

## ENTREES AND SOUPS

























- 
**Mediterranean bruschetta**  
 Crusty bread, olive oil, with a mixture of tomatoes, basil and garlic
- 

**Fig Bruschetta**  
 Camembert cheese, arugula and cristallised fig
- 
**Mussels in white wine**  
 Cooked with butter, garlic, onion, celery, parsley and garlic
- 
**Beef Carpaccio**  
 Thin slices of marinated beef, with olive oil, pepper, arugula and parmesan cheese
- 
**Artichokes with serrano ham**  
 Sauteed with creamy parmesan sauce and garlic
- 
**Caprese Salad**  
 Tomato, fresh mozzarella, basil leaves and pesto
- 

**Mediterranean Salad**  
 Spinach, lettuce, cucumber, tomato, red onion, radish, olive mix, citrus vinaigrette and balsamic vinegar
- 

**Tomato and pesto cream**  
 Roasted tomatoes flavoured with basil, served with parmesan cheese crouton
- 
**Minestrone Soup**  
 With vegetables and penne pasta

## PASTA AND RISOTTO

- 

**Fetuccini Alfredo**  
 Creamy sauce, onion, garlic and parmesan cheese
- 

**Penne Arrabiata**  
 Tomato sauce, garlic, olive oil, peperoncino and parmesan cheese
- 

**Spaghetti Carbonara**  
 Egg yolk, pancetta, garlic, onion and parmesan cheese
- 

**Fetuccini Puttanesca**  
 Tomato, garlic, peperoncino, anchovies, capers, olives, parsley and olive oil
- 


**Spaghetti with pesto**  
 Sauce made with basil, pine nuts, garlic, parmesan cheese and olive oil
- 



**Spaghetti Bolognese**  
 Ground meat, tomato, garlic, onion, zucchini and carrot
- 

**Ravioli**  
 With beef, four-cheese sauce and pomodoro sauce
- 

**Tortellini**  
 Stuffed with spinach and mozzarella cheese, served in pomodoro sauce
- 

**Traditional Lasagne**  
 Served with white sauce, parmesan cheese and pesto.
- 

**Green Lasagne**  
 Stuffed with spinach, mushrooms, bechamel sauce and mozzarella cheese.
- 
**Risotto with mushrooms**  
 Mushrooms mixture, garlic and white wine











**ENHANCE YOUR EXPERIENCE**  
 Contact concierge for more information

Ask about your **Sandos4u** benefits











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

## MAIN DISHES

-   **Chicken parmigiana**  
In tomato sauce, au gratin and served with spaghetti pomodoro
-  **Beef Tagliata**  
Slices of steak served with arugula, cherry tomatoes and rosemary potatoes
-   **Osso buco Milanese**  
Beef ossobuco, served with pesto gnocchi and vegetables
-  **Salmon with lime and dill**  
Salmon cooked in dill butter and real lime, served with mixed salad
-   **Frito mixto**  
Seafood a la Romana: Squid, shrimp, and fried fish.  
With choice of sauce: arrabiata, pomodoro, tartara.

## DESSERTS

-   **Tiramisú**  
Mascarpone cream, sponge cake bathed in espresso coffee, coffee liquor and cocoa.
-   **Mille-feuille**  
Puff pastry sheets, vanilla cream and strawberries
-  **Panna cotta**  
Vanilla cream and berries
-   **Cannoli**  
Filled with mascarpone cheese, crystallised orange and chocolate chips
-  **Homemade ice cream**



**ENHANCE YOUR EXPERIENCE**

Contact concierge for more information

Ask about your **Sandos4u** benefits



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