

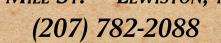


Everyone's Favorite...





BATES MILL COMPLEX
150 MILL St. • LEWISTON, MAINE





WWW.DAVINCISEATERY.COM

Please ask your server about our gluten-conscious menu options.

ANTIPASTI (STARTERS)

PINELAND FARMS CHEESE CURD9	Luna Di Luna8	
A savory blend of Pineland Farms cheese curd,	Three perfectly aged half moons of provolone	
extra-virgin olive oil, roasted garlic cloves, grape	cheese fried until golden. Served on House	
tomatoes and fresh basil warmed in our brick oven.	marinara and pesto sauces for dipping.	
Served with freshly baked focaccia.	Add an extra moon for \$2.	
	Converse Foundation	
RHODE ISLAND CALAMARI12	SPINACH FONDUTA	
Lightly breaded calamari fried until golden,	A creamy dip made of artichoke hearts, roasted	
tossed with DaVinci's bruschetta mix. Served with	plum tomatoes and spinach baked with Romano	
House marinara on the side.	and mozzarella cheeses. Served with freshly baked focaccia.	
	locaccia.	
BAXTER MUSSELS12	Arancini	
Mussels steamed in Baxter Brewing® Pamola	Arborio rice with Asiago cheese rolled in panko	
Xtra Pale Ale, fresh basil, diced plum tomatoes and	bread crumbs fried until golden. Served with House	
garlic finished with butter.	marinara on the side.	
	maritan on the side.	
Tuscan Wings11	SAUSAGE STUFFED MUSHROOMS8	
Tender, juicy chicken wings breaded in oregano	Baked fresh white mushrooms filled with House	
and Romano cheese fried until golden.	sausage stuffing topped with pepperjack cheese.	
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	进行。	
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INSALAL	(SALADS)	
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Crispy or Grilled Chicken H	-3 Grilled Shrimp +7	
Viene	Γ	
Yasso	FARRO	
Grilled chicken breast, romaine lettuce, baby	Arugula, Kalamata olives, cucumber, grape	
spinach, grape tomatoes, red onions, Feta cheese, cucumber, Kalamata olives, pepperoncini, croutons	tomatoes, red onions, Feta cheese and herbed farro tossed with white zinfandel vinaigrette.	
and roasted red peppers with your choice of	tossed with white zimander vindiglette.	
dressing.	APPLE FENNEL 10	
	Thinly sliced apple, shaved fennel, red onions,	
CRANBERRY WALNUT10	baby greens, sunflower seeds and goat cheese with	
Dried cranberries, red onions and goat cheese	House maple vinaigrette.	
with candied walnuts and bacon on a bed of baby		
greens with House maple vinaigrette.	CAESAR	
greens with frouse maple vinargrette.	Romaine lettuce, Romano and shredded	
GARDEN6	Parmesan cheeses tossed with Caesar dressing	
A medley of greens topped with red onions,	garnished with roasted red peppers.	
grape tomatoes, cucumber, pepperoncini and bell	Tours Dryn	
peppers.	Томато Веет	
SMALL GARDEN3	Beets, grape tomatoes, baby greens, Gorgonzola	
	cheese and candied walnuts drizzled with balsamic	
Antipasto Misto12	vinegar and extra-virgin olive oil.	
Romaine lettuce, grape tomatoes, cucumber,	Совв	
red onions, assorted olives, roasted red peppers,	Romaine lettuce, chopped eggs, grilled chicken,	
pepperoni, Soppressata salami, ham and provolone	Gorgonzola cheese, bacon, avocados and grape	
cheese with your choice of dressing.	tomatoes with your choice of dressing.	
	and the second of the second o	
Add to your moal		
Add to your meal		
2 Meatballs +5 2 Mailhot's Italian Sausages +4 House Alfredo +4		
House Marinara +3 French Fries +3 Side of Pasta +4		
Vegetable of the Day +3		

SPECIALITÀ (SPECIALTY)

