



# Tonino Lamborghini

## The Joyful "...Shine and Smile..."

Prosecco di Conegliano, La Marca, Veneto N.V.	8 / 39
Champagne "Imperial Rose", Moët & Chandon, Epernay N.V.	127
Champagne Brut "Yellow Label", Veuve Cliquot, Reims N.V.	112

### BEER

Peroni, <i>Italy</i>	5
Moretti La Rossa, <i>Italy</i>	6
Heineken, <i>Holland</i>	5
Amstel Light, <i>Holland</i>	5
Red Stripe, <i>Jamaica</i>	5
Stella Artois, <i>Belgium</i>	5

### WHITE

Chardonnay, Lageder, Trentino Alto Adige 2008	10 / 38
Sauvignon Blanc, Colutta, Friuli Venezia Giulia 2008	11 / 42
Pinot Grigio, Riff, Trentino Alto Adige 2008	8 / 30
Pinot Bianco, "Terlaner", Terlan, Trentino Alto Adige 2007	12 / 46
Vermentino, "Costamolino", Argiolas, Sardegna 2007	10 / 38
Ansonica, "Anthilla" DonnaFugata, Sicilia 2007	11 / 42
Falerio dei colli ascolani, Terre Picene, Marche 2007	9 / 34

### The Personal "The Glass, Me Myself and I"

Cabernet Sauvignon "Terre degli Osci", Di Majo Norante, Molise 2007	9 / 34
Merlot, Marina Barbi, Umbria 2007	9 / 34
Pinot Nero, Conti Vistarino, Veneto 2007	9 / 34
Chianti Classico "Borgianni", Volpaia, Toscana 2007	10 / 38
Montepulciano, Quattromani, Abruzzo 2008	8 / 30
Lambrusco "Picol Rosso", Tenuta la Piccola, Emilia 2006	8 / 30
Merlot, Cantina Tudernum Riserve, Umbria 2006	9 / 34
Chianti Rufina "Nipozzano" Riserva, Frescobaldi Toscana 2007	12 / 45

### RED

### SPECIALTY COCKTAILS

Dolce Vita <i>Absolut, Prosecco, Lemon Sorbet, Mint</i>	10
Tonino Tini <i>Campari, Peach Vodka, Grapefruit Juice, Raspberry Puree, Sparkling Wine</i>	10
Bacio <i>Bombay Sapphire, Cointreau, Dry Vermouth, Muddled Melon</i>	10
Campania <i>Grey Goose, Amaretto Di Saronno, Dry Vermouth</i>	10
Caffè Chocolate Tini <i>Grey Goose, White and Dark Chocolate Liqueurs, Espresso</i>	10
Little Italy <i>Maker's Mark, Campari, Sweet Vermouth, Oranges, Cherries</i>	10
Blood Orange Margarita <i>Herradura Tequila, Lime Juice, Blood Orange Puree</i>	10
Lambor-Mosa <i>Maker's Mark, Orange Juice, Maple Syrup, Prosecco</i>	10
Limoncello Drop <i>Grey Goose, Limoncello, Sugar Rim</i>	10
La Bicicletta <i>Campari, Blood Orange Puree, Mint</i>	10

### The Elegant, The Sensual and The Friendly

#### CHARDONNAY

Les Cretes "Cuvee Frissonniere", Valle d'Aosta 2007	79
Lis Neris, Friuli Venezia Giulia 2007	45
Germano Ettore, Piemonte 2008	52
Marchesi Antinori "Bramito del Cervo", Umbria 2008	51

#### SAUVIGNON BLANC

Villa Russiz, Friuli Venezia Giulia 2007	60
Schioppetto, Friuli Venezia Giulia 2007	59
Attems, Friuli Venezia Giulia 2007	36
Inama, Veneto 2008	39

#### PINOT GRIGIO

Villa Corniole, Ramato 2008	36
Terlano, Trentino Alto Adige 2008	57
Pecorari "Oliver" Friuli Venezia Giulia 2008	45
Silvio Jermann, Friuli Venezia Giulia 2008	54
Tieffenbrunner, Trentino Alto Adige 2008	33

### Life Style Wines "Embrace Your Personality"

### The Powerful, The Romantic and The Harmonious

#### CABERNET SAUVIGNON

Zonta "Due Santi", Veneto 2004	54
Fattoria di Poggiofoco, Toscana 2005	45
Podere Guado al Melo "Bolgheri Rosso", Toscana 2004	57
Tenuta Bosco Albano "Margherita", Friuli Venezia Giulia 2007	31

#### MERLOT

Cantrina "Nepomuceno", Lombardia 2003	59
Volpe Pasini "Focus", Friuli Venezia Giulia 2003	61
Conte Brandolini "Vistorta", Friuli Venezia Giulia 2004	54
Marco Felluga, Friuli Venezia Giulia 2006	52

#### PINOT NERO

Abbazia di Novacella, Trentino Alto Adige 2007	54
J. Hoffstatter "Meczan", Trentino Alto Adige 2007	55
Marcato "Barattaro", Veneto 2007	39
Ca' Montebello, Lombardia 2008	38

