



Starters

Mediterranean Octopus and Seafood Salad

lemon vinaigrette, celery, and diced bell pepper

Beef Carpaccio*

Parmesan shavings, mesclun salad, extra virgin olive oil, aged balsamic vinegar

V Tricolor Salad

baby spinach, romaine lettuce, mozzarella cheese and tomato wedges

Sun-dried tomato dressing

V Venetian Pasta and Bean Soup

red kidney beans, broken linguine pasta, rosemary, and sage

Entrées

— Fresh Pasta

Tagliatelle with Classic Bolognese Sauce

Asparagus Risotto

carnaroli rice, green asparagus, Grana Padano cheese

Clam and Mussel Pot

seafood essence, flat parsley, grated bottarga, garlic bread croutons

Filet Mignon with Porcini Mushrooms*

beef tenderloin in a creamy mushroom sauce with roasted rosemary potatoes

V Parmigiana di Melanzane

eggplant au gratin with mozzarella, Parmesan and basil tomato sauce

Classic Favorites

Grilled or Steamed Fillet of Salmon*

garden vegetables, hollandaise sauce

Broiled Beef Filet Mignon*

thyme-roasted vegetables, natural jus

Grilled Chicken Breast

lemon oil, roasted vegetables, green asparagus

Sauces for your Steak

Madeira sauce, green peppercorn sauce, creamy mushroom-mustard sauce

Baked Just for You

Every day a different selection of fresh-baked bread

Six-grain rolls topped with assorted seeds - Country white rolls - Oregano focaccia - Tomato grissini

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Desserts

International Cheese Selection from the Trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Seasonal Fruit and Ice Cream Sundae
strawberry ice cream, sliced pineapple, diced strawberries,
chocolate sauce, crunchy granola and whipped cream

Lemon Delight
Amalfi Coast's heritage lemon cake, limoncello cream

Tiramisù
mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

New York Cheesecake
strawberry compote

  **Plum and apple crumble**
vanilla ice cream

Selection of Ice Cream and Fruit Sorbets
ask your waiter about our daily selection

 **Ice Cream**
ask your waiter for our daily selection

Petits Fours

Deliciously Healthy



Did you know?

Red vegetables, such as tomatoes, contain two phytochemicals: lycopene and anthocyanins, which are both powerful antioxidants. Red vegetables also contain vitamin C, which aids the production of collagen, maintains blood vessels, stimulates the immune system, and increases the absorption of iron from plants.

 **Buffalo Mozzarella Caprese**
ripe tomatoes, fresh basil, extra virgin olive oil, sea salt

Grilled Swordfish, Cuttlefish and a King Prawn
in Salmoriglio Sauce of Extra Virgin Olive Oil, Garlic, Parsley and Oregano*
mixed greens and cherry tomatoes

 **Fresh Fruit Plate**

 Vegetarian

 Vegan

 No Sugar Added