PENNE MONA LISA	BAKED CHICKEN TORTELLONI
SWEET PEA & CARAMELIZE Crispy prosciutto in a sweet filled with sautéed English sweet and ricotta, fresh mozzarella an	-pea cream sauce over ravioli et peas, caramelized onions
PENNE MILANO	DaVinci's Melanzana
CHICKEN AMORE	PORTOBELLO & STEAK RAVIOLI
CLASSIC	(CLASSIC)
EGGPLANT PARMIGIANA	RENAISSANCE LASAGNA
House Ravioli Pomodoro	FRESH BUCATINI CARBONARA
BOLOGNESE	PUTTANESCA
LINGUINE WITH MEATBALLS OR SAUSAGE	FETTUCCINE ALFREDO
Pasta shells filled with seasoned ricotta cheese, topped with House marinara, and baked with a blend of Italian cheeses.	PASTA PRIMAVERA

Any pasta may be substituted with fresh or sautéed spinach. Gluten free penne is available for an additional \$4. All entrées include a choice of soup or a garden side salad. A Caesar side salad is available for an additional \$1.

Smaller portions are available for \$3 less where you see this symbol. It represents "Piccolo", Italian for small.

FRUTTI DI MARE (SEAFOOD)

Italian Seared Salmon24

1.	Pan-seared, Italian spice-rubb	
(1995年) (1986年)	ed of herbed farro and baby ka	
)	rizzled with dill oil.	
ZUPPA DE PESCE	24	LINGUINE VONGOLE 17
CONTROL OF THE PROPERTY OF THE	sels and clams with diced	Whole baby clams sautéed with garlic and scallions finished with a lemon garlic-butter
plum tomatoes, garlic ar		white wine sauce or spicy House marinara
House marinara served o	over migume.	served over linguine.
	Lobster Ravioli	24
	Lobster, fresh ricotta a	nd mozzarella cheese
	stuffed ravioli with shallot dried tomato pesto cream	
	T difed tolliato pesto cream	
HADDOCK OREGANAT	ra18	SEAFOOD POMODORO 24
	egano and fresh buttered	Shrimp, scallops, mussels and clams sautéed with garlic, sun-dried tomatoes, fresh basil and
	ck oven. Served with choice	spinach with a garlic-butter white wine sauce
of starch and seasonal ve	getable.	served over linguine.
	CARNE	(MEAT)
	CARNE	(IVIEAI)
	CHICKEN SALTIMBOCCA	19
	Chicken breasts sautéed wit	
	prosciutto, shallots, sage and M	arsala wine sauce topped with
	fresh mozzarella cheese. Served	d over pasta of your choice.
BRICK OVEN ZITI	18	CHICKEN PARMIGIANA
Fresh ziti with grilled	chicken and roasted grape	Two lightly breaded chicken breasts topped
tomatoes in a pesto crea Fontina cheese baked in		with House marinara and a blend of Italian cheeses served with a side of your choice.
rollulla Cheese Daked III	our brick over.	served with a side of your choice.
	PINELAND NEW YORK	
"是一种的 是一个		York Sirloin plain or with
a cipollini onion sauce serve starch and seasonal vegetab		
	E	VEAL SALTIMBOCCA
onions, bell peppers, gai	ghs slowly braised with lic. celery, carrots and	Prosciutto, shallots, sage and Marsala wine sauce
	erved over Asiago cheese-	topped with fresh mozzarella cheese. Served over
infused polenta.		pasta of your choice.
	Duck Ragu with	
	Pappardelle Pasta	
Duck legs slowly cooke		
	garlic, onions and fresh her pappardelle pasta.	ibs tossed with iresn
Van Die		Cuara Dura
VEAL PARMIGIANA 22		SHORT RIBS
Breaded veal topped with House marinara and a blend of Italian cheeses served with a side of your		sauce served with mashed potatoes and seasonal
choice		varatable

vegetable.

choice.

PIZZE SPECIALI (SPECIALTY PIZZAS)

Complete your meal by adding a side Garden Salad or a side Caesar Salad for \$3.

