

ARTE & CUCCINA

BUFFET DI INSALATE

PROSCIUTTO E MELONE

A delicious combination of cantaloupe melon and ham.

INSALATA CAPRESE

Sliced tomato and fresh mozzarella cheese with pesto

TAGLIERE DI FORMAGGIO

International cheeses

INSALATA CESAR

Cesar salad prepared with romaine lettuce, bacon, anchovies, herb crouton, Parmesan cheese and traditional Cesar dressing

ANTIPASTI MISTI

Assortment of salami, sausage, tomato, artichoke, mozzarella, roasted peppers, olives and basil with red wine vinaigrette

BRUSCHETTA CON POMODORO

Bread, tomato, garlic, red onions, basil and parmesan

FRUTTA TROPICALE

Tropical fruit platter

OLIVE MARINATE

With fresh garlic and extra virgin olive oil

SALMONE CARPACCIO

With shaved Parmesan cheese and lime

VERDURE MARINATE

Grilled marinated vegetables

CAPPONATA

Stew with diced eggplant, sautéed with onions, garlic, tomato, olives, raisins, capers, toasted nuts and parsley

CARPACCIO DI MANZOTTO PARMIGIANO E ASPARAGI

Beef Carpaccio, green asparagus and Parmesan cheese

INSALATA DI SPINACI, FORMAGGIO FETA E PESTO

Spinach salad with feta cheese and pesto sauce

ANTIPASTI

CALAMARI PICCANTI CON INSALATA MISTA

Fried spicy squid with spring mix salad and tomato concasse

GAMBERI SALTATI AL AGLIO CON RISOTTO

Sautéed garlic shrimp with wild mushroom risotto

ZUPPE

MINISTRONE DI VERDURE

Vegetable and legume soup, flavored with pancetta and basil

VELLUTATA DI PATATE E PORRI

Potato and leeks creamy soup served with bacon bits

PIATTO PRINCIPALE

PARMIGIANA DI MELANZANE

Parmesan crisp breaded eggplant topped with mozzarella marinara sauce

PARGO ALL'OLIO D'OLIVA E SALSA DI POMODORI

Olive oil poached snapper on tomato, balsamic sauce with black olive relish

SALTIMBOCCA AL VINO BIANCO

Sage sautéed pork cutlet, prosciutto & white wine sauce

PETTO DI POLLO ALLA PARMIGIANA

Breaded chicken breast and sautéed bowtie pasta

FILETTO DI TROTA CON SALSA DI PORRI-DIJON

Pan seared sea trout fillet with leek-Dijon sauce

PIZZA

SALAME

Mozzarella and sliced pepperoni

NAPOLI

Tomato, mozzarella and anchovy

MARINARA

Tomato, garlic, oregano and olive oil

MARGHERITA

Tomato, mozzarella and oregano

4 STAGIONI

Ham, artichoke, mushroom and olives

ORTOLANA

Mozzarella, zucchini, mushrooms and bell pepper

PASTA

LASAGNE AL FORNO

Oven cooked beef lasagna with cheese, finished with tomato sauce

SPAGHETTI BOLOGNESE

Spaghetti Bolognese tossed in our signature sauce

PENNE ALFREDO

Sautéed with butter, garlic, parsley and Parmesan cream

SPAGHETTI ALL'A CARBONARA

Spaghetti tossed with sautéed bacon, cheese and cream

LINGUINE ALL'A MATRICIANA

Linguine amatriciana sautéed with bacon, onions and tomatoes tossed with Parmesan cheese

RIGATONI GORGONZOLA, PERE E NOCI

Rigatoni with Gorgonzola, pear, parsley and walnut

FETTUCINE ALLA DIAVOLA CON GAMBERETTI

Shrimp and chicken Fra Diavolo, sautéed chicken and shrimp with fettuccine in a spicy tomato cream sauce

LINGUINE GAMBERETTI E FAGIOLINI

Linguine pasta with shrimp flambé in white wine green beans and tomato basil sauce

SPAGHETTI AGLIO OLIO

With olive oil, garlic, parsley and red pepper flakes

GNOCCHI AL PESTO

Homemade potato gnocchi with pesto sauce

DOLCE

TIRAMISU

PANNA COTTA AL COCCO

TORTA ALL'ARANCIA

Orange and chocolate cake

ZABAIONE CON FRUTTA TROPICALE

Fresh tropical fruit sabayon

TORTA DI MELE

Moist apple cake

ASK YOUR WAITER ABOUT OUR VEGETARIAN, KIDS
AND GLUTEN FREE MENUS



= OUR GLUTEN FREE CHOICES