

EMILIANO'S

OSTERIA

ANTIPASTI

CHEF BRUSCHETTA \$85.00

Rustic bread, fig with a red wine reduction and mascarpone cheese.

ARTICHOKES WITH SERRANO HAM \$95.00

Artichoke sautéed with garlic and creamy cheese sauce.

BEEF CARPACCIO * \$95.00

Thin marinated beef slices, olive oil, dijon mustard, Parmesan cheese and arugula.

SALMON CARPACCIO * \$100.00

Slices of salmon, olive oil with basil and a touch of remoulade sauce,

SOUPS

ROASTED TOMATO CREAM WITH THYME \$110.00

Dried lettuce, Parmesan cheese, croutons and rustic Caesar dressing.

TRADITIONAL MINISTRONE SOUP \$100.00

MAIN DISH

BEEF FILET WITH GORGONZOLA CHEESE CRUST \$300.00

Accompanied by mashed potatoes and vegetables from the garden

SCAMPI SHRIMP \$280.00

Shrimp sautéed and scented with garlic and basil in tomato paste.

SQUID FILLET WITH DEHYDRATED TOMATO CRUST \$260.00

Baked fish, garden vegetables and spinach puree.

CHICKEN A LA PARMIGIANA \$250.00

Breast breaded with Parmesan cheese, accompanied by spaghetti.

CHILD OPTIONS

SPAGUETTI WITH TOMATO SAUCE AND MEATBALLS \$110.00

CHICKEN MILANESE WITH FRENCH FRIES \$150.00

CHEESE PIZZA \$100.00

* RAW FOOD, CONSUMPTION AT YOUR OWN RISK

SALADS

CAESAR SALAD \$100.00

Dried lettuce, Parmesan cheese, croutons and rustic Caesar dressing.

ARUGULA AND GOAT CHEESE SALAD \$95.00

With caramelised walnut and fig vinaigrette.

CAPRESE SALAD \$100.00

Tomato, fresh mozzarella and basil leaves with olive oil.

RISOTTO

RISOTTO WITH MUSHROOMS \$200.00

Portobello, Parmesan cheese, scented with truffle oil.

RISOTTO AL PROSECCO E PARMIGIANO \$220.00

Risotto with Parmesan cheese, scented with wine.

PASTA

PENNE ARRABBIATA \$190.00

With olive oil, crushed chili, tomato sauce, garlic, basil and Parmesan cheese.

SPAGHETTI MARINARA \$220.00

With shrimp, mussel, scallops, pieces of salmon, tomato, garlic and tomato sauce.

FETUCCINI CARBONARA \$195.00

Traditional recipe with bacon, egg, cream, and Parmesan cheese.

MEAT AND SPINACH LASAGNA \$200.00

Traditional lasagna with spinach, meat, mozzarella cheese, and spiced tomato sauce.

VEGETARIAN RAVIOLES \$190.00

Stuffed with spinach, mushrooms with pesto sauce and tomato.

DESSERT

CRÉME BRÛLÉE WITH AMARANTH LIQUOR \$90.00

CANNOLIS WITH RICOTTA CHEESE \$90.00

TIRAMISU CAKE \$100.00

ZUCOTO CHOCOLATE \$90.00

VARIETY OF ICE CREAM \$90.00