	cola, Soppressata salami, ; garlic, fresh oregano, pizza	"BoB" (BRICK OVEN BRIE) Crispy prosciutto, garlic, extra-virgin olive oil and caramelized onions with Brie, dried cranberries and a blend of Italian cheeses topped with arugula.
	12 Large	Small12 Large20
	SICILIAN MEATBALL DaVinci's meatballs, fresh basil, fresh mozzarella, Asiago cheese and Small	crushed red pepper, pizza sauce, d a blend of Italian cheeses.
oil, roasted red pep blend of Italian che drizzled with balsan	IICO ted garlic, extra-virgin olive pers, Fontina cheese and a eses topped with arugula and	MUSHROOM HERB A medley of mushrooms and red onions with herbed mascarpone, Gorgonzola cheese and a blend of Italian cheeses. Small 11 Large 20
BAKEARONI Bacon, peppero cheese, pizza sauce Small	ni, mushrooms, fresh mozzarella and a blend of Italian cheeses. 10 Large	MARGHERITA Plum tomatoes, roasted garlic, fresh basil, extravirgin olive oil and a blend of Italian cheeses. Small
AUTUMN APPLE Sliced apple, red onion, Mailhot's Italian sausage, smoked Gouda, shaved fennel, roasted garlic, extra-virgin olive oil and a blend of Italian cheeses. Small11 Large20		
onions and a blend	, roasted chicken, caramelized	BUFFALO CHICKEN Suffalo sauce topped with caramelized onions, roasted chicken, Gorgonzola cheese and a blend of Italian cheeses.
garlic and spinach v of Italian cheeses.	n, extra-virgin olive oil, roasted with Asiago cheese and a blend11 Large	Small
PIZZE (PIZZA)		
14" LARGE CHE	EESE	10" SMALL CHEESE8
GLUTEN FREE 10" SMALL CHEESE 10		
GOURMET TOPPINGS 14"\$150 each 10"\$100 each Anchovy Artichoke Heart Feta Cheese Fresh Basil Fresh Mozzarella Fried Eggplant Gorgonzola Cheese Greek Olives Portobello Mushrooms Prosciutto Ricotta Cheese Roasted Chicken Roasted Red Pepper Sautéed Spinach Soppressata Salami Sun-Dried Tomatoes		
REGULAR TOPPINGS 14"\$130 each 10"80¢ each BACON BANANA PEPPERS BLACK OLIVES BROCCOLI CARAMELIZED ONIONS EXTRA CHEESE GARLIC GREEN OLIVES GREEN PEPPERS HAM ITALIAN SAUSAGE JALAPEÑO MEATBALL MUSUPPONS PEPPERON PROPERON PROP		

MUSHROOMS | PEPPERONI | PINEAPPLE | PLUM TOMATOES | RED ONIONS | SPANISH ONIONS



Served from 11:00 a.m. to 3:00 p.m.

Pizza Buffet served Monday through Friday from 11:00 a.m. to 1:30 p.m.

CHICKEN WITH SUN-DRIED TOMATOES	FETTUCCINE ALFREDO 9 Egg fettuccine noodles tossed with cream, butter and Romano cheese. Broccoli +1 Mailhot's Italian Sausage +2 Roasted Chicken +2 Shrimp or Scallops +3
LINGUINE VONGOLE	SHRIMP FRA DIAVOLO 12 Shrimp, bell peppers, red onions, garlic and crushed red pepper tossed with our House marinara served over linguine.
PENNE MILANO	te wine sauce served over penne. n Sausage +2
EGGPLANT PARMIGIANA	CHICKEN AMORE
FRESH BUCATINI CARB Shallots, pancetta and p cheese cream sauce and fre	eas tossed with Asiago
LINGUINE (MEATBALLS OR SAUSAGE) 10 Your choice of a House made meatball or Mailhot's Italian sausage served over linguine with House Marinara.	DIRTY PEAS & PASTA
Pasta shells filled with seasoned ricotta cheese, topped with House marinara and baked with a blend of Italian cheeses.	CHICKEN PARMIGIANA
PANINI	(SANDWICHES)
Served from 11:00 a.i Sandwiches are served with french fries and pickle.	的复数人名英格兰 化二甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基甲基
PINELAND FARMS BURGER	STOREHOUSE #2 9 Fried eggplant, DaVinci's bruschetta mix, garlic aioli and smoked Gouda on a toasted ciabatta roll.
BRICK OVEN PANINI 9 Ham, sliced tomatoes and Fontina cheese on rustic bread baked in our brick oven.	A sub roll filled with our meatballs and House marinara topped with mozzarella cheese.
CHESTNUT ST. CHICKEN	ITALIAN SAUSAGE SUB

whole baby spinach, provolone cheese and pesto

aioli served on a toasted ciabatta roll.

mustard aioli topped with mozzarella cheese.