



CAFFÉ DA VINCI



ANTIPASTI

1. BRUSCHETTE AL POMODORO
Toasted country bread with chopped tomato, garlic,
basil & extra virgin olive oil
\$550
2. CROSTINI AL PATÉ DI FEGATO
Toasted country bread with chicken liver paté
\$550
3. CROCCHETTE DI PATATE
E FORMAGGIO
Potatoes croquette with cheese
\$750
4. OCTOPUS SALAD
Octopus served with tomato, potato, celery & olive oil
\$950
5. CRUNCHY SHRIMP
\$1000
6. ZUPPA DEL GIORNO
Soup of the day
\$550
45. CROSTINI IN CARROZZA
Toasted country bread with mozzarella,
prosciutto and tomato
\$750
53. CROSTINI AL SALMONE
Crostini with smoked salmon
\$950
54. INSALATINA AL SALMONE
Smoked salmon salad
\$850
55. CALAMARI FRITTI
Fried calamari
\$1000
56. PARMIGIANA CAPRESE
Mozarella, breaded eggplant, fresh tomato sauce, basil
\$850

INSALATE

17. INSALATA MISTA
Green salad with tomatoes, cucumber and red onion
\$650
18. INSALATA DI TONNO
Green salad and tuna flakes with celery,
capers and red onion
\$750
19. INSALATA MEDITERRANEA
Green salad with tomato, cucumber, tomato,
chickpeas and black olives
\$750
20. INSALATA DI MARE
Seafood salad with lettuce, calamari, shrimp in
lemon juice, fresh herbs and olive oil dressing
\$1150
21. ARAGOSTA ALLA CATALANA
Lobster salad with red onion and tomatoes with
extra virgin olive oil and balsamic vinegar
\$1950
43. INSALATA DI POLLO
Lettuce, celery, grilled chicken, parmesan
cheese, nuts and croutons
\$950

Please let your server know of any
food allergies as some of our dishes
may contain nuts & other allergens.





CONTORNI

Sides

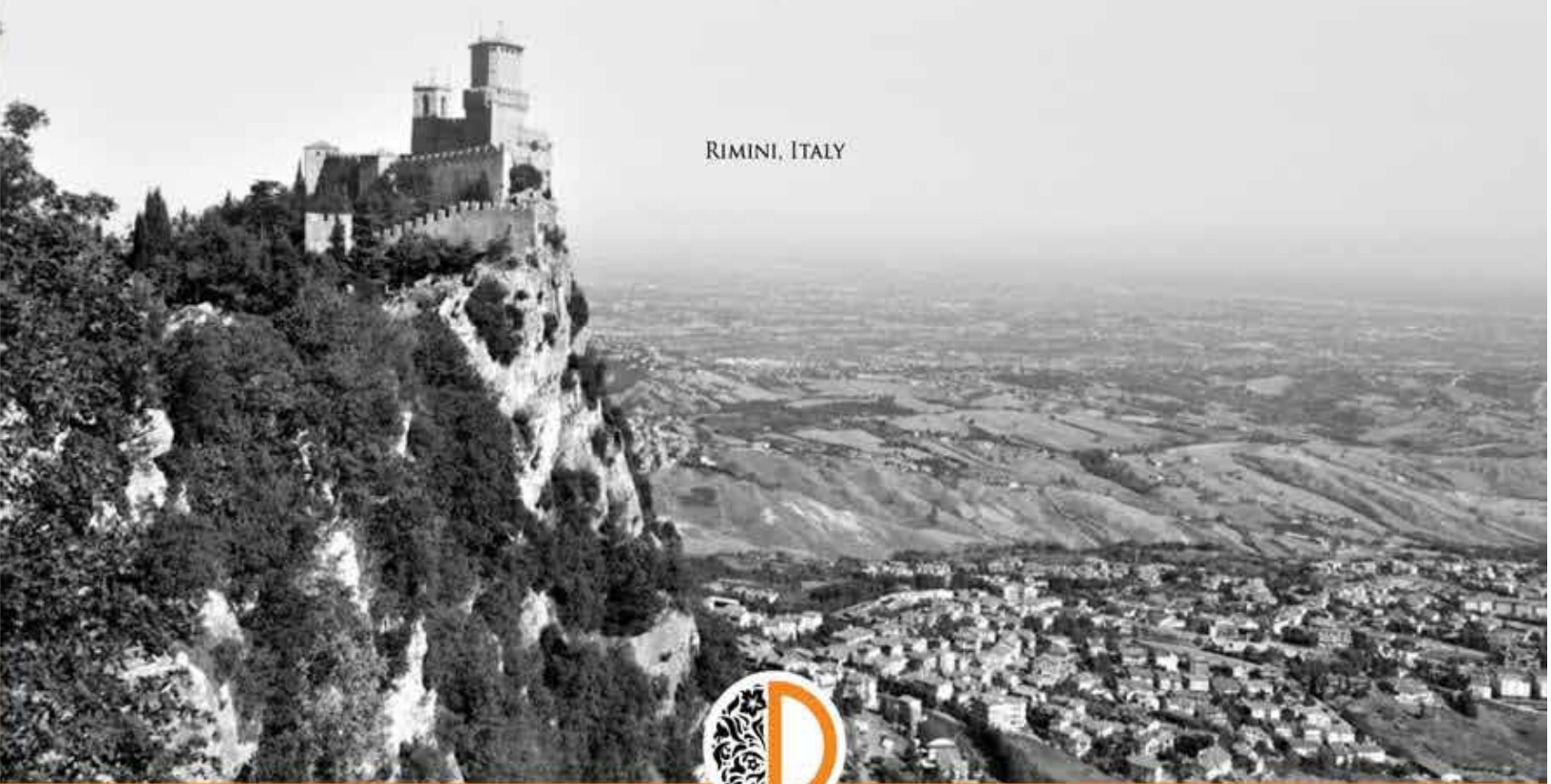
28. VERDURE ALLA GRIGLIA
Grilled vegetables
\$750
29. POMODORI AL GRATÉ
Baked tomatoes in breadcrumbs
\$700
30. PATATE E ALLA CONTADINA
Boiled potatoes, string beans, tomatoes in garlic
and herbs with extra virgin olive oil
\$500

