

## APPETIZERS

- 🍏 Grilled chicken breast salad with creamy Grana Padano cheese sauce
- Grilled shrimp salad with romaine lettuce leaves and genovese pesto
- Antipasti selection: mortadella, salami, prosciutto, provolone cheese, pesto marinated mushrooms, roasted bell peppers and grilled zucchini with lime
- 🍷🍏 Red tuna carpaccio with vitello tonnato sauce and seasonal green leaves
- 🍷🍏 Beef carpaccio with porcini and mushroom sauce accompanied with seasonal green leaves
- 🍷🍏 Our style tomato and mozzarella cheese

## SOUP AND CREAM

- Fish, mussels and calamari soup with fennel
- Vegetable cream with thin prosciutto slices

## PASTA AND RICE

- Gnocchis with tomato sauce and onion compote, mozzarella and basil with olive oil
- Cappelini with sautéed shrimps in genovese pesto and bell peppers
- Woodfired oven baked lasagna with bolognese, light béchamel sauce and cheese
- Spinach and mascarpone ravioli with onions, serrano ham and beans
- 🍷 Mussels, calamari and fish risotto
- 🍷 Roasted chicken and mushrooms risotto with garlic and parsley

GLUTEN FREE PASTA AVAILABLE

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

🍷 These are gluten free dishes

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

## PIZZAS

PARMA: tomato sauce, prosciutto, arugula, black olives, mozzarella cheese and basil

CALABRESA: tomato sauce, pepperoni, roasted red bell peppers, fresh mushrooms and mozzarella cheese

MILANESE: creamy cheese sauce, Gorgonzola, candied onion and balsamic vinegar reduction

SICILIAN: spicy tomato sauce, anchovy, artichoke and double mozzarella cheese

FISHERMAN: tomato sauce, smoked salmon, capers, black olives, mozzarella cheese and oregano

COUNTRY-SIDE: tomato sauce, fresh tomato, grilled vegetables, black olives, mozzarella cheese and oregano

## MAIN COURSES

### MEAT

Tenderloin tagliata with balsamic sauce and fried potato

Au gratin veal italian meatballs and oregano tomato sauce, white rice

Chicken breast milanese with spaghettis in bell pepper compote and Parmesan cheese

Florentine style chicken breast with onions and tomato, eggplant and candied garlic with basil

### FISH AND SEAFOOD

🍷🍏 Grilled red tuna loin with tomato fondue

Grilled shrimp with ham, panceta and tomato creamy scarpato sauce, polenta al burro







🍷🍏 Sweet chili and garlic marinated grouper, roasted bell pepper

Lime and garlic marinated fish and calamari with grilled vegetable and gaitana tomato sauce

Oregano  
PIZZA E PASTA

# VEGETARIAN DINNER MENU




## APPETIZERS

-   Romaine lettuce salad with hard-boiled egg, cured cheese shavings and genovese pesto
-   Antipasti platter provolone cheese, pesto marinated mushrooms, grilled bell peppers and grilled zucchini with lime
-   Our style tomato and mozzarella cheese






## SOUP AND CREAM


-   Vegetable cream with fresh herbs

## MAIN COURSES

-  Gnocchi with tomato sauce and onion compote
-  Frutti di terra risotto with grilled mix vegetables
-  Risotto with asparagus, onion, fried tofu and peas cream

## PIZZAS

-  CALABRESA: tomato sauce, roasted red bell peppers, mushrooms and mozzarella cheese
-  MILANESE: creamy cheese sauce, gorgonzola, candied onion and balsamic vinegar reduction
-   SICILIAN: spicy tomato sauce, artichoke and double mozzarella cheese
-  COUNTRY-SIDE: tomato sauce, fresh tomato, grilled vegetables, black olives, mozzarella cheese and oregano

 These are healthy dishes which help in maintaining a balanced diet

 These are gluten free dishes

 These are spicy dishes

 These are ovo lacto vegetarian dishes

 These are vegan dishes

## DESSERTS | POSTRES

- 🍷 **Slow baked red fruits crème brûlée**  
Crema de frutos rojos cocida lentamente al horno, quemada con azúcar mascabado
- 🍷 **Black and white chocolate panna cotta with orange confit**  
Panna cotta de chocolate negro y blanco con naranja confitada en sirope
- 🍷 **Pistachio and chocolate tiramisu with caramelized almonds**  
Tiramisú de pistacho y chocolate con almendras caramelizadas
- 🍷 **Caramel ice cream profiteroles with bitter chocolate sauce**  
Profiteroles de helado de caramelo con salsa de chocolate amargo
- 🍷 **Iced zabaglione coffee and Amaretto biscuit**  
Sabayón helado de café y bizcocho de Amaretto

🍷 **These are ovo lacto vegetarian dishes** | Son platillos ovo lacto vegetarianos