



### ANTIPASTO

- Fresh mozzarella and cherry tomato caprese salad, Parmesan cheese crackling
- Italian cold and cured cuts, cheese and green olives
- Three cheese bruschetta, provolone, goat and Parmigiano, candied onions and roquette leaves
- Eggplant alla Parmigiana, in tomato basil sauce, and creamy Parmesan bechamel

# *RISOTTO*

- Shrimp and chicken surf & turf risotto
- Mushrooms and dried tomato vegetarian risotto

# **ZUPPA**

 Creamy tomato basil soup, baguette crostini

Traditional pasta and vegetable minestrone

### PASTA SECA

Spaghetti

Penne rigate

## PASTA FRESCA

Spinach and ricotta cheese ravioli

Gnocchi

## SALSA PER LA PASTA

Red pesto, fresh sausage, basil and olive oil

Pepperoncini and shrimp with garlic and parsley

Traditional Bolognese or carbonara

- Sage and Parmesan butter sauce
  - Mushroom in reduced meat juice
- Garlic and light chilli arrabiata sauce

OUR ITALIAN CUISINE DRESSING AND SEASONING ARE 100% EXTRA VIRGIN OLIVE OIL ONLY.





### PIATTO PRINCIPALE

Au gratin beef cannelloni, tomato and bechamel sauce

Beef and vegetables lasagna

Beef tagliata with vegetables and fried potatoes

Beef saltimbocca with gnocchis in basil cream

Tuna filet "a la plancha", putanesca bell pepper, anchovy and olive sauce, steamed potatoes

### DOLCE

Tiramisu in chocolate dome

Red fruit panna cotta, coffee sauce, bitter sweet chocolate

Vanilla ice cream profiteroles with hot chocolate sauce

Cream and yoghurt semifreddo with crunchy croccantino

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

- This dish contains dairy and/or milk
- Note Food Plant-Based option ■





# WHOLE FOOD PLANT-BASED MENU

### *ANTIPASTO*

Garden roquette, tomato, walnut, artichoke and black olives salad in lime and basil vinaigrette

Candied onions, roquette leaves, dried tomatoand mixed fruits bruschetta

## *RISOTTO*

Mushrooms and fresh tomato vegetarian risotto

#### ZUPPA

Tomato basil soup, garlic baguette crostini

Traditional pasta and vegetable minestrone

# PASTA SECA

Spaghetti

Penne rigate

# SALSA PER LA PASTA

Sage and Parmesan butter sauce

- Mushroom in red and green pesto
- Garlic and light chilli arrabiata sauce

### PASTA DEI FORNO

Tomato and vegetables lasagna

Au gratin quattro formaggi macherroni

- These are healthy dishes which help in mantaining balanced diet
- These are gluten free dishes
- This dish contains dairy and/or milk
- Nhole Food Plant-Based option ■



