



#### **ANTIPASTI**

- VITELLO TONNATO Capers, sherry vinager, tuna, anchovies, whole grain Dijon mustard
- PROSCIUTTO AND FIGS Prosciutto, candied figs, arugula

## **HOT STARTERS**

- TORTELLI
   Fried tortelli with Parmesan crust,
   marinara sauce, stuffed with spinach
   and mozzarella cheese
- RISOTTO CROQUETTES
   Mushrooms, Parmesan cheese,
   dried tomato, balsamic vinegar

# *SALADS*

® 6 ROASTED BEETS Baby spinach, raspberry slices, cherry tomato, orange supremes, creamy pesto

> CAESAR FONDUE Padano cheese slices, focaccia, olive oil

#### **SOUPS**

TOMATO CREAM Basil, porcini oil

> "OREGANO" MINESTRONE White beans, gnocchi, zucchini spaghettis

## PASTAS

• SPAGHETTI Sauce of your choice: arrabiata, putanesca, tomato sauce

RICOTTA RAVIOLI Seafood sauce, lumpfish caviar

GLUTEN FREE PASTA AVAILABLE

# *RISOTTO*

- RISOTTO AI FUNGHI White wine, porcini and portobello mushrooms
- MARINARA RISOTTO Scallops, shrimp, sweet potato





#### PESCE

- BAKED SEA BASS Parsley gremolata, roasted garlic, citrus
  - SALMON Spinach, sauce vierge, potato croquettes
- TUNA
  Grilled, vegetable medley, tapenade, olive oil

#### **MEAT**

- RIGATINA Confit pork belly in oil and garlic, chives, cherry tomato
- LAMB OSSOBUCCO
   Braised, rosemary sauce, rustic mashed potatoes, green beans
- GORGONZOLA CHICKEN
   Baked, stuffed with spinach

## **DESSERTS**

- TIRAMISÙ
- HAZELNUT SFOGLIATELLE with black cherry gellato
- CHOCOLATE AND RED WINE CAPRESE CAKE with almond gellato
- **⋄** ICE CREAM TRILOGY

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

- ◆ These are healthy dishes which help in mantaining balanced diet
- These are gluten free dishes
- This dish contains dairy and/or milk
- Sustainable fishery



# WHOLE FOOD PLANT-BASED MENU



#### ANTIPASTI

ALMOND CHEESE Lemon zest, shallot, basil, roasted peppers

CASHEWS AND FIGS Cashews, candied figs, granny smith apple, arugula

TORTELLI Fried tortelli with chickpeas, marinara sauce

RISOTTO CROQUETTES Mushrooms, dried tomato, creamy balsamic

# INSALATE

ROASTED BEETS Baby spinach, raspberry slices, cherry tomato, orange supremes, pesto

## **ZUPPA**

TOMATO CREAM Basil, porcini oil

## PASTA

SPAGHETTI Sauce of your choice: arrabiata, putanesca, tomato sauce

## MAIN COURSES

RISOTTO AI FUNGHI, GRILLED SEITAN White wine, porcini and portobello mushrooms

TEMPEH
 Quinoa with grilled vegetables,
 pepperoncino, sauce vierge,
 potato croquettes

#### DESSERT

Chocolate cake, peach compote with rosemary



