

#### **ANTIPASTO**

CHEF BRUSCHETTA..... .....\$85.00 Rustic bread with a reduction of red wine and mascarpone cheese. 🏥 💍 🕻 ARTICHOKES WITH SERRANO HAM .... \$95.00 Artichoke sauteed with garlic and creamy cheese sauce. Thin slices of marinated beef, 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 ..... \$110.00 Orejona lettuce, parmesan cheese, croutons, and rustic Caesar dressing. 🙀 🛭

TRADITIONAL MINASTRONE SOUP # \$100.00

# MAIN DISH

LAMB OSSO BUCO WITH THYME SAUCE \$380.00 Accompanied by mashed potatoes and vegetables. Scampi shrimps
Shrimp sauteed and seasoned with garlic and basil in a tomato paste 🗱 🛭 SEA BASS FILET WITH A DEHYDRATED TOMATO CRUST .....\$260.00 Baked fish, vegetables from the garden, and pure spinach CHICKEN A LA PARMIGIANA ......\$250.00 Breaded chicken breast with parmesan cheese,

# **CHILDREN'S OPTIONS**

accompanied by spaghetti.

SPAGHETTI WITH MEATBALLS AND TOMATO SAUCE ∰ ☼ ፟	\$110.00
CHICKEN MILANESA WITH	#1F0 00
FRENCH FRIES # 💍 🖔	
CHEESE FILLA 878	2100.00

#### SALADS

CAESAR SALAD ..... \$95.00 Dried lettuce, pamesan cheese, croutons and rustic Caesar dressing. 💍 🞜 🚦 🖥 ARULULA AND GOAT CHEESE SALAD ...... \$100.00 With caramelized walnut and a fig vinaigrette. CAPRESE SALAD ..... Tomato, fresh mozzarella and basil leaves with olive oil. 2

## **RISOTTO**

RISOTTO WITH MUSHROOMS ...... \$200.00 Portobello, parmesan cheese, scented with a truffle oil. 💈 RISOTTO AL PROSECCO E PARMIGIANO ..... \$220.00

Risotto with parmesan cheese, with an aroma of wine. 💈

### **PASTA**

PENNE ARRABBIATA ..... \$190.00 With olive oil, crushed chili, tomato sauce, garlic, basil and parmesan cheese. 🇯 💍 SPAGHETTI MARINARA ..... \$220.00 With shrimp, mussels, ax callus, pieces of salmon, tomato, garlic and tomato sauce. 🙀 💍 😂 🤲 FETTUCCINE CARBONARA ..... \$195.00 Traditional recipe with bacon, egg, cream, and cheese Parmesan. 🙌 💍 💈 MEAT AND SPINACH LASAGNE ..... \$200.00 Traditional lasagna with spinach, meat, mozzarella cheese and tomato sauce with spices. ## 85 \$ VEGETARIAN RAVIOLI ...... \$190.00 Stuffed with spinach and mushrooms in a tomato pesto sauce.

#### DESSERT

CRÉME BRÚLÉE WITH AMARANTH LIQUOR # 💍 🖟
CANNOLIS WITH RICOTTA CHEESE ∰ ☼ \$90.00
TIRAMISÚ CAKE ∰ ☼ ፟ ፟ ፟ ፟ ፟
CHOCOLATE ZUCCOTO ∰ ☼ 🖁 Ø \$90.00
VARIETY OF ICE CREAMS # ₺ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$



