PIADINA

Home made flat bread

31. PROSCIUTTO E RUCOLA
Prosciutto (dry-cured ham) and arugula
\$950
33. PIADINA CAPRESE
Mozzarella, fresh tomato & arugula
\$1100

RIMINI, ITALY





PRIMI

PASTA FATTA IN CASA

Home-made pasta

7. LASAGNE DI MANZO,
POLLO E VEGETALE
Beef, chicken or vegetable lasagne
\$1100
8. RAVIOLI AL RIPIENO
DI FORMAGGIO
Cheese ravioli in butter and sage, or
fresh tomato sauce and fresh herbs
\$1250
9. GNOCCHI AL POMODORO E
PESTO O GORGONZOLA
Gnocchi with fresh tomato, basil,
amtriciana or gorgonzola sauce
\$1250
10. RISOTTO DI MARE
Risotto with Lobster, calamari and shrimp
\$1950

(Allow 20 minutes for Seafood Risotto)
46. TAGLIATELLE AI
FUNGHI E OLIO TARTUFATO
Home made pasta with mushroom and truffle oil
\$1400
48. RAVIOLI ALL' ARAGOSTA AL
POMODORO FRESCO
Lobster ravioli in fresh tomato sauce
\$1950

MORE PASTA

11. SPAGHETTI ALL' ARAGOSTA
Spaghetti with lobster in fresh tomato
sauce or garlic and basil sauce
\$1800
12. SPAGHETTI CARBONARA
Spaghetti with eggs, bacon and parmesan cheese
\$950
13. PENNE AMATRICIANA
Penne with pancetta (bacon) and tomato sauce
\$950
14. LINGUINE AL PESTO
Linguine with pesto sauce
\$1300
15. SPAGHETTI AL SALMONE
Spaghetti with smoked salmon and caramelized onion
\$1650
16. SPAGHETTI ALLA CRUDAIOLA
Spaghetti with raw tomato, tuna, olives, capers,
anchovies, fresh basil, parmesan & olive oil
\$1200
40. LINGUINE AI GAMBERI
Shrimp linguini in cream sauce
\$1700
49. SPAGHETTI DI MARE
Seafood pasta with lobster, calamari & shrimp in fresh
tomato sauce or fresh herbs (spiced to your preference)
\$1950
52. PENNE PUTTANESCA
Spicy pasta in tomato sauce with black olives and capers
\$950
65. PENNE ARRABBIATA
Spicy tomato sauce
\$850
57. SPAGHETTI WITH MEATBALLS
\$1100
58. SPAGHETTI BOLOGNESE
\$950





