

The page is framed by a decorative border of olive branches with green leaves and olives. At the top center, the logo for 'OREGANO TRATTORIA' is displayed. The word 'OREGANO' is in a large, arched, serif font, with 'TRATTORIA' in a smaller, centered, sans-serif font below it. Underneath the text is a circular emblem containing a detailed illustration of an olive branch with several olives.

OREGANO  
TRATTORIA



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## *APPETIZERS*

Arugula salad with prosciutto, fresh mozzarella, tomato and dried fruit, balsamic vinaigrette

- 🍷🍏 “Caprese” salad with tomato, Mozzarella cheese and green pesto
- 🍷🍏 Lettuce heart, marinated artichoke and confit eggplant with balsamic vinaigrette
- 🍷🍏 Au gratin mussels with “persillade” and tomato

## *“FOCACCIA” SANDWICH*

Chicken breast club sandwich

Grilled turkey, spinach and fresh mozzarella cheese

## *SOUP*

Minestrone: tomato, onion, chicken broth, pasta, celery and potatoes



## *PASTAS*

Spaghetti, penne rigate, farfalle or fettuccini

\*GLUTEN FREE PASTA AVAILABLE\*

Available sauces to match your pasta:

- Pomodoro
- Green or red pesto sauce
- Bolognese ground beef
- Alfredo with mushroom and chicken
- Four cheeses: blue, parmesan, mozzarella and provolone

## *PIZZAS*

### MARGHERITA

Tomato sauce, fresh tomato, Mozzarella cheese and oregano

### QUEEN

Tomato sauce, fresh tomato, mushroom mix, ham, Mozzarella cheese and oregano

### SUPREME

Creamy mushroom sauce, pork ham, onion and doble mozzarella cheese

### PEPPERONI

Tomato sauce, pepperoni and Mozzarella cheese

### DOMINICAN

Tomato sauce, chorizo, bacon, onion, plantain, red bell peppers, Mozzarella cheese and Dominican cheese “queso de hoja”



## *MAIN COURSES*

### MEAT

Chicken breast with lime and thyme accompanied with white rice

Traditional beef lasagna with vegetables and Mozzarella cheese

### FISH AND SEAFOOD

🍷🍏 Grilled red tuna with bell peppers, garlic and parsley

🍷🍏 Salmon filet with basil virgin sauce

## *DESSERTS*

“Arabica” coffee traditional tiramisu

Seasonal fruit soup with almond sponge cake

Limoncello cream with baci de dama cookie

Stracciatella ice cream with chocolate sauce and raisin cookie



# *WHOLE FOOD PLANT- BASED MENU*

## *APPETIZERS*

- 🌱🍏🥑 Caprese salad with tomato, mozzarella cheese and green pesto
- 🌱🍏🥑 Arugula salad with fresh mozzarella cheese, tomato and dried fruit, balsamic vinaigrette

## *“FOCACCIA” SANDWICH*

- 🥑 Spinach and fresh Mozzarella cheese Focaccia with potatoes and curry sauce

## *MAIN COURSES*

- 🥑 Spaghetti, penne rigate, farfalle or fettuccini
- 🌱🍏 Green and red pesto sauce, napolitan tomato, putanesca, arrabiata, four cheeses or mushroom Alfredo sauce

\*GLUTEN FREE PASTA AVAILABLE\*

## PIZZAS

- 🍷 MARGHERITA  
Tomato sauce, fresh tomato, Mozzarella cheese and oregano
- 🍷 QUEEN  
Tomato sauce, fresh tomato, mushroom mix, Mozzarella cheese and oregano
- 🍷 DOMINICAN  
Tomato sauce, onion, plantain, red bell peppers, Mozzarella cheese and Dominican cheese “queso de hoja”

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🍏 These are healthy dishes which help in maintaining a balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy and/or milk

🌱 Whole Food Plant-Based option

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



EXCELLENCE

PUNTA CANA, D.R.