



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" MINISTRONE

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

Mussels, 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



ANTIPASTI

- 🍏🌿 KEBBE BATATA
Potato, parsley, mint, olive oil
- 🍏🌿 VIETNAMESE ROLL
Carrot, jicama, cucumber, rice noodles
- 🍏🌿 BEET TARTAR
Avocado, wakame, lemongrass, beet sprouts, broccoli powder, mixed greens

ZUPPA

- 🍏🌿 MUSHROOM CREAM
Chickpea purée, celery leaves

SECONDI

- 🍏🌿 ROASTED EGGPLANT AND MEJADRA
Rice, green lentils, plantain
- 🍏🌿 WRAP GREEN
Green hummus, cashew-tomato, pesto, cabbage, avocado, spinach wrap, cucumber

DOLCI

CHEESECAKE
Creamy cashews,
vegan yogurt & maple syrup

🍏 Healthy dishes which help in maintaining balanced diet

🌿 Whole Food Plant-Based option



EXCELLENCE

EL CARMEN, D.R.

