

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

SOUP AND CREAM

- Fish, mussels and calamari soup with paprika
- Pumpkin cream with Pecorino cheese, balsamic reduction

PIATTO PRINCIPALE

MEAT

Tenderloin tagliata with balsamic sauce and spiced fried potato

Chicken breast milanese with bell pepper, Parmesan and spaghetti

Squares of pork fillet in black pepper sauce with polenta

FISH AND SEAFOOD

Grilled shrimp with bacon and tomato creamy scarparo sauce and polenta

- Sweet chilli and garlic marinated tuna, roasted bell pepper
- Lime and garlic marinated fish and calamari with grilled vegetable and Gaietana tomato sauce

PASTA AND RICE

Gnocchis with tomato sauce and onion compote, mozzarella and basil with olive oil

Penne rigate pasta with sautéed shrimps in genovese pesto and bell peppers

- Woodfired oven baked lasagna with bolognese, light béchamel sauce and mozzarella cheese
- Roasted chicken and mushrooms risotto with garlic and parsley

PIZZAS

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

 JERK: tomato sauce, chicken jerk, onions, green bell peppers, Monterrey jack and mozzarella cheese

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

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

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.

DOLCE

- Slow baked red fruits crème brûlée
- Black and white chocolate panna cotta with orange confit
- Pistacchio and chocolate tiramisu with caramelized almonds
- Napolitan savarin sponge coke, mascarpone cream with pineapple and vanilla
- Caramel ice cream profiteroles with bitter chocolate sauce

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- These are healthy dishes which help in mantaining balanced diet
 - These are gluten free dishes
 - This dish contains dairy and/or milk

 - **№** Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

APPETIZERS

- Antipasti selection: provolone cheese, pesto marinated mushrooms, roasted bell peppers and grilled zucchini with lime

CREAM

• Pumpkin cream with Pecorino cheese, balsamic reduction

PASTA AND RICE

- Gnocchi with tomato sauce and onion compote, mozzarella and basil with olive oil
- Penne rigate pasta with genovese pesto and bell peppers
 GLUTEN FREE PASTA AVAILABLE

PIZZAS

- JERK: tomato and jerk sauce, onions, green bell peppers, Pepper jack and mozzarella cheese
- CALABRESA: tomato sauce, vegetable sausage, roasted red bell peppers, fresh mushrooms and mozzarella cheese
- MILANESE: creamy cheese sauce, gorgonzola, candied onion and balsamic vinegar reduction

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