



### ANTIPASTI FREDDI

VITELLO TONNATO Capers, sherry vinegar, tuna, anchovies, old-style mustard

HAM AND FIGS Cured ham, candied figs, arugula, citrus

## ANTIPASTI CALDI

RISOTTO CROQUETTES Mushroom with Parmesan, sundried tomato, balsamic reduction

MUSSELS CASSEROLE White wine, parsley, grilled lemon, and focaccia

## *INSALATA*

CAESAR FONDUE Padano cheese shavings, focaccia, truffle oil

## **ZUPPA**

"OREGANO" MINESTRONE Beans, potato gnocchi, zucchini spaghetti

## **PASTA**

FETTUCCINE AL CARTOCCIO Salmon, lobster, calamari, clams, parsley

RICOTTA RAVIOLI Lobster sauce, lumpfish caviar

#### DAL FORNO

PROSCIUTTO AND FUNGHI Prosciutto, mushrooms

ORTOLANA Eggplant, bell peppers, zucchini

## **RISOTTOS**

WILD MUSHROOM RISOTTO Porcini, morel, forest mushrooms

SEAFOOD RISOTTO Scallops, shrimp, sweet potato, arugula





## **PESCE**

- SMOKED SALMON Spinach, vierge sauce, and potato pops
- COD Pan-seared with vegetable medley, olives, truffle flakes

## *CARNE*

#### FRIED LAMB

Parmesan-crusted fried lamb with rosemary, garlic, arrabbiata sauce

GORGONZOLA CHICKEN
Baked, spinach & mushroom stuffing

## DOLCI

HAZELNUT SFOGLIATELLE Cassis gelato

CAPRESE CHOCOLATE CAKE Red wine, almond gelato

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

Gluten free dishes





# WHOLE FOOD PLANT-BASED MENU

## **STARTERS**

- SAFFRON ARANCINI
   Tomato jelly, pickled squash
- HARISSA CAULIFLOWER Tahini, fried capers, and dill
- ♠ ARTICHOKE TEXTURES Basil, coconut cream, steamed spinach

## SOUP

## MAIN COURSES

- ◆ ► EGGPLANT

  Tomato Chutney, Pistachio,
  and Thyme Lavosh
- ◆ GRILL BAO
   Lentil mix, sweet and sour slaw, curly potato

## **DESSERT**

CHOCO PEANUT Cocoa sponge, peanut butter cream and 70% chocolate ganache

- Healthy dishes which help in maintaining balanced diet
  - Whole Food Plant-Based option



