

Oregano

INSALATA



PEPERONATA

Greens leaves, stewed bell peppers, red wine vinaigrette



CAPRESE

Traditional tomato & mozzarella with fresh basil and olive oil

ANTIPASTO



PROSCIUTTO

Cured ham with roquette, cantaloupe slices and Italian dressing



EGGPLANT ALLA PARMIGGIANA

Slices breaded and fried, served with tomato sauce, fresh basil and roquette leaves

CALAMARI

Deep fried rings, served with tomato stew, parsley and Parmesan cheese

ZUPPE

MINISTRONE

Slowly cooked chicken broth with pasta, vegetables and spinach, crunchy cured ham

PIZZAS

MEXICANA

Fresh tomato, black beans, Mexican sausage, melted cheese and jalapeño chili

MEDITERRANEA

Tomato sauce, black olives, dried tomatoes, feta cheese and fresh basil

TRE FORMAGGI

Tomato sauce topped with Gorgonzola, mozzarella and Parmesan

PROSCIUTTO AND SALCICCIA

Tomato sauce, cured ham and white sausage, mozzarella

MARGHERITA

Traditional, made with tomato, mozzarella and fresh basil

PASTE

SPAGHETTI ALLA BOLOGNESE

Al dente pasta in ground beef, bacon, tomato and fresh herbs sauce

 **These are healthy dishes which help in maintaining a balanced diet**

 **These are gluten free dishes**

 **This dish contains dairy and/or milk**

 **These are spicy dishes**

SANDWICH

Served with French fries or mixed salad

CHICKEN

Grilled chicken breast, lettuce and sautéed mushroom

PHILLY

Roastbeef slices, mozzarella cheese and sautéed onions in hoagie roll

DALLA GRIGLIA

MAHI MAHI SKEWER

Marinated fillet, pilaf rice and al dente vegetables

SALMON

In virgin basil sauce

CHICKEN BREAST

With lemon and thyme, served with white rice

LASAGNA

Ground beef and tomato stew, cream sauce and cheese, stone oven baked

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

LEMON PIE

Creamy filling and merengue covered

BANANA AND CARROT CAKE

Our not so Italian signature dessert

TIRAMISU

Traditionally made with lady fingers, mascarpone, cream and espresso

PANNA COTTA

Coconut creamy custard with red fruit sauce

FRUIT SALAD

Seasonal fruits with lemon sorbet

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 Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

INSALATA



CAPRESE

Traditional tomato & mozzarella with fresh basil and olive oil



GOAT CHEESE AND PEAR

With fresh leaves, strawberries, almonds, olive oil and balsamic vinegar reduction

PASTA



PENNE RIGATE AL PESTO

With extra virgin olive oil, fresh basil and pine nut pesto

PIZZA



MEDITERRANEA

Tomato sauce, black olives, dried tomatoes, feta cheese and fresh basil



TRE FORMAGGIO

Tomato sauce with Gorgonzola, mozzarella and Parmesan



MARGHERITA

Traditionnal, made with tomato, mozzarella and fresh basil



EXCELLENCE

RIVIERA CANCUN MEXICO