



## ANTIPASTI FREDDI

COLD APPETIZERS

<b>ANTIPASTO ALLA ITALIANA</b>	<b>\$15.00 *</b>
An Appetizer Lover's dream with imported Coppa, Prosciutto ham, balsamic grilled vegetables, tomato, Mozzarella, mini eggplant tortino and black olives. Great for Sharing	
<b>MIXED BACI SALAD</b>	<b>\$ 7.50</b>
A rich garden salad with crudités with Italian relish, shaved Parmesan cheese and our house Italian vinaigrette	
<b>CARPACCIO DI CARNE</b>	<b>\$10.50</b>
Thinly sliced beef tenderloin with Italian relish, shaved Parmesan cheese and virgin olive oil vinaigrette. <i>Please be advised that carpaccio is served raw.</i>	
<b>INSALATA CESARE</b>	<b>\$ 8.50</b>
Fresh Romaine lettuce served with authentic Caesar dressing, croutons, Pecorino cheese, Romano cheese and anchovies	
<b>INSALATA CAPRESA</b>	<b>\$ 9.50</b>
Fresh Mozzarella, vine-ripened tomatoes and basil, drizzled with extra virgin olive oil	
<b>INSALATA DI CAMPAGNIOLO</b>	<b>\$ 9.50</b>
Fried Prosciutto ham and Pepperoni. Served on mixed greens, radicchio, tomato, onions and yellow peppers, with a Dijon mustard dressing.	

## ANTIPASTI CALDE

HOT APPETIZERS

<b>ESCARGOTS BRAVISSIMO</b>	<b>\$ 8.50</b>
Sautéed in garlic butter with toasted bread	
<b>CALAMARI FRITTI</b>	<b>\$10.50</b>
Fried calamari rings served with a Marinara sauce	
<b>RAVIOLI DI ARAGOSTA</b>	<b>\$12.00 *</b>
Lobster ravioli with bisque sauce	
<b>FUNGHI ALLA ZAMBRANO</b>	<b>\$ 9.50</b>
Stuffed mushrooms with an Italian sausage filling, gratinated with Mozzarella cheese	
<b>TORTINO ALLA PARMIGIANA</b>	<b>\$ 9.50</b>
Gratinated eggplant in Marinara sauce and Mozzarella cheese	
<b>COZZA MARINI</b>	<b>\$ 8.50pp</b>
Steamed mussels served in white wine garnished with parsley Served for a minimum of 2 persons	

## ZUPPE

SOUPS

<b>ZUPPA DEL PESCATORE</b>	<b>\$14.50 *</b>
Soup filled with different kinds of seafood: shrimp, clams, squid	
<b>MINISTRONE MILANESE</b>	<b>\$ 7.50</b>
Italian style vegetable soup. Chef's secret recipe	
<b>TORTELLINE IN BRODO</b>	<b>\$ 8.00</b>
Tortellini served in fresh chicken broth	

For dine around, meal plans and All Inclusive program:  
 A \$4 surcharge will be applied to all \*-marked items  
 A \$6 surcharge will be applied to all \*\*-marked items  
 A \$10 surcharge will be applied to all \*\*\*-marked items

For food that needs to be split by the kitchen a \$4.00 surcharge will be added to your check.

Please present any coupons and your All Inclusive ID card before ordering.

A 17% service charge will be added to your check

This is distributed amongst all Food and Beverage staff. Any additional gratuities will be highly appreciated

