

Davani's

APPETIZERS

<i>Oysters "Rockefeller"</i>	12
Baked with a topping of spinach, arugula, apple wood smoked bacon and Parmigiano Reggiano	
<i>Stuffed Mushrooms</i>	8
Baked with a stuffing of ground veal, roasted peppers, spinach and pine nuts	
<i>Bacon Bleu Shrimp</i>	10
Jumbo shrimp, apple wood smoked bacon, and buttermilk bleu cheese in a brandy cream	
<i>Coquille St. Jacques</i>	12
Scallops in a rich Mornay sauce	
<i>Tuna Tartare</i>	10
#1 Ahi, cucumber, and green onions tossed with sesame dressing, served with a hot chili drizzle	
<i>Escargot en Crouete</i>	8
French snails in a sauce of butter, garlic and herbs presented in a pastry shell	
<i>Prince Edward Island Mussels</i>	9
Simmered in a broth of white wine, butter, garlic and tomatoes	
<i>Sunburst Farms Smoked Trout</i>	10
N.C. mountain trout with a piquant horseradish sauce	

APPETIZERS

<i>Carpaccio</i>	10
Sliced angus tenderloin chilled and garnished with capers, shaved parmigiano & a drizzle of white truffle oil	
<i>Fried Calimari</i>	10
Crispy and tender with spicy marinara and remoulade sauces	

SOUPS

<i>Lobster Bisque</i>	7
Laced with sherry	
<i>French Onion</i>	6
Traditional French onion soup with freshly grated gruyere cheese	

SALADS

<i>Caesar</i>	7
The classic with freshly grated Parmigiano Reggiano	
<i>Spinach and Arugula</i>	7
Baby spinach, arugula, Bermuda onions and mushrooms dressed with a warm bacon vinaigrette	
<i>Tomato and Mozzarella</i>	9
Tomatoes, fresh mozzarella, basil and hearts of palm drizzled with EVOO and balsamic vinegar	
<i>The Wedge</i>	7
Crisp iceberg, tomatoes, crumbled blue cheese, apple wood smoked bacon and buttermilk bleu cheese dressing	

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ENTRÉE'S

<i>N.Y. Strip</i>	12 oz queen 23	16 oz king 28
Certified black angus beef topped with maitre d' butter		
<i>Rib Eye</i>	12 Oz queen 27	16 oz king 32
Certified black angus beef topped with maitre d' butter		
<i>Filet Mignon</i>		32
8 oz center cut certified black angus tenderloin with bordelaise sauce and wild mushrooms		
<i>Ossobuco</i>		25
Milanese style, braised in an aromatic blend of wine and vegetables, presented on a bed of saffron risotto		
<i>Veal Marsala</i>		25
Scaloppini sautéed with wild mushrooms in a delicate sauce of marsala wine		
<i>Veal Picatta</i>		24
Scaloppini sautéed with lemon, butter, white wine and capers		
<i>Veal Oscar</i>		28
The traditional dish of scaloppini topped with crabmeat, asparagus and hollandaise		
<i>Lamb Chops</i>		32
Herb rubbed Australian chops with red pepper jelly		
<i>Ashley Farms Chicken</i>		18
French cut chicken breast grilled with a lemon thyme jus' or sautéed Marsala or picatta		

ENTRÉE'S

<i>Muscovy Duck</i>		25
Pan seared breast with sundried cherries, candied hazelnuts and chevre, finished with a port wine demi-glace		
<i>A "Tail" or Two from Rocky</i>		
Cold water lobster tails prepared your choice of broiled, grilled or beer battered.		
	One 5 oz as an accompaniment	14
	Two 5 oz as an entrée	36
<i>Grouper</i>		29
Pan seared and finished with a saffron buerre blanc		
<i>Grilled Salmon</i>		24
With a ragout of flame roasted creamed corn, peppers, spinach, leeks and bacon		
<i>Sashimi Grade Ahi</i>		28
Sesame crusted and grilled rare with Asian honey aioli		
<i>Linguine with Clams</i>		19
Simmered in natural juices, garlic, EVOO and parsley, tossed with linguine. Also available in a red sauce		
<i>Shellfish Fra Diavolo</i>		36
Shrimp, scallops, mussels, crabmeat and clams simmered in a spicy marinara and tossed with linguine		
<i>Scampi and Scallops Provencal</i>		20
Caramelized garlic, fresh tomatoes, white wine, lemon and butter tossed with fettuccine		

All Entrée's are served with Chef's selection of accompaniments. Parties of six and more, twenty percent gratuity will be added.

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PASTA MANIA

PENNE ALLA VODKA

Italian sausage, fresh basil and hot cherry peppers sautéed in light cream, marinara, vodka, and parmigiano-reggiano cheese
\$ 16.00

LASAGNA

House made with fresh tomato basil sauce
\$ 16.00

CANNELLONI

Stuffed with ricotta cheese, veal, spinach, pine nuts and roasted red peppers, with marinara and béchamel sauce
\$ 15.00

PENNE RUSTICHE

Fresh tomato's, mushrooms, roasted red peppers, pine nuts, and certified black angus ny strip sautéed in red wine tomato sauce tossed with penne pasta.
\$ 16.00

FETTUCCINI ALFREDO

Traditional dish of noodles, cream, mushrooms, prosciutto, parmigiano cheese
\$ 14.00

Add chicken \$ 4.00

Add shrimp \$ 6.00

Add salmon \$ 6.00