













ANTIPASTO

- CHEF BRUSCHETTA**..... \$85.00
- Rustic bread with a reduction of red wine and mascarpone cheese. 
- ARTICHOKES WITH SERRANO HAM** \$95.00
- Artichoke sauteed with garlic and creamy cheese sauce. 
- BEEF CARPACCIO *** \$95.00
- Thin slices of marinated beef, 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. 









SOUPS

- ROASTED TOMATO CREAM** \$110.00
- WITH THYME**
- Cream of tomato with a touch of potato. 
- TRADITIONAL MINASTRONE SOUP**  \$100.00

MAIN DISH

- BEEF FILET WITH GORGONZOLA**
- CHEESE CRUST** \$300.00
- Accompanied by mashed potatoes and vegetables from the garden 
- SCAMPI SHRIMPS** \$280.00
- Shrimp sauteed and seasoned with garlic and basil in a tomato paste 
- SEA BASS FILET WITH A DEHYDRATED**
- TOMATO CRUST** \$260.00
- Baked fish, vegetables from the garden, and pure spinach 
- CHICKEN A LA PARMIGIANA** \$250.00
- Breaded chicken breast with parmesan cheese, accompanied by spaghetti. 



CHILDREN'S OPTIONS

- SPAGHETTI WITH MEATBALLS**
- AND TOMATO SAUCE**  \$110.00
- CHICKEN MILANESA WITH**
- FRENCH FRIES**  \$150.00
- CHEESE PIZZA**  \$100.00

SALADS

- CAESAR SALAD** \$95.00
- Tomato, fresh mozzarella, and basil leaves with olive oil. 
- ARULULA AND GOAT CHEESE SALAD** \$100.00
- With caramelized walnut and a fig vinaigrette. 
- CAPRESSE SALAD** \$85.00
- Tomato, fresh mozzarella and basil leaves with olive oil.

RISOTTO

- RISOTTO WITH MUSHROOMS** \$200.00
- Portobello, parmesan cheese, scented with a truffle oil. 
- RISOTTO AL PROSECCO**
- E PARMIGIANO** \$220.00
- Risotto with parmesan cheese, with an aroma of wine. 

PASTA

- PENNE ARRABBIATA** \$190.00
- With olive oil, crushed chili, tomato sauce, garlic, basil and parmesan cheese. 
- SPAGHETTI MARINARA** \$220.00
- With shrimp, mussels, ax callus, pieces of salmon, tomato, garlic and tomato sauce. 
- FETTUCCINE CARBONARA** \$195.00
- Traditional recipe with bacon, egg, cream, and cheese Parmesan. 
- MEAT AND SPINACH LASAGNE** \$200.00
- Traditional lasagna with spinach, meat, mozzarella cheese and tomato sauce with spices. 
- VEGETARIAN RAVIOLI** \$190.00
- Stuffed with spinach and mushrooms in a tomato pesto sauce. 

DESSERT

- CRÉME BRÚLÉE WITH**
- AMARANTH LIQUOR**  \$90.00
- CANNOLIS WITH RICOTTA CHEESE**  \$90.00
- TIRAMISÚ CAKE**  \$100.00
- CHOCOLATE ZUCCOTO**  \$90.00
- VARIETY OF ICE CREAMS**  \$90.00



GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUT



SOY



DAIRY



SHELL FRUITS



CELERY



MUSTARD



SESAME GRAINS



SULFUR DIOXIDE AND SULFATE



MOLLUSCS



LUPINS