

APPETIZERS

🍏 Grilled chicken breast salad with creamy Grana Padano cheese sauce

Grilled shrimp salad with Romaine lettuce leaves and Genovese pesto

Antipasti platter (mortadella, salami, prosciutto, Provolone cheese, pesto marinated mushrooms, roasted bell peppers and grilled zucchini with lime)

🍷🍏 Tuna fish carpaccio with Vitello Tonnato sauce and seasonal green leaves

🍷🍏 Beef carpaccio with Porcini and mushroom sauce accompanied with seasonal green leaves

🍷🍏 Our style tomato and mozzarella cheese

SOUP AND CREAM

Fish, mussels and calamari soup with fennel

Vegetable cream with thin slices of Prosciutto

PASTA AND RICE

Seafood spaghetti with saffron sauce

🍷 Frutti di mare risotto

🍷 Risotto with chicken and pea cream

GLUTEN FREE PASTA AVAILABLE

MAIN COURSES

MEAT

Tenderloin "tagliata" with balsamic sauce and French fries

Veal "saltimbocca" with basil cream gnocchis

Milanese breaded pork cutlet with white rice

🍷🍏 Chicken breast stuffed with sun-dried tomato, Parmesan cheese, "Olivetti tomato" compote and onion

FISH AND SEAFOOD

🍷🍏 Grilled tuna fish filet with tomato fondue

Grilled shrimp with "Scarparo" sauce and polenta tapenade

🍷🍏 Grilled grouper marinated with garlic and chili, grilled bell peppers and black olives

Milanese fish "piccata" with capers

PIZZAS

PARMA: tomato sauce, prosciutto, rucola, black olives, Mozzarella cheese and basil

CALABRESA: tomato sauce, pepperoni, roasted red bell peppers, fresh mushrooms and Mozzarella cheese

MILANESE: creamy cheese sauce, gorgonzola, candied onion and balsamic vinegar reduction

SICILIAN: spicy tomato sauce, anchovy, artichoke and double Mozzarella cheese

FISHERMAN: tomato sauce, smoked salmon, capers, black olives, Mozzarella cheese and oregano

COUNTRY-SIDE: tomato sauce, fresh tomato, grilled vegetables, black olives, Mozzarella cheese and oregano

🍏 These are healthy dishes which help in maintaining a balanced diet

🍷 These are gluten free dishes

Oregano
PIZZA E PASTA

ENTRADAS

🍏 Ensalada suprema de pollo a la plancha con salsa cremosa de queso grana padano

Ensalada de camarones a la plancha con hojas de lechuga romana y pesto genovese

Tabla de antipasto (mortadela, salami, prosciutto, queso provolone, champiñones marinados al pesto, pimientos rostizado y calabacín a la parrilla con limón)

🍷🍏 Carpaccio de atún con salsa de vitello tonnato y hojas verdes de temporada

🍷🍏 Carpaccio de res con salsa de champiñones y Porcini acompañado con hojas verdes de temporada

🍷🍏 Tomate y queso mozzarella a nuestra manera

SOPA Y CREMA

Sopa de pescado, mejillones y calamares con hinojo

Crema de vegetales con láminas finas de Prosciutto

PASTA Y ARROZ

Espagueti de mariscos con salsa de azafrán

🍷 Risotto frutti di mare

🍷 Risotto con pollo y crema de chicharos

PASTA LIBRE DE GLUTEN DISPONIBLE

PLATOS FUERTES

CARNES

Tagliata de filete de res con salsa balsámica y papas a la francesa

Saltimbocca de ternera con ñoquis a la crema de albahaca

Chuleta de cerdo a la Milanese con arroz blanco

🍷 Pechuga de pollo rellena de tomate seco, queso parmesano, compota de tomate Olivetti y cebolla

PESCADOS Y MARISCOS

🍷🍏 Filete de atún a la plancha con sofrito de tomate

Camarones a la plancha con salsa "scarpato" y polenta de tapenade

🍷🍏 Mero a la plancha marinado con ajitos y guindilla, pimientos a la parrilla y aceitunas negras

Piccata de pescado a la Milanese con alcaparras

PIZZAS

PARMA: salsa de tomate, prosciutto, rúcula, aceitunas negras, queso mozzarella y albahaca

