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

"My way" tomato and mozzarella cheese

Onion Tatin tart, Parmesan cheese foam, cured ham

SOUP AND CREAM

Fish, mussels and calamari soup with paprika

Pumpkin cream with Pecorino cheese, balsamic reduction

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

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

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

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 spiced fried potato

Veal Italian meatballs y oregano tomato sauce, white rice

Chicken breast Milanese with bell peppers, Parmesan and spaghetti

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 bacon and tomato creamy scarparo sauce and polenta

Sweet chilli and garlic marinated grouper, roasted bell pepper

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

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.

VEGETARIAN DINNER MENU

APPETIZERS

- Salad with creamy Grana Padano cheese sauce
- Salad with romaine lettuce leaves, genovese pesto and bruschetta
- Antipasti selection: provolone cheese, pesto marinated mushrooms, roasted bell peppers and grilled zucchini with lime
- Vegetable carpaccio with tomato sauce and seasonal green leaves
- "My Way" tomato and mozzarella cheese
- Onion Tatin tart, Parmesan cheese foam

CREAM

- Pumpkin cream with Pecorino cheese, balsamic reduction

PASTA AND RICE

- Gnocchis with tomato sauce and onion compote, mozzarella and basil with olive oil
- Penne rigate pasta with genovese pesto and bell peppers
- Spinach and mascarpone cheese ravioli with onions

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
- 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

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
- Pistacchio and chocolate tiramisu with caramelized almonds
- Neapolitan savarín sponge cake, mascarpone cream with pineapple and vanilla
- Caramel ice cream profiteroles with bitter chocolate sauce
- Iced zabaglione coffee and Amaretto biscuit

These are ovo lacto vegetarian dishes