### DEEP DOWN.....INTO THE "BELPAESE" ROOTS" "taste the tradition, experience the art...and sing a song"

Arneis, "Blanje" Ceretto, Piemonte 2007	45
Gavi, Villa Sparina, Piemonte 2007	45
Verdicchio dei Castelli di Jesi, Bucci, Marche 2007	51
Riesling italiano, Tenuta del Bosco Albano, Friuli 2007	36
Traminer aromatic, Tenuta del Bosco Albano, Friuli 2007	36
Soave Classico, "Ca Visco", Coffele, Veneto 2006	38
Torbato di Gallura, "Coste Bianche", Sella & Mosca, Sardegna '07	51
Orvieto, "Arche", Barbi, Umbria 2007	38
Fiano d'Avellino, Feudi di San Gregorio, Campania 2008	51
Greco di Tufo, Terradora, Campania 2007	54

Barolo, Da Milano, Piemonte 2004	73
Barbaresco, Cantina del Pino, Piemonte 2005	85
Nebbiolo della Valtellina, "Inferno al Carmine", Caven, Lombardia '03	54
Amarone "Ravazzol" Ca' La Bionda, Veneto 2003	89
Ripasso "Zane" Boscaini, Veneto 2005	57
Teroldego "Massetto Nero", Endrizzi, Trentino Alto Adige 2005	55
Brunello di Montalcino, Rendola, Toscana 2004	75
Vino Nobile di Montepulciano, Poliziano, Toscana 2007	72
Chianti Classico, Castello di Verrazzano Toscana 2007	49

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## INSALATE

SPINACETTI e PROSCIUTTO <i>Spinach Salad, Parma Ham, Hazelnuts, Fried Onions, Fig Vinaigrette</i>	\$13
RUGHETTA e PARMIGIANO <i>Arugula Salad, Shaved Parmesan Cheese, Lemon Dressing</i>	\$9
CAESAR SALAD <i>Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Creamy Caesar Dressing</i>	\$9
LAMBORGHINI <i>Cantaloupe, Water Melon, Honey Dew, Endive, Basil, Speck, Lemon Dressing</i>	\$14
POLLO E PINZIMONIO <i>Grilled Chicken, Walnuts, Chopped Greens, Carrots, Green and Yellow Zucchini, Tomato, Mushrooms, Parmesan, Balsamic Dressing</i>	\$10
DI TONNO <i>Pan Seared Tuna, Arugula, Cannellini Beans, Black Olives, Lemon Dressing, Sundried Tomato Vinaigrette</i>	\$15

## ANTIPASTI

BURRATINA DI BUFALA <i>Buffalo Burrata Cheese, Heirloom Tomato, Extra Virgin Olive Oil, Fresh Basil</i>	\$18
TORTINO DI MELANZANE <i>Baked Eggplant, Tomato Sauce, Mozzarella, Fresh Basil</i>	\$9
CARPACCIO DI MANZO <i>Beef Carpaccio, Arugula, Shaved Parmesan, Mustard Truffle Dressing</i>	\$12
VITELLO TONNATO <i>Thinly Sliced Roasted Veal, Capers, Tuna Mayonnaise</i>	\$13
CALAMARETTI FRITTI <i>Fried Calamari, Zucchini, Mushrooms, Spicy Tomato Sauce</i>	\$11

## PIZZE

ELETTRA <i>Tomato Sauce, Mozzarella, Basil</i>	\$11
SALSICCIA E PEPERONI <i>Tomato Sauce, Sausage, Roasted Red Pepper, Fresh Mozzarella</i>	\$13
VONGOLE E PANCETTA <i>Clams, Fresh Ricotta, Oregano, Crispy Bacon, Broccoli Rabe</i>	\$14
FERRUCCIO <i>Fresh Mozzarella, Gorgonzola, Provolone, Goat Cheese, Tomato Sauce</i>	\$12
FUNGHI E CAPRINO <i>Balsamic Caramelized Onions, Wild Mushrooms, Goat Cheese, Fresh Mozzarella</i>	\$12
VEGETARIANA <i>Tomato Sauce, Artichokes, Gaeta Olives, Roasted Cauliflower, Roasted Garlic, Taleggio Cheese</i>	\$13



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## SALUMI

*One Choice \$6, Three Choices \$14, Six Choices \$21*

CAPOCOLLO- <i>Spicy Neapolitan Italian Cold Cut, Dry Cured Pork Neck, Aged 6 Months</i>
FINOCCHIONA- <i>Fennel Seed and Black Pepper Salami</i>
CACCIATORINI- <i>Individual Dry Salami</i>
MORTADELLA- <i>Bologna Pistachio Cold Cut Meat</i>
PROSCIUTTO DI PARMA- <i>Parma Cold Cut, Dry Cut Meat, Pork Leg, Aged 18 Months</i>
CULATELLO- <i>Parma Cold Cut, Dry Cured Wild Pork Leg, Aged 14 Months</i>

