

OREGANO

TRATTORIA



ANTIPASTI CALDI

SEAFOOD FRITTERS

Fish fingers, calamari rings and shrimps in wheat flour batter, fried and served with tomato ragoût, Parmesan cheese, lime and fresh basil

- 🌱 BAKED EGGPLANTS
Oven cooked with Parmesan and mozzarella, tomato sauce with parsley and olive oil

ANTIPASTI FREDDI

- 🌱 MOZZARELLA & TOMATO
Fresh cheese, cherry tomatoes, basil pesto and balsamic vinegar reduction
- ARTICHOKE DIP
Creamy, seasoned with Parmesan flakes, served with grilled rustic bread

ZUPPE

MINISTRONE

Fresh vegetables and short pasta in a chicken and tomato broth, cured ham shavings

RAVIOLI

Mushroom stew stuffed, served in rich beef broth

PASTA & RICE

FETTUCCINE

In traditional pesto and panceta

LASAGNE

Bolognese ground beef stew, tomato sauce, au gratin with Parmesan cheese, parsley oil

- 🌱 MUSHROOM RISOTTO
Creamy mushroom stew and al dente asparagus, Parmesan shavings
- 🌱 SHRIMPS RISOTTO
With sautéed spinach and dried tomatoes

GLUTEN FREE PASTA AVAILABLE

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





SECONDI PIATI

- 🌿 TAGLIATA
Beef tenderloin with Parmesan shavings, roquette, coarse salt, seared cherry tomatoes and balsamic vinegar
- 🌿 OSSOBUCO
Lamb shank in its own juice, baby potatoes and broccoli
- 🌿 CHICKEN AL LIMONE
In lime sauce, served with creamy polenta, Parmesan and green mixed salad
- 🌿 GRILLED SALMON
Served with creamed spinach and capers
- 🌿 RED TUNA STEAK
Seared and served with caper and lime sauce, roasted carrots and zucchinis
- 🌿 SHRIMPS
Grilled and served with cheese risotto and chili oil

PIZZAS

- 🌿 GOAT CHEESE
Tomato ragout, roquette and dried tomatoe
- SALAMI
Tomato ragout, radicchio and mascarpone cheese
- PROSCIUTTO
Tomato ragout, roquette, cherry tomatoes, Parmesan shavings
- PIZZA MARGARITA

DESSERTS

- 🌿 CANNOLI
Fried dough shell filled with Galliano scented mascarpone cream
- 🌿 TIRAMISU
Traditionally made with mascarpone, sponge cake, cream and espresso
- 🌿 TORTA AL CIOCCOLATO
Chocolate tart, gianduja ice cream, caramelized hazelnuts
- 🌿 CASSATA
Napolitan classic, cheese and red fruits
- 🌿 FRUTTA
Fresh and seasonal fruits, with almond cracker

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

- 🌿 These are gluten free dishes
- 🌿 This dish contains dairy and/or milk
- 🌿 This are spicy dishes
- 🌿 Whole Food Plant-Based option



WHOLE FOOD PLANT-BASED MENU



SALADS

- 🍏🌱 ROMANE SALAD
With creamy "padano" cheese sauce

APPETIZERS

- 🍏🌱 OWN STYLE TOMATO AND MOZZARELLA CHEESE
- 🌱🌿 VEGETABLE ANTIPASTI
- 🍏🍏 Marinated pesto mushrooms, roasted peppers and grilled zucchini with lemon

MAIN COURSES

- 🍏 SPAGHETTI
With saffron sauce
- 🍏 CARNAROLI
Rice risotto with pea cream

PIZZAS

- 🌿🍏 SICILIAN
Spicy tomato sauce, anchovy, artichokes and double mozzarella cheese
- 🍏 FARMHOUSE
Tomato sauce, fresh tomato, grilled vegetables, black olives, mozzarella cheese and oregano

DESSERTS

- 🍏 PISTACHIO AND CHOCOLATE TIRAMISU
With caramelized almonds
- 🌿🍏 CREAMY LIMONCELLO
With candied lemon meringue

🍏 These are healthy dishes which help in maintaining balanced diet

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🌿 This are spicy dishes

🌱 Whole Food Plant-Based option



EXCELLENCE

RIVIERA CANCUN MEXICO