CALABRESA: salsa de tomate, pepperoni, pimientos rojos asados, champiñones y queso mozzarella

MILANESA: salsa cremosa de queso, gorgonzola, cebolla confitada y reducción de vinagre balsámico

SICILIANA: salsa de tomate picante, anchoas, alcachofas y doble queso mozzarella

PESCADOR: salsa de tomate, salmón ahumado, alcaparras, aceitunas negras, queso mozzarella y orégano

CAMPESINA: salsa de tomate, tomate fresco, verduras a la parrilla, aceitunas negras, queso mozzarella y orégano

🍏 Son platillos saludables que ayudan a mantener una dieta equilibrada

🍷 Son platillos libres de Gluten

Oregano
PIZZA E PASTA









DESSERTS | POSTRES

- ◉ Chocolate “panettone” with cappuccino ice cream
“Panettone” de chocolate con helado de cappuccino
- ◉ Pistachio and chocolate tiramisu with caramelized almonds
Tiramisú de pistache y chocolate con almendras caramelizadas
- ◉ Creamy limoncello with candied lemon meringue
Cremoso de limoncello con merengue de limón confitado
- ◉ Caramel mousse “Nona” with almond Chantilly and cinnamon syrup
“Nona” mousse de caramelo con chantilly de almendras y jarabe de canela
- ◉ Iced “Sabayon” coffee and amaretto biscuit
Sabayón helado de café y biscocho de amaretto


◉ These are ovo lacto vegetarian dishes | *Son platillos ovo lacto vegetarianos*

VEGETARIAN MENU



APPETIZERS

-   Romaine lettuce salad with hard-boiled egg, cured cheese shavings and pesto genovese
-    Antipasti platter (Provolone cheese, pesto marinated mushrooms, grilled bell peppers and grilled zucchini with lime)
-    Our style tomato and Mozzarella cheese

MAIN COURSES






-  Spaghetti with sautéed zucchini, broccoli, green bell peppers and saffron sauce
-  Frutti di terra risotto with mixed grilled vegetables
-  Risotto with asparagus, onion, fried tofu and pea cream

SOUP AND CREAM

-    Vegetable and potato “Velouté” with homemade dried tomatoes marinated in oregano




PIZZAS

-  CALABRESA: tomato sauce, roasted red bell peppers, fresh mushrooms and Mozzarella cheese
-  MILANESE: creamy cheese sauce, gorgonzola, candied onion and balsamic vinegar reduction
-   SICILIAN: spicy tomato sauce, artichoke and double Mozzarella cheese
-  COUNTRY-SIDE: tomato sauce, fresh tomato, grilled vegetables, black olives, Mozzarella cheese and oregano




-  These are healthy dishes which help in maintaining a balanced diet
-  These are gluten free dishes
-  These are spicy dishes
-  These are ovo lacto vegetarian dishes
-  These are vegan dishes

MENÚ VEGETARIANO





ENTRADAS

-  Ensalada de lechuga romana, huevo duro y virutas de queso curado con pesto genovesa
-  Tabla de antipasto (queso provolone, champiñones marinados al pesto, pimientos rostizados y calabacín a la parrilla con limón)
-  Tomate y queso mozzarella a nuestra manera

PLATOS FUERTES


-  Espagueti con calabacín salteado, brócoli y pimientos verdes con salsa de azafrán
-  Risotto frutti di terra con verduras mixtas a la parrilla
-  Risotto con espárragos, cebolla, tofu frito y crema de chicharos


PIZZAS

-  CALABRESA: salsa de tomate, pimientos rojos asados, champiñones frescos y queso mozzarella
-  MILANESA: salsa cremosa de queso, gorgonzola, cebolla confitada y reducción de vinagre balsámico
-  SICILIANA: salsa de tomate picante, alcachofas y doble queso mozzarella
-  CAMPESINA: salsa de tomate, tomate fresco, verduras a la parrilla, aceitunas negras, queso mozzarella y orégano

SOPAS Y CREMAS

-  Velouté de verduras y papas con tomates secos caseros marinados en orégano

 Son platillos saludables que ayudan a mantener una dieta equilibrada

 Son platillos libres de gluten

 Son platillos picantes

 Son platillos ovo lacto vegetarianos

 Son platillos veganos