



## ANTIPASTI

<p> <b>Oregano Bruschetta</b> \$220 Cherry Tomato, Capers, Olives</p> <p> <b>Pane al Formaggio</b> \$220 Fresh Mozzarella Cheese, Pistachio Pesto, Garlic, Oregano, Arugula, Cherry Tomato, Fig Reduction</p> <p> <b>Crostini Di Mare</b> 3 oz \$270 Mozzarella Cheese, Garlic, Shrimp, Octopus, Alfredo Sauce, Cherry Tomato, Arugula, Garlic Flakes</p> <p><b>Salami Bruschetta</b> \$220 Goat Cheese, Mozzarella Cheese, Arugula, Salami, Walnuts, Fig Reduction</p> <p> <b>Mozzarella Salad</b> \$360 Heirloom Tomato, Buffalo Cheese, Pistachio Pesto, Fig Reduction, Fresh Basil</p> <p> <b>Caesar Salad</b> \$290 Classic Caesar Dressing, Garlic, Parmesan Cheese, Croutons, Lettuce</p>	<p> <b>Beetroot Carpaccio</b> \$295  Fine Slices of Beetroot, Raspberry Vinaigrette, Limoncello Puree, Goat Cheese Mousse, Arugula, Cherry Tomato</p> <p> <b>Burrata Salad</b> \$360 Burrata Cheese, Pistachio Pesto, Arugula, Figs, Tomato, Fried Kale</p> <p> <b>Mussels Alle Vongole</b> 6 oz \$390 Chirla Clam, Mussels, Cherry Tomato, Basil</p> <p> <b>Piselli Scallops</b> 3 oz \$450 Scallop, Pea Puree, Beetroot Puree, Prosciutto</p> <p> <b>Crispy Fried Squid</b> 7 oz \$360 Olive Tartar Sauce, Dehydrated Tomato Aioli</p> <p> <b>Minestrone</b> \$200 Smoked Vegetables Soup, Spinach, Spaghetti, White Beans, Parmesan Cheese</p>
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## PIZZAS

<p> <b>Margherita</b> \$320 Tomato Sauce, Mozzarella Cheese, Olive Oil, Oregano, Sliced Tomato, Basil</p> <p><b>4 Cheese &amp; Caramelized Pear</b> \$320 White Sauce, Mozzarella, Blue, Mascarpone, Grana Padano Cheese, Arugula, Pear, Truffled Agave Honey</p> <p><b>Davino</b> 3 oz \$320 Tomato Sauce, Mozzarella Cheese, Arugula, Beef Carpaccio, Parmesan Cheese, Truffle Oil</p>	<p><b>Don Pepperoni</b> \$320 Tomato Sauce, Mozzarella Cheese, Pepperoni</p> <p> <b>Vegetarian</b> \$320 Tomato Sauce, Mozzarella Cheese, Mushrooms, Onion, Bell Peppers, Arugula</p> <p><i>*Ask for Gluten Free Option</i></p>
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 FISH  
  SEAFOOD  
  VEGAN  
  VEGETARIAN  
  GLUTEN FREE  
  SPICY

Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## CULINARY PREMIUM

<p> <b>Live Lobsters</b>   Baby Vegetables, Rosemary Cambray Potatoes, Garlic Mojo Sauce</p> <p> <b>Lobster Tail</b>   Baby Vegetables, Rosemary Cambray Potatoes, Garlic Mojo Sauce</p> <p> <b>Salt Crusted Whole Fish</b>   Baby Vegetables, Rosemary Cambray Potatoes, Garlic Mojo Sauce</p>	<p><i>Market Price</i></p> <p><i>Market Price</i></p> <p><i>Market Price</i></p>	<p> <b>Kansas City Steak</b> <i>Per couple</i> \$2,100          Strip Loin New York Steak, Café de Paris Butter, Carbonara Potatoes</p> <p> <b>Truffle</b> <i>Market Price</i>          Ask Your Server for the Seasonal Truffle</p>
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**Chef's Inspiration**  
 \$800  
 Ask Your Server for the Special of the Day

## MAIN COURSE

<p> <b>Tuna Tagliata</b> 6 oz \$495          Seared Tuna, Herbs Powder, Arugula, Baby Spinach, Watermelon Radish, Cherry Tomato, Lemon Zest, Parsley Oil, Fig Reduction</p> <p><b>Filetto Steak Pepe Verde</b> 8 oz \$1,150          Beef Steak, Potato Gratin, Spinach Puree, Glazed Carrots, Pepe Verde Sauce, Truffle Oil</p> <p><b>Lombardy Lamb</b> 8 oz \$800          Rack of Lamb, Gremolata, Parmesan Risotto, Roasted Leek, Roasted Baby Zucchini, Reduced Lamb Juice</p> <p><b>T-Bone Café de Paris</b> 12 oz \$1,350          T-Bone, Rosemary Cambray Potatoes, Baby Carrots, Parmesan Cheese, Café de Paris Butter</p> <p> <b>Nero Frutti Di Mare</b> 5 oz \$520          Black Spaghetti, Octopus, Shrimp, Mussels, Marinara Sauce, Cherry Tomato</p> <p> <b>Pesto Octopus</b> 6 oz \$850          Octopus with Pistachio Pesto, Parsley Aioli, Fried Polenta, Cambray Onion, Cherry Tomato, Sprouts</p> <p><b>Spinach Pappardelle</b> \$490          Gorgonzola Sauce, Mushroom, Bacon, Leek, Mozzarella Cheese, Pistachio Pesto</p>	<p><b>Lasagna Bolognese</b> \$440          Mozzarella Cheese, Bolognese Sauce, Vegetables</p> <p><b>Asparagus Risotto</b> \$490          Arborio Rice, Asparagus Puree, Grana Padano Cheese, Asparagus, Cherry Tomato</p> <p><b>Mushroom Ravioli</b> \$495          Truffle Sauce, Roasted Mushrooms, Parmesan Cheese Tuile, Truffle Oil, Rosemary, Sprouts</p> <p><b>Linguine Alfredo</b> 2 oz \$420          Alfredo Sauce, Chicken Breast</p> <p><b>Fettuccinie Carbonara</b> \$420          Bacon, Carbonara Sauce, Parmesan Cheese</p> <p> <b>Fish and Polenta Chips</b> 6 oz \$590   Catch of the day, Polenta, Roasted Baby Zucchini, Roasted Cambray Onion, Garlic Mojo Sauce, Dill, Sprouts</p> <p><b>Tortellini Di Monto</b> \$490          Stuffed with Spinach, White Sauce, Parmesan Cheese, Prosciutto, Italian Sausage, Basil, Garlic Flakes</p> <p> <b>Caprichosa Fusilli</b> 2 oz \$490          Shrimp, White Wine, Butter, Tomato Sauce, Crushed Red Pepper, Basil, Cherry Tomato</p>
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