

OTTIMO!

LUNCH MENU

APPETIZER

BURRATA [VG] 18
fresh plum tomato, basil pesto

VERDURE BOARD [VG | GF | NF] 14
grilled & marinated vegetables, caponata, olives, caper berries, shaved parmesan

PEPPER-CRUSTED TUNA [GF | DF] 20
avocado, quinoa, sautéed vegetable, basil oil

PROSCIUTTO MELON [NF] 18
goat's cheese cream, arugula leaf, parmesan, balsamic reduction

BEEF CARPACCIO [GF | NF] 18
rockets leave, olive, red onion, capers, parmesan cheese

STEAK SALAD [GF | NF] 20
fennel, avocado, beef sirloin, cherry tomatoes, mixed leaves honey-lemon vinaigrette

SIGNATURE DISHES

LASAGNE BOLOGNESE [NF] 26
oven baked beef lasagne

CATCH OF THE DAY [VG | DF] 38
parmesan crusted, sautéed vegetable, garlic butter sauce

LINGUINI [NF] 23
garlic, zucchini, asparagus, cherry tomato, white wine

CHICKEN PARMIGIANA [NF] 30
parmesan cheese, eggplant caponata, caper butter sauce

PIZZA

MARGHERITA [NF] 18
tomato, mozzarella, extra virgin olive oil, basil

HAWAIIAN [NF] 20
ham, pineapple, oregano, tomato, mozzarella

QUATTRO FORMAGGI [NF | VG] 22
mascarpone, gorgonzola, parmesan, mozzarella, tomato sauce

MARINARA [NF] 22
tomato sauce, mozzarella, cherry tomato, anchovy, olives, roasted garlic

CAPRICCIOSA [NF] 24
tomato sauce, mozzarella, ham, olive, artichoke, mushroom, and parmesan shaves

SEAFOOD [NF] 25
mixed seafood asparagus, tomato, mozzarella

CRUDO [NF] 25
parma ham, rocket leaf, shaved parmesan, tomato sauce, mozzarella

DESSERTS

PANNA COTTA [VG] 12
fresh fruit salsa

TIRAMISU [VG | NF] 15
mascarpone cheese, espresso, lady finger biscuit

CHEESECAKE [VG | NF] 15
blueberry coulis

ICE CREAM/SORBET [per scoop] 03
asked your server for flavors available

GF - gluten-free

VG - vegetarian

N- contains nuts

DF - dairy free

please inform your server should you have any allergies or intolerances

prices are stated in US dollar and subject to 15% government tax and 10% service charge