EMILIANO'S

OSTERIA

ANTIPASTI

CHEF BRUSCHETTA \$85.00 M 83 3

Rustic bread, fig with a red wine reduction and mascarpone cheese.

ARTICHOKES WITH SERRANO HAM \$95.00

Artichoke sautéed with garlic and creamy cheese sauce.

BEEF CARPACCIO * \$95.00

Thin marinated beef slices, olive oil, dijon mustard, Parmesan cheese and arugula.

SALMON CARPACCIO * \$100.00

Slices of salmon, olive oil with basil and a touch of remoulade sauce

CT SMARLETTON

SOUPS

ROASTED TOMATO CREAM

WITH THYME \$110.00 # 2

Dried lettuce, Parmesan cheese, croutons and rustic Caesar dressing.

TRADITIONAL MINESTRONE SOUP \$100.00 -----



MAIN DISH

BEEF FILET WITH GORGONZOLA CHEESE CRUST \$300.00

Accompanied by mashed potatoes and vegetables from the garden

SCAMPI SHRIMP \$280.00



Shrimp sautéed and scented with garlic and basil in tomato paste.

SQUID FILLET WITH DEHYDRATED TOMATO CRUST \$260.00 💈

Baked fish, garden vegetables and spinach puree.



Breast breaded with Parmesan cheese. accompanied by spaghetti.

---CHILD OPTIONS

SPAGUETTI WITH TOMATO SAUCE AND MEATBALLS \$110.00 ₩ 💍 🖁

CHICKEN MILANESE WITH FRENCH FRIES \$150.00

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CHEESE PIZZA \$100.00

CRÉME BRÚLÉE WITH AMARANTH LIQUOR \$90,00 💍 🖺 CANNOLIS WITH RICOTTA CHEESE \$90.00 ₱♥☼ \$



TIRAMISU CAKE \$100.00 # 5 8 5

ZUCOTO CHOCOLATE \$90.00 # 5 \$ 5

VARIETY OF ICE CREAM \$90.00 # △ ☑ Ø





















SALADS

CAESAR SALAD \$100.00

Dried lettuce. Parmesan cheese, croutons and rustic Caesar dressing.

ARUGULA AND GOAT CHEESE SALAD \$95.00

With caramelised walnut and fig vinaigrette.

CAPRESE SALAD \$100.00

Tomato, fresh mozzarella and basil leaves with olive oil.

RISOTTO

RISOTTO WITH MUSHROOMS \$200.00

Portobello, Parmesan cheese, scented with truffle oil

RISOTTO AL PROSECCO E PARMIGIANO \$220.00

Risotto with Parmesan cheese, scented with wine.



PASTA

PENNE ARRABBIATA \$190.00 # 8



8 4 B

With olive oil, crushed chili, tomato sauce, garlic, basil and Parmesan cheese.

SPAGHETTI MARINARA \$220.00 🍿 🤮 💍 🧼



With shrimp, mussel, scallops, pieces of salmon, tomato, garlic and tomato sauce.

FETUCCINI CARBONARA \$195.00 M™ 💍 🖥



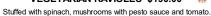
Traditional recipe with bacon, egg, cream, and Parmesan cheese

MEAT AND SPINACH LASAGNA \$200.00 ₩ 💍 🖁



Traditional lasagna with spinach, meat, mozzarella cheese. and spiced tomato sauce.

VEGETARIAN RAVIOLES \$190.00



DESSERT