



ANTIPASTI FREDDI

VITELLO TONNATO

Capers, sherry vinegar, tuna, anchovies, old-style mustard

HAM AND FIGS

Cured ham, candied figs, arugula, citrus

ANTIPASTI CALDI

RISOTTO CROQUETTES

Mushroom with Parmesan, sundried tomato, balsamic reduction

🍷 MUSSELS CASSEROLE

White wine, parsley, grilled lemon, and focaccia

INSALATA

CAESAR FONDUE

Padano cheese shavings, focaccia, truffle oil

ZUPPA

"OREGANO" MINESTRONE

Beans, potato gnocchi, zucchini spaghetti

PASTA

FETTUCCINE AL CARTOCCIO

Salmon, lobster, calamari, clams, parsley

RICOTTA RAVIOLI

Lobster sauce, lumpfish caviar

DAL FORNO

PROSCIUTTO AND FUNGHI

Prosciutto, mushrooms

ORTOLANA

Eggplant, bell peppers, zucchini

RISOTTOS

WILD MUSHROOM RISOTTO

Porcini, morel, forest mushrooms

SEAFOOD RISOTTO

Scallops, shrimp, sweet potato, arugula





PESCE

- 🌿 SMOKED SALMON
Spinach, vierge sauce, and potato pops
- 🌿 COD
Pan-seared with vegetable medley,
olives, truffle flakes

CARNE

FRIED LAMB
Parmesan-crusted fried lamb with
rosemary, garlic, arrabbiata sauce

GORGONZOLA CHICKEN
Baked, spinach & mushroom stuffing

DOLCI

HAZELNUT SFOGLIATELLE
Cassis gelato

CAPRESE CHOCOLATE CAKE
Red wine, almond gelato

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

🌿 Gluten free dishes



WHOLE FOOD PLANT-BASED MENU



STARTERS

- 🍏 SAFFRON ARANCINI
Tomato jelly, pickled squash
- 🍏 HARISSA CAULIFLOWER
Tahini, fried capers, and dill
- 🍏 ARTICHOKE TEXTURES
Basil, coconut cream, steamed spinach

SOUP

- 🍏 CASHEW CREAM SOUP
Roasted grapes, crispy onion

MAIN COURSES

- 🍏 EGGPLANT
Tomato Chutney, Pistachio, and Thyme Lavosh
- 🍏 GRILL BAO
Lentil mix, sweet and sour slaw, curly potato

DESSERT

- CHOCO PEANUT
Cocoa sponge, peanut butter cream and 70% chocolate ganache

🍏 Healthy dishes which help in maintaining balanced diet

🍏 Whole Food Plant-Based option



EXCELLENCE

RIVIERA CANCUN MEXICO