SECONDI

Contorni (sides) ordered separately

22. SCALOPPINE

PANNA E FUNGHI

Chicken breast in mushroom & cream sauce

\$1900

23. TAGLIATA DEL CASALE

Tenderloin steak with arugula and parmesan cheese

\$2500

24. PARMIGIANA DI MELANZANE

Eggplant chicken parmigiana

\$1500

51. FILETTO VINO ROSSO

Medallion in red wine sauce

\$2600

SECONDI

Contorni (sides) ordered separately

59. COSCIOTTO

D'AGNELLO BRASATO

Braised lamb shank

\$2100

64. FILETTO AL PEPE VERDE

Beef tenderloin in green pepper corn sauce

\$2500

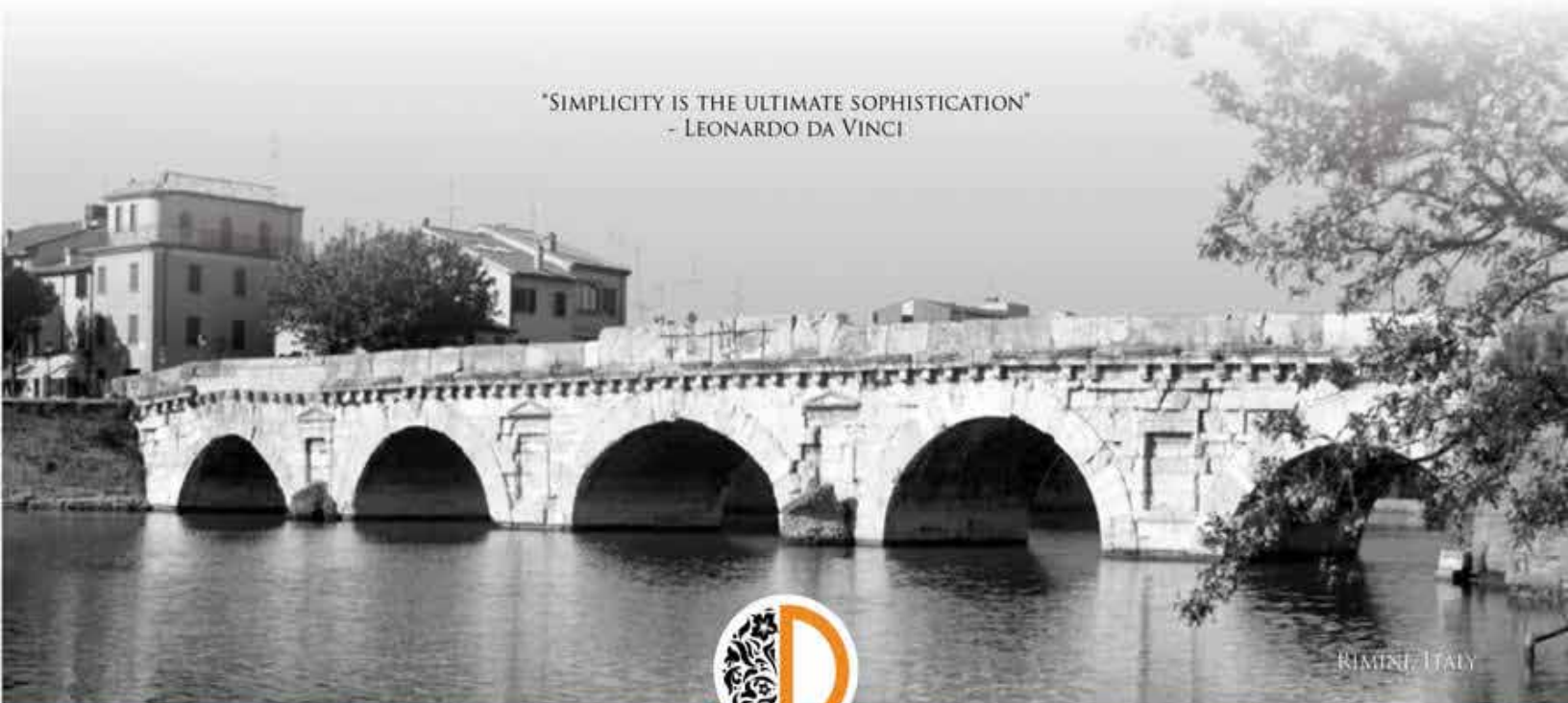
66. POLLO AL ROSMARINO

Baked rosemary chicken served with

Grill potato and salad

\$1200

"SIMPLICITY IS THE ULTIMATE SOPHISTICATION"
- LEONARDO DA VINCI



RIMINI, ITALY



PESCE

Fish & Seafood

60. FILETTO DI PESCE
FRESCO ALLA GRIGLIA
SERVITO CON VERDURE MISTE

Grilled fish fillet in fresh herbs & olive oil,
served with mixed vegetables

\$1950

61. PESCE AL CARTOCCIO

Baked fish fillet wrapped in wax paper,
with potato, tomato, black olives and
fresh herbs in extra virgin olive oil

\$1950

62. FILETTO DI PESCE IN SALSA
DI ACETO BALSAMICO

Fish fillet in fresh tomato & balsamic vinegar sauce

\$2100

63. FILETTO DI PESCE
PANNA & FUNGHI

Fish fillet in cream and mushroom sauce

\$2200

PESCE

Fish & Seafood

25. FRITTO MISTO DI PESCE
Fried calamari and shrimp with eggplant and zucchini
\$1900

26. ARAGOSTA IN SALSA MORNE

Lobster in mornay sauce

\$2200

42. SALMONE IN SALSA
DI MANDORLE

Fresh salmon in butter and almond sauce

\$2500

44. SPIEDINI DI PESCE

Seafood kebab with calamari & shrimp

\$ 2200

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DESSERT

34. TIRAMISU
\$900

35. PANNA COTTA
CON CARAMELLO,
CIOCCOLATO O BLUBERRY
Cream flan with a topping of caramel,
