



Mediterranean Appetizers

BRESAOLA E GRANA

Fresh Arugula Salad, Thin Slices of Bresaola and Grana Padano Cheese
Scented with Mediterranean Lemon Peel

BURRATA NAPOLITANA



Mozzarella Cheese with Tomato and Pesto

GAMBERI SAOR

Fried Jumbo Shrimp, Marinated in Sour Sauce alla Veneziana
Served on top of Onions, Raisins and Pine Nuts (Served cold)

INSALATA GRIGLIATA DI PULPO

Grilled Octopus Tentacles
Baby Potato Salad with a touch of Arrabiata Sauce

INSALATA PANZANELLA

Tomato, Cucumber, Onion, Mint, Basil, Black Olives and Crisp Bread
Dressed with a Touch of Sherry Vinegar and Extra Virgin Olive Oil

MANZO CARPACCIO

Thin Slices of Angus Beef Tenderloin
Arugula, Parmesan Cheese, Truffle Oil and Cipriani Sauce

MISTICANZA



Mixed Salad, Asparagus, Carrot, Bell Peppers, Cherry Tomato and a
Reduction of Modena Balsamic Vinegar

PARMESAN EGGPLANT



Eggplant Slices with Tomato Marinated in Garlic, Basil, Mozzarella Cheese,
Olive Oil, Tomato Sauce and Pesto

Wood Oven Pizza

BRESAOLA E GRANA

Tomato Sauce, Mozzarella Cheese, Fresh Arugula Salad, Bresaola and
Grana Padano Cheese

FICHI E MASCARPONE

Tomato Sauce, Mozzarella Cheese, Port and Figs Chutney, Prosciutto and
Mascarpone Cheese

FRUTTI DI MARE

Tomato Sauce, Mozzarella Cheese, Mussels, Shrimp, Squid, Octopus,
Scallops, Parsley and Garlic with a Touch of Arrabiata Sauce

GORGONZOLA E SPECK

Tomato Sauce, Mozzarella Cheese, Speck Prosciutto and Gorgonzola Cheese

MAYAN

Tomato Sauce, Oaxaca and Mozzarella Cheese, Pork Pastor Style, Onions,
Pineapple and Coriander

MEDIA LUNA

Half Calzone; Tomato Sauce, Mozzarella Cheese, Ham and Artichoke
Half Pizza; Tomato Sauce, Mozzarella Cheese, Arugula, Parmesan Cheese
and Beef Carpaccio

NIZUC



Tomato Sauce, Burrata Cheese and Parmesan Cheese

QUATRO FORMAGGI

Tomato Sauce, Mozzarella, Emmental, Parmesan and Gorgonzola Cheese

VEGETARIAN



Tomato Sauce, Mozzarella Cheese, Eggplant, Tomato, Zucchini, Bell
Peppers and Mushrooms



Bruschettas

Homemade Toast Bread with Garlic, Tomato Sauce & Mozzarella Cheese

IBÉRICA

With Cherry Tomato Slices, Arugula and Ibérico Ham



TRADITIONAL SICILIANA

Mozzarella Cheese Marinated with Tomato and Basil

Soups

CACIUCCO

Shrimp, Squid, Scallops, Mussels and Clams Sautéed with White Wine, Parsley, a Touch of Chili, Tomato and Seafood Broth

CREMA DI POMODORO

Roasted Tomatoes with a Touch of Basil, Crisp Bread and Goat Cheese



GAZPACHO GHIACCIATA

Cold Tomato Soup with Fresh Basil and Red Bell Pepper

Pastas

FETUCCINE COZZE E SPARAGI

Fresh Mussels and Asparagus Sautéed with Olive Oil, Garlic, Parsley and White Wine with a touch of Herb Scented Crisp Bread

GNOCCHI WITH GORGONZOLA E SPECK

Homemade Gnocchi with Creamy Gorgonzola Cheese Sauce, Fava Beans and Speck Prosciutto

LASAGNA

Spinach Pasta, Bolognese, Bechamel Sauce, Parmesan and Mozzarella Cheese

PAPPARDELLE ALLA VICENTINA

Homemade Pasta Sautéed with Extra Virgin Olive Oil, Italian Sausage, Broccoli Purée and Mascarpone Cheese



PENNE SORRENTINA

Tomato Sauce, Parmesan Cheese and Mozzarella Cheese

TAGLIOLINI AL PESTO E SCAMPI

Jumbo Shrimps with White Wine Butter
Accompanied with Homemade Genovese Pesto Pasta

Main Course

CHICKEN PARMIGGIANA

Parmesan Chicken Breast
Accompanied with Mashed Potatoes and Steamed Baby Vegetables

CHILEAN SEABASS

Baked Chilean Sea Bass Topped with Tomato Confit and Fresh Herbs
Served with Pesto Beans and Spinach Mousse

CODA DI ARAGOSTA

Lobster Tail with White Wine
Accompanied with Cauliflower Purée, Black Raviolis Stuffed with Asparagus Flan, Sautéed with Sage Butter and Lobster Bisque

GUANCIALE DI VITELLO E RISOTTO MILANESE

Veal Cheeks Braised at Low Temperature
Accompanied with Saffron Risotto and Crunchy Parmesan Cheese

SALMONE WITH CARPONATA SICILIANA

Baked Salmon with Traditional Caponata
Accompanied with Saffron Potatoes and Capers Sauce

TUSCAN TAGLIATA

Grilled Rib Eye Marinated with Olive Oil, Salt and Pepper
Covered with Arugula, Parmesan Cheese, Cherry Tomato and Truffle Oil



DOLCEMENTE

CROCANTE CANOLLI

Filled with Candied Orange Cream, Hazelnut Liquor and
Figs Compote

PROFITEROLES TRILOGY

Hazelnut, Pistachio and Vanilla

INTENSO CIOCCOLATO

Dark Chocolate Mousse and Fresh Basil Crème Brûlée

TIRAMISÚ

With Amaretto Liquor and Dark Chocolate

GELATI

Selection of Ice Creams