlic butter. **\$33**

### **LAMB**

Rack of lamb prepared in chianti portobello mushroom sauce served with house made mashed potatoes and fresh vegetables. **\$37**

## *Pesce-Fish-Seafood*

### **FRUTTI DI MARE**

Six fresh tiger shrimp, mussels, jumbo scallops, baby clams, fresh garlic, parsley and crushed pepper sautéed with DaVinci tomato sauce and served over fettuccine pasta. **\$24**

### **SCAMPI AL AJILLO**

Six tiger shrimp sautéed with olive oil, fresh garlic, parsley and crushed red pepper served with spaghetti pasta topped with parmesan cheese. **\$18**

### **FRESH SALMON**

Pan roasted all natural fresh cut filet salmon baked to perfection! Blood orange and honey glaze, served with house-made mashed potatoes, fresh sautéed spinach and tomato fresh basil sauce. Limited quantity and availability. **\$29**

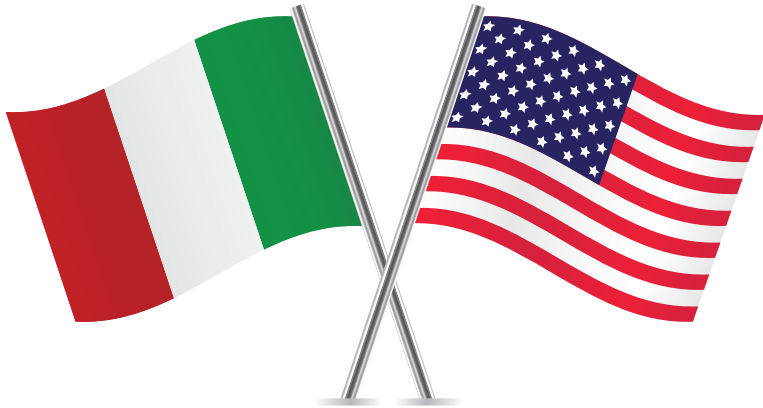
### **SHRIMP CAPELLINI TOSCANA**

Roasted red peppers, kalamata olives, artichokes, capers, fresh garlic sautéed in olive oil with fresh signature DaVinci tomato sauce topped with real garlic butter and fresh parsley. **\$20**

### **RAVIOLI CON ARAGOSTA**

Ravioli filled with lobster tossed in roasted house-made real garlic butter and fresh sage, topped with parmesan cheese. **\$14**





DA VINCI ITALIAN RESTAURANT  
AT NOVADELL  
**Children's Menu**

**CAESAR SALAD**

Crispy romaine, house-baked croutons and shredded parmesan tossed in our creamy Caesar dressing. \$2

**HOUSE SALAD**

Fresh spring mix, grape tomatoes, red onions and cucumbers served with Da Vinci Italian dressing. \$2

**FETTUCCHINE ALFREDO**

Fettuccine pasta in our creamy parmesan sauce. \$5  
With chicken \$6 With shrimp \$8

**PASTA BUTTER**

Pasta tossed in butter, topped with parmesan cheese. \$4

**SPAGHETTI AL POMODORO**

Our Da Vinci tomato sauce over pasta, topped with parmesan cheese. \$3

**CHEESE OR MEAT RAVIOLI**

Ravioli topped with Da Vinci tomato sauce and mozzarella cheese baked to perfection. \$5

**SPAGHETTI AND MEATBALL**

Our Da Vinci tomato sauce over pasta with one 2oz. meatball, topped with parmesan cheese. \$4.5

**CHICKEN TENDERS**

Two chicken tenders served with fries. \$5

**CHEESE STICKS**

Four deep fried mozzarella sticks served with tomato dipping sauce. \$4.5

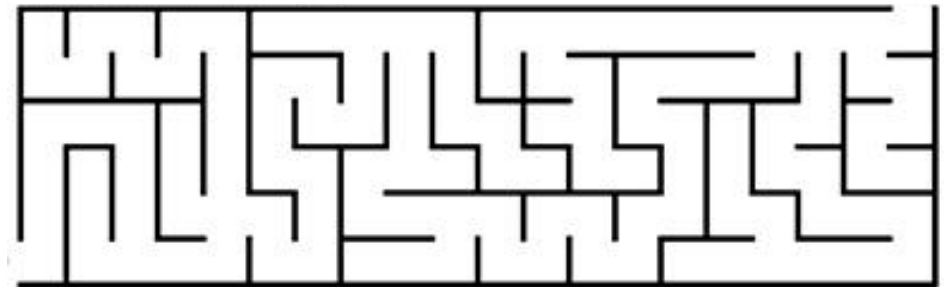
\*Drink is included with meal. (Orange Juice, Apple Juice, Chocolate/White Milk or Soft Drink)  
Fruit Cup available as a side. Does not include salad. Children under five receive a complimentary baby Pomodoro.

P U I A F I U H A F I T A L Y D  
 A J W E I D A V I N C I A N E L  
 R A J S S F S P A G H E T T I J  
 M P R I A N W I A K C B F J W I  
 E V B S L W I R I Y O S N O O F  
 S P W E A J A S D F K P I Z Z A  
 A J G S D F K J A S D F Q W E R  
 N C E M R A V I O L I E U Y T R  
 L P L I U Q W E R A S K J H B C  
 J A A S D F K V I A S F J W E R  
 K T T F P W E R U A K F H G I U  
 L A O D F L K J W Q E R J V L L  
 L T T I R A M I S U H C H E F A  
 A L K J E Y C V M W E R U F B A

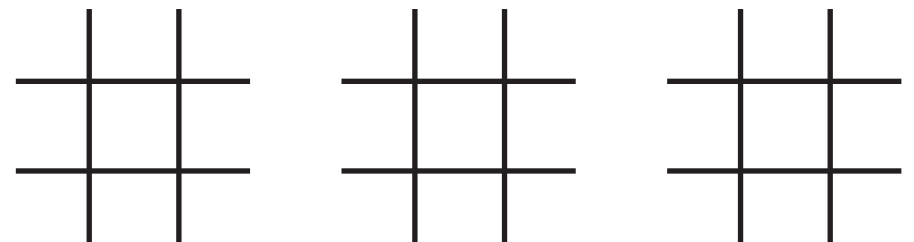
PIZZA  
 GELATO  
 SPAGHETTI

PARMESAN  
 DAVINCI  
 CHEF

TIRAMISU  
 ITALY  
 RAVIOLI



Find your way through the maze!



Tic Tac Toe!