

## DINNER COLD APPETIZER

### BRUSCHETTA DI POMODORO PEPERONI ARROSTITI

Country style bread with fresh marinated tomato in olive oil, mixed roasted peppers and goat's cheese.

### CARPACCIO DI MARLIN 100 GRS.

Fresh Marlin filet thinly sliced marinated with basil vinaigrette, arugula leaves and crispy leeks garnish with kalamata olives and pickles.

### CARPACCIO DI FILETTO 100 GRS.

Thin slices of raw beef tenderloin, marinated with black pepper and served with mushroom salad and parmesan cheese.

## ANTIPASTI

A combination of eight different Italian appetizers.

## BURRATA

With baked grape tomatoes, basil pesto and organic arugula

## APPETIZER

### POLPETTE AL FORNO 200 GRS.

Meatballs made with angus beef, veal, bacon and pork in a roasted tomato sauce, served with roasted garlic and grilled provolone cheese bread.

### MELANZANE ALLA PARMIGIANA

Breaded eggplant slices filled with mozzarella and parmesan cheese.

### MOZZARELLA FRITTA

Fried Mozzarella cheese served with fresh tomato with roasted tomato vinaigrette.

### FRITTURA DI CALAMARI 180 GRS.

Fried squid calamari in a creamy roasted bell pepper sauce.

### POLPO ALLA GRIGLIA 150 GRS.

Local octopus marinated in herbs, garlic, and chili flakes, served with a warm potato salad with mustard, dill, pickles and chives.

## SOUPS

### MINISTRONE DI VERDURE E BASILICO

Vegetable soup, prepared with onion, celery, carrot, asparagus, white beans and spinach, scented with basil and bacon.

### CREMA DI POMODORO AL FORNO

Cream of oven roasted tomatoes, served with a crispy spinach-goat cheese ravioli and scented with fresh basil.

## SALAD

### INSALATA DI FINE LATTUGHE

Mixed lettuce with artichokes and marinated Portobello mushroom.

### INSALATA DE RUCOLA E PERA SAMBUCA

Fresh endive salad, arugula and hazelnut vinaigrette with sambucca poached pear, gorgonzola cheese and caramelized nuts.

### MOZZARELLA ALLA CAPRESE

Marinated Tomato and mozzarella cheese, served with pesto sauce.

## PASTE

### LA PICCANTE SALSICCIA FATTA IN CASA

Pasta with homemade spicy Italian sausage and oven baked tomatoes.

### RAVIOLO CON RICOTTA E SPINACI

Served with tomato and fresh basil sauce.

### LASAGNA ALLA BOLOGNESE

Meat and tomato ragu Lasagna, organic tomatoes and fresh basil.

### LUNETTE DI TARTUFO NERO

Pasta with a black truffle and ricotta cheese filling, served with lemon cream over fresh arugula.

### RAVIOLI AI FUNGHI PORCINI

Pasta filled with porcini mushrooms with brown butter and sage, served with goat cheese.

Your selection of fresh pasta:

Spaghetti, Fettuccine, Penne, Gnocchi o Paperdelle.

## **AL PESTO**

Prepared with basil, olive oil, walnut, garlic and pine nuts.

## **ALLA CARBONARA**

Cream, egg and bacon sauce.

## **AL POMODORO**

Fresh tomato and basil sauce.

## **ALLA BOLOGNESE (RAGU)**

Meat and Tomato sauce with beef filet tips cooked in red wine.

## **AI 4 FORMAGGI**

Prepared with four different kind of cheese.

## **CON GAMBERI FUNGHI SILVESTRI E POMODORO FRESCO 150 GRS.**

Prepared with shrimp, wild mushrooms and fresh tomatoes.

## **PASTA AL SALMONE ABSOLUT 150 GRS.**

Pasta with a herb-vodka sauce, served with a pan seared salmon filet marinated with olive oil, dill, capers, fresh parsley and lemon zest.