chocolate or blueberry sauce
\$900

36. DOLCE & BANANA –
BUDINO DI PANE CON
BANANA FLAMBÉ
Special bread pudding with banana
Flambé topped with vanilla ice cream
\$800

37. AFFOGATO AL CAFFÉ
Vanilla ice cream with espresso coffee
\$600

38. SORBETTO AL CAFFÉ
Coffee sorbet
\$700

39. MILLEFOGLIE
Layers of puff pastry with marscarpone cream
\$900

50. CHEESECAKE
\$750

CAFFÉ

ASSORTED TEAS
Regular / Herbal
\$250 \$300

100% JBM COFFEE
Espresso / Regular Coffee / Capuccino
\$450 \$450 \$600

CAFFÉ SCHECCHERATO
\$550

MONTEBIANCO
\$500

COFFE ZABAIONE
\$600

NUTELLA COFFEE
\$850

ICE TEA
\$300

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Buon Appetito
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Prices do not include GCT





PIZZA

FORNARINA

White Pizza with Salt & Rosemary
\$600

MARGHERITA

Tomato & mozzarella cheese
\$800

BACON

Bacon & sweet pepper
\$950

MARINARA

Tomato, Garlic & Parsley
\$950

ROMANA

Tomato, Mozzarella, Anchovies & capers
\$950

NAPOLETANA

Tomato, mozzarella & anchovies
\$950

CAPRICCIOSA

Tomato, mozzarella, turkey ham
mushroom & black olives
\$950

DONNA MARIA

Tomato, mozzarella, eggplant & tuna
\$1100

BACON & CHEESE

Bacon & cream cheese
\$1100

CALZONE

Pizza patty with mozzarella,
pomodoro & ham
\$1200

PIZZA

FORNARINA CON PROSCIUTTO CRUDO

White pizza with Prosciutto San Daniele
\$1200

TRICOLORE

Mozzarella, fresh tomato & arugula
\$1200

PUTTANESCA

Spicy with capers, red crushed
pepper and black olives
\$1200

DA VINCI

Mozzarella & pesto
\$1300

DIAVOLA

Spicy with hot Italian salame
and black olives
\$1300

FOUR CHEESES

Mozzarella, gorgonzola, fontina & brie
\$1400

RUSTICA

Brie, black olives and mushrooms
\$1400

SALMONE

Smoked salmon & cream cheese
\$1500

SEAFOOD

Shrimp, calamari, lobster
\$1600