



GREAT FOOD

Sometimes All You Need is Great Food, Nice Drinks and a Friendly, Relaxed Atmosphere.

Here at Davino, we Turn That Into a Pleasurable and Satisfying Dining Experience That Nourishes All Five Senses

APPETIZERS

V	OREGANO BRUSCHETTA Cherry Tomato, Capers, Olives	150		ESPESO DI MANZO Fresh Raw Meat, Olive Oil, Yellow Lemon, Garlic, Pepper, Fig, Goat	275
V	PANE AL FORMAGGIO Fresh Mozzarella Cheese, Pesto, Garlic, Oregano	160	•	Cheese SCALLOPS FABIANO Sautéed with Grilled Portobello,	240
*	CROSTINI DI MARE Mozzarella Cheese, Garlic, Shrimp, Octopus, Alfredo Sauce	210		POLPO LAZIO Octopus Confit, Saffron, Mashed	280
	SALAMI BRUSCHETTA Goat Cheese, Mozzarella, Arugula, Salami, Walnuts		V	Potato, Pine Nuts, Bell Pepper, Alioli TIBIA SALAD Bell Peppers, Eggplant, Tomato, Capers,	170
②	MUSSELS ALLA SICILIANA Truffle Oil, Tahini Sauce with Sea	250		Asparagus, Goat Cheese Dressing	1/0
	Moss and Mixed Lettuce, Pepper		V Ø	BEETROOT GARDEN Smoked Beetroot, Honey Mustard	160
V W	CAPRESE Tomato, Dates, Pine Nuts, Pesto	225		Dressing, Grapefruit, Walnut, Raspberry Vinaigrette, Goat Cheese, Radish	
•	CEASAR SALAD Classic Caesar Dressing, Garlic, Parmesan Cheese, Herbs Focaccia	180	V	MINESTRONE Smoked Vegetables Soup, Spinach, Spaghetti, White Beans, Parmesan Cheese	160

















PIZZAS







VEGAN



VEGETARIAN



GLUTEN FREE





MAIN COURSE

	CARBONARA CHICKEN Chef Creation / For 2 Person Smoked Baby Chicken, Mashed Potato, Sweet Potato, Parmesan Cheese, Grilled	350		SPINACH PAPPARDELLE Gorgonzola Cheese Sauce, Mushrooms, Panceta, Leek, Mozzarella with Pesto	275
	Tomatoes, Spicy Sauce, Carbonara Sauce			LASAGNA BOLOGNESA Mozzarella and Parmesan Cheese, Beef Bolognese Sauce, Vegetables	250
W	TUNA ROSSO Seared Tuna, Sauteed Grapes, Gorgonzola Chesse Sauce, Orange, Spicy Alioli	275	•	RAVIOLI DI CALABRIA Mushroom Ravioli, Tomato and Red Wine Sauce, Sautéed Shrimp, Roasted Garlic	275
V	STEAK TOSCANO Beef Steak, Mashed Potato, Pine Nuts, Puttanesca Sauce, Balsamic Reduction	420		LINGUINI ALFREDO Alfredo Sauce, Chicken Breast	260
	DA VINCI LAMB CHOPS Portobello Risotto, Caramelized Orange, Grilled Onion, Balsamic Reduction	460		FETUCCINI CARBONARA Bacon, Carbonara Sauce, Parmesan Cheese	270
	T-BONE BISTECCA DE EL PADRINO Ricota, Provencal Potatoes, Parmesan and Parsley	320		CATCH OF THE DAY Vegetables, Polenta, Mashed Potatoes	410
				TORTELLINI DI MONTO Stuffed with Spinach, White Sauce, Parmesan Cheese, Prosciutto, Smoked Sausage, Basil	250
_	NERO FRUTTI DI MARE Black Spaghetti, Octopus, Shrimp, Blue Crab, Mussels, Marinara Sauce	310			
	PORK OSSOBUCO Baked with Fine Herbs, Olive Oil,	280			



Tomato, Orzo, Parmesan Cheese























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Ask Your Server for the Special of the Day



FROM OUR LIVE LOBSTER TANK

Market Price

Smoked Grilled Lobster, Vegetables, Mashed Potato, with Garlic or Butter



LOBSTER TAIL

Market Price

Lobster Tail, Homemade Alioli, Baby Vegetables, Polenta



Lobster is not Included in the All Inclusive Meal Plan Therefore Additional Charges Apply

Premium Culinary 🐐 -20% Discount Applies for All-Inclusive and Meal Plan







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Prices are in mexican pesos and tax included. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.