

A decorative border of stylized tropical leaves in shades of green and teal frames the top and left sides of the menu.

Drinks

WATER 1 L	\$ 4
SODAS soda, coca cola, ginger ale, fanta, etc.	\$ 3
LOCAL BEERS imperial, pilsen, pilsen 6.0, imp. light, imp. silver	\$ 4
BEERS heineken, Bavaria gold, Bavaria dark	\$ 5
LEMONADE	\$ 4

Cocktails

TINA MANDARINA Tanqueray gin, muddled ginger tangerine and sugar, basil, granadina	\$ 10
CHILY PASSION MARGARITA chily jalapeño infused tequila, triple sec, passion fruit, lemon juice	\$ 10
DAIQUIRI FROZEN ron blanco, lemon, sugar, fresh fruit	\$ 9
PASSION SOUR vodka, passion fruit, lemon juice, sugar	\$ 8
GIN & FRIENDS tanqueray gin, tonic water, cucumber, arugula & black peppers	\$ 10
MARGARITA tequila, triple sec, lemon juice	\$ 9
SPIRIT & MIXER ron & coke or gin tonic or vodka tonic .. etc	\$ 8

prices listed in US dollars, 10% service NOT included



Starters

BRUSCHETTA RANCHO  2 pcs \$ 10
one with tomatoe, organic goat feta cheese, kalamata olives
one with organic goat Chevre cheese, nuts, arugula, pear

BRUSCHETTA GORDA 2 pcs \$ 12
1 italian sausage, mozzarella, potatoes, onions
1 burato cheese, prosciutto di Parma, anchovies

BRUSCHETTA RUSTICO 4 pcs \$ 18
combination of 4 different bruschettas with
house selection of Italian meat and cheeses

BRUSCHETTA RAINBOW 6 pcs \$ 24
combination of 6 different bruschettas vegetarians
and meats from the above, kitchen selection

ANTIPASTO ITALIANO \$ 24
burrata cheese ball in the middle, house selection of italian
gourmet sliced meat and more to share

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Salads

ITALIANA

\$ 17

big lettuce bowl, buffalo's mozzarella, Parmigiano R. Cheese, fresh mushrooms, arugula, green olives, cherry tomatoes

JUMBO

\$ 17

jumbo shrimps, buffalo's mozzarella, arugula, avocado sauce

GRECA

\$ 15

lettuce bowl, organic goat's feta cheese, avocado, kalamata olives, red onions, cucumber

CARPACCIO DI BRESAOLA

\$ 15

sliced dried beef dressed with arugula, Parmigiano R. Cheese, fresh mushrooms, cherry tomatoes, balsamic vinegar

CAPRESE

\$ 12

buffalo's mozzarella, tomatoes, avocado

MIX GREEN

\$ 9

big lettuce bowl, cucumber, carrots, mix seeds

our salads are made with local, organic vegetables

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Pasta

LASAGNA

\$ 20

typical from our region, handmade pasta, our bolognesa sauce, besciamella cream, house special

RAGU BOLOGNESE

\$ 18

from our lands, grounded beef and pork slowly cooked for 5 hrs on red sauce, my grandma recipe

CARBONARA

\$ 18

crispy guanciale, pecorino Romano cheese, eggs, black pepper original recipe

GNOCCHI AL PESTO

\$ 17

organic basil muddled with Parmigiano R. Cheese, garlic, pine nuts, extra virgin olive oil

RAVIOLI RICOTTA E SPINACI

\$ 20

organic goat's ricotta cheese and spinach filled ravioli sautéed with little butter and sage

all pastas are handmade, by us

prices listed in US dollars, 10% service NOT included



Pasta

BOSCAIOLA

\$ 20

sweet cream, italian sausage, fresh mushrooms, sweet peas
Alfredo style

GNOCCHI 4 CHEESE

\$ 17

four italian's cheese fondue, gnocchi made out of yuca,
Kids choice

TAGLIOLINI GAMBERI E LIMONE

\$ 20

thin strips of pasta, shrimps sautéed with little butter,
lemon juice and thyme

TAGLIOLINI ALLO SCOGLIO

\$ 26

thin strips of pasta, seafood mix sautéed with olive oil,
cherry tomatoes, parsley and garlic

RAVIOLI AI FUNGHI PORCINI

\$ 24

four cheese filled ravioli, with house mushrooms cream,
porcini mushrooms, truffle oil

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Pizza

MARGHERITA

Mozzarella, red sauce

\$ 12

PEPPERONI

Mozzarella, red sauce , italian salami

\$ 14

DIAVOLA

Mozzarella, red sauce , spicy salami, jalapeños

\$ 15

CASA KAIKI

vegan cheese, red sauce, grilled fresh vegetables

\$ 15

VIDA VERDE

Mozzarella, red sauce, grilled fresh vegetables

\$ 15

4 FORMAGGI

Mozzarella, red sauce, Gorgonzola, Provolone, Parmigiano R.