## **AI FRUTTI DI MARE 350 GRS.**

Variety of squid, shrimp, scallops and mussels.

## **RICE RISOTTOS**

### **RISOTTO ALLA MILANESE E ASPARAGI**

Risotto with saffron and asparagus.

### **RISOTTO AL FUNGHI PORCINI**

Arborio risotto served with porcini mushroom butter & parmesan cheese.

### **RISOTTO ALL ARAGOSTA 150 GRS.**

Risotto with tomatoes, green peas, smoked bacon, roasted red pepper, scented with fresh thyme, lobster sauce and served with grilled half lobster tail.

## **FISH AND SEAFOOD**

### **FILETO DI PESCE IN CROSTA DI PARMIGIANO 200 GRS.**

Parmesan cheese crusted grouper fillet with honey thyme vinaigrette.

### **SALMONE CON SALSAL AL BASILICO 200 GRS.**

Salmon fillet served with basil sauce and crispy leeks.

### **GAMBERI ALLA GRIGLIA SALSAL ALLO ZAFFERANO 200 GRS.**

Grilled shrimps, with saffron sauce, served with black calamari ink Risotto with roasted peppers and lobster butter.

### **FILETO DI PESCE CON AGRUMI, OLIVE E PINOLI 200 GRS.**

Fresh Chilean sea bass fillet with a citrus, pine nut and olive sauce.

## **MEAT AND POULTRY**

### **PETTO DI POLLO AL LIMONE**

Chicken breast marinated with olive oil, mediterranean lemon and oregano, served with a chicken jus with sage and white wine.

### **POLLO ALLA PARMIGIANA**

Parmesan cheese breaded chicken breast, served with tomato and basil sauce.

### **OSSOBUCO DI VITELLO 450 GRS.**

Braised veal shank with red wine sauce.

### **SALTIMBOCCA ALLA ROMANA 180 GRS.**

Sautéed veal escalope wrapped with prosciutto ham and served with tomato sauce and marsala veal reduction.

These dishes are served with pasta or risotto and fresh vegetables of the day.

### **PETTO DI MANZO BRASATE 250 GRS.**

Beef prime brisket with cabernet reduction, horseradish Gremolata served with creamy polenta with parmesan, mascarpone and chives.

## FROM OUR GRILL

Our steaks are USDA high choice quality

### BEEF CENTER CUT

16 oz.

### AMERICAN LAMB CHOP

12 oz.

### CERTIFIED ANGUS BEEF TENDERLOIN

7 oz.

### CERTIFIED ANGUS BEEF RIB EYE

12 oz.

### NEWYORK FILET

8 oz.

### BONELESS SHORT RIB WITH HERB AND GARLIC MARINADE

12 oz Served medium well

## KID'S MENU SOUPS

### MINISTRONE SOUP

Vegetables and pasta soup with tomato.

### FRIED MOZZARELLA

Breaded and fried mozzarella with tomato sauce.

### FRIED CALAMARI RINGS

Fried calamari rings, served with tartar sauce.

## PASTA

### MINI LASAGNA AU GRATIN

Bolognese style lasagna gratined with mozzarella cheese

### ALFREDO STYLE FETTUCINE WITH CHICKEN

Served with parmesan cream sauce and grilled chicken strips.

### SPAGHETTI WITH TOMATO SAUCE

Pasta served with a delicious tomato cream sauce.

### BOLOGNESE STYLE PENNE

With our traditional bolognese sauce made of beef.

## MEAT AND POULTRY

### FISH SCALLOPS

Breaded and fried fish scallops, served with Aurora style sauce.

### BEEF FILET

Grilled, served with mashed potatoes.

### CHICKEN TRAMONTO STYLE

Chicken breast breaded with parmesan cheese stuffed with ham and cheese, served with tomato sauce.

## DESSERT

### ICE CREAM

## DESSERTS

### RASPBERRY SAVARIN

Mascarpone citrus cream, berries sorbet, raspberry frozen me ringue.

