

# DAVINCI

## RISTORANTE

### Antipasti Freddi

#### Bruschetta (v)

Toasted rustic Italian baguette, basil aioli, diced tomatoes, kalamata olives, capers, red onions, fresh basil, shaved Parmesan cheese


**Wine suggestion:** Riesling

 **12.00**

#### Insalata alla Cesare

Crisp heart of romaine lettuce, homemade caesar dressing, shaved Parmesan cheese, toasted rustic Italian garlic baguette

**Wine suggestion:** Sauvignon blanc

 **12.00**

#### Antipasti

Buffalo mozzarella, pecorino cheese, prosciutto ham, roasted cherry tomatoes, pickled pearl onions, tuna stuffed pepper, grilled artichoke, marinated olives, caper, arugula, banana pepper, basil aioli, grissini, drizzle olive oil

**Wine suggestion:** Pinot grigio

**18.00/AI 3.00**

#### Insalata Caprese (v)

Fresh burrata cheese, roasted cherry tomatoes, basil aioli, tossed arugula, basil foam, balsamic reduction, drizzle of olive oil


**Wine suggestion:** Sauvignon blanc

 **16.00**

#### Insalata di Pere (v)

Baby lettuce, poached pear, fried gorgonzola, dried cranberries, candied pecans, carrot puree, raspberry vinaigrette

**Wine suggestion:** Prosecco

 **12.00**

#### Carpaccio di Manzo Affumicato

Smoked beef tenderloin, parmesan panna cotta, toasted pine nuts, basil foam, micro arugula, balsamic, pickled cucumber, toasted baguette

**Wine suggestion:** Cabernet sauvignon

 **16.00**

### Antipasti Caldi

#### Gamberetti Siciliano

Jumbo shrimp in olive oil, herb butter, garlic, crushed red pepper, parsley, white wine, brandy, fresh lemon juice served with toasted baguette

**Wine suggestion:** Sauvignon blanc

**20.00/AI 5.00**

#### Zuppa Toscana

Creamy soup with Italian sausage, bacon, chicken meatballs, potato, kale


**Wine suggestion:** Pinot noir

 **11.50**

#### Cozze al Forno

Baked mussels on half shell, garlic herb butter, white wine


**Wine suggestion:** Chardonnay

 **14.00**

#### Calamari Fritti

Crispy fried calamari rings, brandy-remoulade sauce, spicy mango-papaya coulis

**Wine suggestion:** Chardonnay

 **13.00**

#### Risotto di Funghi Porcini **14.00**

With sundried tomato & basil infused mascarpone, truffle oil


**Wine suggestion:** Prosecco brut

### Primi

#### Tagliatelle alla Bolognese

Braised ground beef, pork, red wine, herbs, tomato sauce, fresh basil

**Wine suggestion:** Chianti

 **24.00**

#### Rigatoni con Pollo

Grilled chicken breast, porcini mushrooms, sundried tomato, tartufo cream sauce, green asparagus in truffle oil

**Wine suggestion:** Chardonnay

 **28.00**

#### Linguine con Gamberoni

Jumbo shrimp, olive oil, onion, sundried tomato, fresh basil, white wine, brandy, linguine pasta

**Wine suggestion:** Sauvignon blanc

**39.00/AI 9.00**

#### Linguine Frutti di Mare

Shrimp, mussels, calamari, scallops, onion, garlic, white wine, Alfredo sauce

**Wine suggestion:** Chardonnay

 **30.00**

#### Penne alla Salmone

Sauteed salmon cubes, onions, diced tomatoes, spinach, garlic, creamy pink vodka sauce

**Wine suggestion:** Rose

 **28.00**

#### Linguine alle Vongole

Sauteed clams, onion, garlic, crushed pepper, parsley, pernod, herb butter, clam sauce

**Wine suggestion:** Sauvignon blanc


 **26.00**

#### Gamberetti con Risotto **42.00/AI 10.00**

Grilled jumbo shrimp, roasted red bell pepper & sundried tomato risotto, tarragon, brandy, spinach & goat cheese crème

**Wine suggestion:** Chardonnay

(v) vegetarian choice

•  Included in the All Inclusive Package. •  
• All prices are in US\$ & are subject to 15% service charge. •

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### Secondi

Cioppino **46.00/AI 12.00**  
3oz lobster tail, jumbo shrimp, scallops, clams, mussels, calamari,  
red snapper served in a pernod-tomato broth  
**Wine suggestion:** Pinot grigio

Costolette di Vitello **55.00/ AI 15.00**  
a la Umbria  
Grilled veal chop, creamy polenta, baby vegetables,  
fresh herbs & anchovies relish  
**Wine suggestion:** Cabernet sauvignon

Filetto di Manzo **42.00/AI 9.00**  
Grilled beef tenderloin, Sicilian spicy butter, baby vegetables, creamy  
porcini mushroom risotto, aged balsamic reduction  
**Wine suggestion:** Cabernet sauvignon

Tonno Alla Siciliano **32.00**  
Grilled tuna steak, creamy polenta, baby vegetables, fresh parsley, garlic,  
capers, olives, white wine & spicy lemon aioli  
**Wine suggestion:** Pinot grigio

Osso Buco di Vitello **36.00**  
Slowly braised veal shank, herbs, tomato broth, tagliatelle pasta, baby  
vegetables, pine nuts gremolata  
**Wine suggestion:** Chardonnay

Cannelloni di Aragosta **45.00/AI 10.00**  
Stuffed with lobster, lump crab, Parmesan cheese, ricotta, tarragon and  
baked with mozzarella and topped with half lobster tail  
**Wine suggestion:** Chardonnay

Parmigiana di Pollo **26.00**  
Pan fried breaded chicken breast, tomato sauce, mozzarella, linguini pasta,  
fresh basil  
**Wine suggestion:** Pinot noir

Filetto di Salmone **32.00**  
Grilled salmon fillet, crispy salmon skin, balsamic pickled, cucumber,  
fresh sautéed spinach, gorgonzola & sundried tomato risotto  
**Wine suggestion:** Rose

Risotto di Barbabietola Arrosto (v) **28.00**  
Roasted beet root, goat cheese, mascarpone, tarragon, seasonal baby  
vegetables, wilted arugula, toasted pistachios  
**Wine suggestion:** Chardonnay

### Dolci

Panna Cotta **9.00**  
Sweet corn & goat cheese panna cotta,  
berries & balsamic compote, ginger coconut crumb

Mousse di Cioccolato **10.00**  
Glazed layers of white & dark chocolate hazelnut mousse,  
orange brandy crème, berries, light mint syrup

Tiramisu **8.00**  
Classic


Cannoli Siciliani **9.00**  
Chocolate dipped mini cannoli shells stuffed with  
ricotta-cointreau crème, toasted pistachio's

Salami Di Cioccolato **10.00**  
Dark chocolate, pistachio, almonds, cookies, cherries and brandy,  
strawberry carpaccio & almond biscotti

Gelati **8.00**  
Three scoops of our daily gelato favors, whipped cream

Sorbetti **8.00**  
Three scoops of the daily sorbet flavor

(v) vegetarian choice

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