\$ 16

MEDITERRANEO

Mozzarella, red sauce, prosciutto, anchovies, kalamata olives

\$ 17

PAZIFICO

Mozzarella, red sauce , spicy salami, gorgonzola
cheese, fresh mushrooms

\$ 16

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Pizza

PROSCIUTTO E PARMIGIANO

\$ 19

Mozzarella, red sauce, prosciutto Parma, Parmigiano R., arugula

GOLOSA

\$ 17

Mozzarella, red sauce, Speck, provolone cheese, red lettuce

RIMINI

\$ 20

Mozzarella, red sauce, jumbo shrimps, buffalo's mozzarella, zuquini

PRIMAVERA

\$ 18

Mozzarella, red sauce, burrata cheese, chives, basil, cherry t.

EL PATRON

\$ 20

Mozzarella, red sauce, burrata cheese, prosciutto Parma, pesto

BOMBA

\$ 19

Mozzarella, red sauce, Italian sausage, ham, bacon,
bell peppers, onions, fresh mushrooms

DON PEDRO

\$ 18

Mozzarella, red sauce, italian sausage, Gorgonzola cheese,
fresh mushrooms, truffle oil

CASA SURF

\$ 18

Mozzarella, red sauce , spicy salami, Italian sausage, onions,
kalamata olives, chily jalapeños

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wines

white

ROSE'	\$ 9	\$ 42
Terre di Lu, Provence (FRA) - dry and crispy *		

CHARDONNAY	\$ 9	\$ 42
Le Galant, Vin de Pays (FRA) - dry *		

SAUVIGNON BLANC	\$ 9	\$ 42
Le Libertin, Vin de Pays (FRA) - tropical and balanced *		

PINOT GRIGIO	\$ 10	\$ 45
Terre, Veneto (ITA) - fruity and classic		

CHAMPAGNE		\$ 80
Yveline Prat Brut, Champagne (FRA) *		

red

MONTEPULCIANO	\$ 9	\$ 42
Terre, Abruzzo (ITA) - 13% 2018		

SANGIOVESE		\$ 44
duca di Saragnano, Toscana (ITA) - 13% 2018		

CABERNET SAUVIGNON	\$ 11	\$ 49
Wayna, Mendoza (ARG) - 13.9% 2019 *		

MALBEC	\$ 11	\$ 49
Wayna, Mendoza (ARG) - 13.8% 2018 *		

MERLOT	\$ 7	\$ 35
house wine, (Chile) 13%		

PINOT NOIR RESERVA		\$ 44
Agustinos, Bio valley (Chile) - 13.5% 2019 *		

MALBEC		\$ 68
Andeluna Altitud, Valle de uco Mendoza (ARG) - 14.5% 2017		

CABERNET SAUVIGNON		\$ 68
Andeluna Altitud,Valle de uco Mendoza (ARG) - 14.5% 2014		

BAROLO		\$ 68
Moscone, Bussia (ITA) - 14.5% 2014		

SAINT EMILION GRAN CRU		\$ 95
la grace dieu, bordeaux (FRA) - 14% 2015		

*organic

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A decorative border of stylized tropical leaves in shades of green and teal frames the menu. The leaves are large and have a jagged, organic shape.

desserts

TIRAMISU	\$ 7
CHOCOLATE MOUSSE	\$ 7
TROPICAL CHEESECAKE	\$ 7

spirits

RON FLOR DE CAÑA 10 AÑOS	\$ 6
RON ZACAPA ED. NEGRA	\$ 9
RON CENTENARIO 25 AÑOS	\$ 9
TEQUILA JOSE CUERVO	\$ 5
TEQUILA 1800 REPOSADO	\$ 7
TEQUILA DON JULIO REPOSADO	\$ 9
TEQUILA EL PATRON SILVER	\$ 9
JACK DANIELS	\$ 6
GRAND OLD PAR 12 AÑOS	\$ 6
WILD TURKEY	\$ 6
JHONNY WALKER BLACK 12 AÑOS	\$ 7
JIM BEAM	\$ 6
TITO'S VODKA	\$ 6
GREYGOOSE VODKA	\$ 9
ABSOLUT VODKA	\$ 5
TANQUERAY GIN	\$ 6

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