

Oregano

OUR ITALIAN CUISINE DRESSING AND SEASONING ARE 100% EXTRA VIRGIN OLIVE OIL ONLY.

APPETIZERS

- 🍏 Grilled chicken breast salad with creamy Grana Padano cheese sauce
- Grilled shrimp salad with romaine lettuce leaves and genovese pesto
- 🍷🍏 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
- Woodfired oven baked lasagna with bolognese, light béchamel sauce and cheese
- 🍷🍏 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

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

PIATTO PRINCIPALE

MEAT

- Tenderloin tagliata with balsamic sauce and fried potato
- Chicken breast milanese with spaghetti in bell pepper compote and Parmesan cheese
- Squares of pork fillet in black pepper sauce with polenta

FISH AND SEAFOOD

- Grilled shrimp with ham, panceta and tomato creamy scarpato sauce, polenta al burro
- 🍷🍏 Sweet chili and garlic marinated tuna, roasted bell pepper
- Lime and garlic marinated fish and calamari with grilled vegetable and gaitana tomato sauce

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

DESSERTS

- 🍷 Slow baked red fruits crème brûlée
- 🍷 Black and white chocolate panna cotta with orange confit
- 🍷 Pistachio and chocolate tiramisu with caramelized almonds
- 🍷 Caramel ice cream profiteroles with bitter chocolate sauce
- 🍷 Iced zabaglione coffee and Amaretto biscuit

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🍷 These are gluten free dishes

🍷 This dish contains dairy and/or milk

🌶️ These are spicy dishes

🌿 Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

APPETIZERS

- 🌱🌾 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
- 🌱 Rissotto with asparagus, onion, fried tofu and peas cream

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EXCELLENCE

PUNTA CANA, D.R.