

Frattini's



TOMAHAWK
\$70 USD



**LOBSTER
TAIL**
\$35 USD



**SURF AND
TURF**
\$45 USD



**FOOD, ACTIVITIES
AND FUN**
SEE MORE PACKAGES

LIVE A GASTRONOMIC EXPERIENCE

Salads

- AUBERGINE PARMESAN**
Breaded aubergines served on tomato sauce
- BEEF CARPACCIO**
Arugula, parmesan and limonetta
- CAPRESE SALAD**
Tomato, mozzarella cheese, olive oil and pesto
- SPINACH WITH GOAT CHEESE**
Baby spinach leaves, goat's cheese, seed and balsamic vinaigrette

Soup & Creams

- TOMATO CREAM**
Roasted tomato with gorgonzola cheese
- MINISTRONE SOUP**
Vegetable soup with pasta and beans

Home Made Pasta & Risottos

- POTATO GNOCCHI**
Homemade gnocchis with genovese pesto
- RAVIOLIS**
Cheese and spinach fillings
- SHRIMP RISOTTO**
Served with tomato and italian squash
- MUSHROOM RISOTTO**
White truffle oil and fresh parsley
- FRESH PAPPARDELLE**
Pasta with olive oil, garlic and parmesan cheese
- TRADITIONAL LASAGNA**
Bolognese, Bechamel, Mozzarella and Parmesan

Pizza

Prepared dough with activated charcoal

- COLD MEATS PIZZA**
- PEAR AND ARUGULA PIZZA**

Pasta with sauce of your choice

ESPAGUETI - PENNE - FETTUCCINE - FUSILLI
Tomato sauce - Bolognese sauce - Alfredo sauce

Main Dish

- CHICKEN PARMESAN**
With pomodoro pasta and basil pesto
- PAN-FRIED SALMON**
In beurre blanc sauce served with sautéed spinach and vegetables
- LIVORNESE FISH**
With rustic mashed potatoes and peas
- BEEF TAGLIATA**
With mornay sauce, rosemary potato and green beans
- PORK LOIN**
Accompanied by sautéed mushrooms and parsley gremolata with peppers

Deserts

- TIRAMISÚ**
Traditional with soletas and mascarpone cheese
- RICOTTA CAKE**
With orange grass
- LIMONCELLO**
With meringue and vanilla sable



Ask about your **Sandos4u** benefits

*Consumption of raw or undercooked meat or seafood may increase the risk of contracting a foodborne illness