**A 3% local tax will be also added to your check**



## LE SPECIALITA DEL CASA

THE HOUSE SPECIALTIES

<b>POLLO PICCATA</b> French cut chicken breast sautéed in olive oil with a caper, garlic and Pinot Grigio creamy butter sauce.	\$24.50
<b>VITELLO ALLA MARSALA</b> A 15 Oz Veal loin chop grilled with Marsala sauce garnished with Risotto of the day and green beans	\$30.00**
<b>SALMONE ALLA GRIGLIA ALLA PROSECCO</b> Salmon fillet grilled to perfection served with a creamy Prosecco sauce, grilled fennel and a garnish of parsley potatoes	\$26.00
<b>CERNIA FILLET ALLA ALMONDA</b> Pan fried grouper fillet served meuniere style with almonds. Garnished with green beans and baby potatoes.	\$25.50
<b>OSSO BUCCO MILANESE</b> Braised Veal shank in a Chianti sauce garnished with Risotto of the day and green beans	\$29.00**
<b>VITELLO ALLA PARMIGIANA</b> Breaded Veal Medaillion gratinated with tomato sauce and Mozzarella cheese. Served with spaghetti Marinara and green beans	\$25.50
<b>COSTOLETTO DI AGNELLO</b> Grilled garlic brushed rack of lamb with a Rosemary sauce and a garnish of parsley potatoes and green beans	\$31.00**
<b>TAGLIO DEL MALCHELAIO AL GORGONZOLA</b> Angus beef tenderloin wrapped with bacon, gratinated with Gorgonzola cheese garnished with parsley potatoes, green beans and a Marsala sauce	\$32.00**
<b>MANZO E GAMBERETTI</b> Angus beef tenderloin with Rosemary sauce and creamy garlic shrimps with a garnish of parsley potatoes and green beans	\$38.00***
<b>ARAGOSTA ALLA BACI</b> Caribbean lobster tail, served with Linguini and our Chefs' special Sicilian sauce	\$48.00***

## PASTE FRESCHE

FRESH PASTAS

<b>LASAGNA ALLA FIORA</b> Pasta sheets layered with a classic fine herbs Bolognese and Ricotta cheese	\$19.00
<b>FETTUCCINE ALFREDO CON POLLO</b> A traditional creamy cheese sauce with sautéed chicken strips, onions, sundered tomatoes over two colored fettuccine	\$22.00
<b>SPAGHETTI CON POLPETINE</b> Home made Italian meatballs with a plum tomato sauce over spaghetti	\$17.50
<b>FARFALLE ALLA DIAVOLA</b> Farfalle pasta with roasted pepper pesto, tomato sauce and crushed chili seeds	\$16.50
<b>PENNE VODKA CON SALMONE FRESCO</b> A rich creamy tomato sauce with a Stolichnaya touch, served with dices of fresh salmon	\$22.50
<b>LINGUINI AL TARTUFO</b> Linguini with truffles, mushrooms and farmers ham sautéed in truffle oil with Italian parsley	\$23.50
<b>SPAGHETTI ALLA VONGOLE</b> Spaghetti with olive oil, garlic, parsley, diced tomatoes in a sprinkle of white wine. Topped with whole clams	\$21.50
<b>TORTELLINI QUATRO FORMAGGIO</b> Tricolor cheese tortellini with a creamy four cheese sauce	\$18.50
<b>PENNE ALLA BOLOGNAISE</b> Homemade bolognese sauce over al dente penne pasta	\$17.50
<b>LINGUINI FRUTTI DI MARE</b> Italian fishermen's dish prepared in a tomato sauce with shrimp, lobster meat, mussels, fish and calamari	\$29.50 *
<b>SCAMPI ALLA BACI</b> Sautéed garlic shrimp with white wine, lemon juice and fresh herbs served over angel hair pasta	\$27.50
<b>SPAGHETTI ALLA FORMAGIO (per person)</b> A delicious spaghetti prepared tableside inside a wheel of Parmesan cheese We serve this dish for a minimum of 2 persons	\$19.00

## CONTORNO

SIDE DISHES

<b>CHEF'S RISOTTO OF THE DAY</b>	\$ 3.50
<b>PASTA SPECIAL OF THE DAY</b>	\$ 3.50
<b>GNOCCI</b>	\$ 3.50
<b>FRESH MARKET VEGETABLES</b>	\$ 3.50
<b>PARSLEY POTATOES</b>	\$ 3.50
<b>SIDE SALAD</b>	\$ 3.50

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

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