### TIRAMISU

Soft mascarpone cream, hazelnut crunchy nibs, soaked coffee liquor biscuit.

### CHOCOLATE + COFFEE

Coffee sphere, glazed with dark chocolate, served with a sponge of cacao and coffee ice cream.

### PISTACHIO MOUSSE

Light pistachio cream, with almond biscuit. chocolate powder and crisp of tapioca and coconut.

### BUDINO DI CARAMELO

Honey toffee cream with Bourbon, served with pink salt caramel sauce and gianduja croustillant, accompanied with a pine nut-rosemary cookie.

### RED BERRIES JELLY

(Gluten free)

Raspberry jelly with marinated berries in Grand Marnier Liquor, served with lime sorbet.

## ICE CREAM

### YOUR SELECTION OF:

- 1 SCOOP
- 2 SCOOPS

### HELADOS

- Coffee
- Lavanda
- Chocolate Belga
- Vanilla
- Strawberry

### SORBETS

- Rosemary and berries
- Limoncello
- Honey and orange
- Lime

## HEALEAVES

Luxury tea blender established 1994 in Vancouver

For nearly two decades, Tealeaves has been the leading luxury tea blender of choice for five-star properties and Michelin chefs worldwide. With over 400 uniquely exceptional blends, our tea experts are here to provide you with a perfect moment of peaceful retreat and reverie. Infusing tradition with, innovation, hand crafted to ensure noble character & complexity.

## COFFEE

- AMERICANO (Decaf)
- CAPUCCINO (Decaf)

### NESPRESSO

Nespresso Professional has created 6 varieties of intense and refined taste of Great Harvest, divided in four families. In this way each cup brings a personalized answer through a perfect cream that emits 900 aromas. Every Great Harvest has its own unique personality.

\*Expresso doble

### RISTRETTO

#### FULL-BODIED AND PERSISTENT

Ristretto is the Italian coffee par excellence. Served as a short espresso, it is characterized by its full body and intense taste that is accompanied by exceptional lingering persistency in the mouth.

### ESPRESSO FORTE

#### STRENGTH AND FULLNESS

This is a round and balanced espresso combining intense body with great aromatic richness. It is savoured strong with a drop of milk froth for a touch of sweetness, if one desires.

### ESPRESSO LEGGERO

#### SMOOTHNESS AND CHARACTER

Espresso Leggero offers a subtle combination of light body echoing a delicate hint of bitterness and a touch of refreshing acidity accompanied by grilled notes.

### CAFFE FORTE

#### PUREBRED AND TOASTED

This is a purebred coffee with well-developed body and smoothness rounded off by grilled notes. It unleashes all of its richness in a large cup, with or without milk.

### CAFFE LEGGERO

#### FLOWERY AND REFRESHING

This is a light and thirst-quenching coffee with a particularly flowery bouquet that exudes delicate aromas of jasmine and bergamot. A fine touch of acidity adds a sensation of characteristic freshness to this blend.

### DECAFFEINATO

#### SILKY AND AROMATIC

Decaffeinated naturally, this is a balanced blend with subtle taste that blossoms over its silky body.

## **DIGESTIVES**

### **BRANDY**

Torres 10 años  
Terry Centenario  
Fundador

### **COGNAC**

Hennessey X.O  
Hennessey V.S.O.P  
Martel Medallon V.S.O.P Remy Martín V.S.O.P  
Courvossier

### **OPORTO**

Royal Tawny [40 Years]  
Tawny Taylor [20 Years]  
Tawny Taylor [10 Years]  
Tawny Ferreira  
Madeira Blandys

### **CORDIALES**

Amaretto Disaronno  
Amaro Averna  
Anís Dulce Chinchón  
Anís Seco Chinchón  
Crema Bailey's  
Frangélico  
Grand Marnier  
Goldschlager  
Kalhúa, Licor de Café  
Licor 43  
Sambuca Vaccari  
Sambuca Vaccari Black Limoncello  
Xtabentun  
Jagermeister