

OREGANO

TRATTORIA



ANTIPASTI FREDDI

VITELLO TONNATO

Capers, sherry vinegar, tuna, anchovies, old-style mustard

HAM AND FIGS

Cured ham, candied figs, arugula, citrus

ANTIPASTI CALDI

RISOTTO CROQUETTES

Mushroom with Parmesan, sundried tomato, balsamic reduction

⌚ MUSSELS CASSEROLE

White wine, parsley, grilled lemon, and focaccia

INSALATA

CAESAR FONDUE

Padano cheese shavings, focaccia, truffle oil

ZUPPA

“OREGANO” MINESTRONE

Beans, potato gnocchi, zucchini spaghetti

PASTA

FETTUCCINE AL CARTOCCIO

Salmon, lobster, calamari, clams, parsley

RICOTTA RAVIOLI

Lobster sauce, lumpfish caviar

DAL FORNO

PROSCIUTTO AND FUNGHI

Prosciutto, mushrooms

ORTOLANA

Eggplant, bell peppers, zucchini

RISOTTOS

WILD MUSHROOM RISOTTO

Porcini, morel, forest mushrooms

SEAFOOD RISOTTO

Mussels, shrimp, sweet potato, arugula





PESCE

- ⌚ SMOKED SALMON
Spinach, vierge sauce, and potato pops
- ⌚ COD
Pan-seared with vegetable medley, olives, truffle flakes

CARNE

- FRIED LAMB
Parmesan-crusted fried lamb with rosemary, garlic, arrabbiata sauce
- GORGONZOLA CHICKEN
Baked, spinach & mushroom stuffing

DOLCI

- HAZELNUT SFOGLIATELLE
Cassis gelato
- CAPRESE CHOCOLATE CAKE
Red wine, almond gelato

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

⌚ Gluten free dishes



WHOLE FOOD PLANT-BASED MENU



ANTIPASTI

- 🍏 SAFFRON ARANCINI
Tomato jelly, pickled squash
- 🍏 HARISSA CAULIFLOWER
Tahini, fried capers, and dill
- 🍏 ARTICHOKE TEXTURES
Basil, coconut cream, steamed spinach

ZUPPA

- 🍏 CASHEW CREAM SOUP
Roasted grapes, crispy onion

SECONDI

- 🍏 EGGPLANT
Tomato Chutney, Pistachio, and Thyme Lavosh
- 🍏 GRILL BAO
Lentil mix, sweet and sour slaw, curly potato

DOLCI

- CHOCO PEANUT
Cocoa sponge, peanut butter cream and 70% chocolate ganache

🍏 Healthy dishes which help in maintaining balanced diet

leaf Whole Food Plant-Based option



EXCELLENCE

PUNTA CANA, D.R.

