

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

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

MINESTRONE

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 traditionnal pesto and panceta

LASAGNE

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

o ● MUSHROOM RISOTTO

Creamy mushroom stew and al dente asparagus, Parmesan shavings

& SHRIMPS RISOTTO

With sautéed spinach and dried tomatoes

SECONDI PIATTI

● 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

GLUTEN FREE PASTA AVAILABLE

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 healthy dishes which help in maintaining a balanced diet

These are gluten free dishes

PIZZE

• 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

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- These are healthy dishes which help in mantaining balanced diet

 - This dish contains dairy and/or milk

 - **▶** Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

Salads

• ◆ ROMAINE SALAD With creamy "padano" cheese sauce

Appetizers

- **●** OWN STYLE TOMATO AND MOZZARELLA CHEESE
- **▼ W 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

CO 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