## FORMAGGI

*One Choice \$6, Three Choices \$14, Six Choices \$21*

ROBIOLA- <i>Piedmont Soft-Ripened Cheese. Cow, Goat and Sheep's Milk, Aged 20 Days</i>
PROVOLONE- <i>Southern Italian Semi Hard Cheese, Cow's Milk, Aged 4 Months</i>
RICOTTA SALATA- <i>Southern Italian Semi Hard Cheese, Sheep's Milk, Aged 30 Days</i>
TALEGGIO- <i>Piedmont Soft Cheese, Cow's Milk, Aged 40 Days</i>
PARMIGIANO REGGIANO- <i>Parma Italian Hard Cheese, Cow's Milk, Aged 36 Months, Not Pasteurized</i>
GORGONZOLA DOLCE- <i>Lombardia Blue Veined Soft Cheese, Sweet Flavor, Cow's Milk, Aged 6 Days</i>

## VEGETALI MARINATI

*One Choice \$3.50, Three Choices \$7, Six Choices \$12*

SELEZIONE DI OLIVE- <i>Southern Italian Gaeta Black Olives and Cerignola Green Olives</i>
GIARDINIERA- <i>Traditional Italian Mixed Pickled Vegetables and Imported Tuna</i>
CARCIOFONI MARINATI- <i>Extra Virgin Olive Oil Marinated Baby Artichokes, Lemon Juice, Fresh Thyme</i>
PEPERONI IN BAGNA CAUDA- <i>Marinated Grilled Red Bell Pepper, Extra Virgin Olive Oil, Garlic, Anchovies, Fresh Parsley</i>
CAPONATA DI MELAZANE- <i>Marinated Roasted Eggplant, Pine Nuts, Anchovies, Raisins, Orange Zest, Fresh Basil</i>
BARBABIETOLE E PISTACCHI- <i>Extra Virgin Olive Oil Marinated Roasted Red Beets, Shallots, Imported Pistachios</i>

## PRIMI

*Deduct \$5 for half-orders of Pasta*

SPAGHETTI CHITARRA AL POMODORO E BASILICO <i>Fresh Spaghetti Chitarra with Tomato Sauce and Basil</i>	\$15
FETTUCINE AI FUNGHI MISTI <i>Fettuccine with Mix Wild Mushrooms and Truffle Oil</i>	\$18
GINEVRA <i>Orechiette with Spicy Sausage, Broccoli Rabe and Provolone Cheese</i>	\$16
GNOCCHI AL PESTO DI ZUCCHINI E RAGOUT DI GAMBERI <i>Potato Gnocchi with Zucchini Pesto, Shrimp Ragout and Grape Tomato</i>	\$18
BUCATINI ALLA NORMA <i>Fresh Bucatini with Swordfish, Eggplant, Tomato Sauce and Shredded Ricotta</i>	\$18
LINGUINE ALLE VONGOLE E POMODORINI <i>Linguini with Clams, Grape Tomatoes, Garlic, White Wine and Chili Flake</i>	\$19
SPAGHETTI AI FRUTTI DI MARE <i>Spaghetti with Spicy Garlic Tomato Sauce, Clams, Mussels, Calamari, Shrimp</i>	\$22
RAVIOLI DI ZUCCA <i>Butternut Squash Ravioli with butter and Sage</i>	\$16
RAVIOLI DI CARNE <i>Meat Ravioli with Peas and Asparagus</i>	\$18
PENNE ALLA BOLOGNESE LAMBORGHINI STYLE <i>Penne with Lamborghini Meat Sauce</i>	\$17
SPAGHETTI ALLA CARBONARA <i>Spaghetti with Pancetta, Black Pepper and Egg Yolk</i>	\$16

## SECONDI

TAGLIATA DI MANZO <i>Sliced N.Y. Strip, Parmesan Mashed Potatoes, Garlic and Rosemary Oil</i>	\$27
LA MILANESE <i>Veal Milanese, Arugula, Tomato, Lemon Dressing</i>	\$29
SCALOPPINE AL MARSALA <i>Veal Scaloppini, Marsala and Mushroom Sauce, Sautéed Spinach</i>	\$24
POLLO ALLA ROMANA <i>Chicken Scaloppini, Parma Ham, Sage, Broccoli Rabe</i>	\$19
BRANZINO AL FORNO <i>Roasted Mediterranean Sea Bass, Lemon Artichokes, Asparagus</i>	\$26
IL TONNO <i>Fennel Seed Crusted Tuna over Fennel Gratin and Eggplant Caponata</i>	\$28
PESCE SPADA ALLA LIVORNESE <i>Pan Seared Swordfish, Livornese Sauce and Vegetable Farro Risotto</i>	\$26
<b>CONTORNI \$5</b>	
SPICY GARLIC BROCCOLI RABE	
PARMESAN MASHED POTATOES	
GARLIC STRING BEANS WITH ROASTED TOMATO	
SAUTEED CAULIFLOWER WITH PINE NUTS, RAISINS, BALSAMIC REDUCTION	
ROASTED ASPARAGUS	
SPAGHETTI WITH FRESH TOMATO SAUCE	

## CAFFÈ CORSA

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