



Antipasti Freddi

VITELLO TONNATO

Capers, sherry vinegar, tuna, anchovies, old-style mustard

HAM AND FIGS

Cured ham, candied figs, arugula, citrus

Antipasti Caldi

RISOTTO CROQUETTES

Mushroom with Parmesan, sundried tomato, balsamic reduction

MUSSELS CASSEROLE

White wine, parsley, grilled lemon, and focaccia

Insalata

CAESAR FONDUE

Padano cheese shavings, focaccia, truffle oil

Zuppa

“OREGANO” MINESTRONE

Beans, potato gnocchi, zucchini spaghetti

Pasta

FETTUCCINE AL CARTOCCIO

Salmon, lobster, calamari, clams, parsley

RICOTTA RAVIOLI

Lobster sauce, lumpfish caviar

Dal forno

PROSCIUTTO AND FUNGHI

Prosciutto, mushrooms

ORTOLANA

Eggplant, bell peppers, zucchini

Risottos

WILD MUSHROOM RISOTTO

Porcini, morel, forest mushrooms

SEAFOOD RISOTTO

Scallops, shrimp, sweet potato, arugula

Pesce

🌿 **SMOKED SALMON**

Spinach, vierge sauce, and potato pops

🌿 **COD**

Pan-seared with vegetable medley, olives, truffle flakes

Carne

FRIED LAMB

Parmesan-crusted fried lamb with rosemary, garlic, arrabbiata sauce

GORGONZOLA CHICKEN

Baked, spinach & mushroom stuffing

Dolci

HAZELNUT SFOGLIATELLE

Cassis gelato

CAPRESE CHOCOLATE CAKE

Red wine, almond gelato

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🌿 Gluten free dishes

WHOLE FOOD PLANT-BASED MENU

Starters

- 🍏 🌿 **SAFFRON ARANCINI**
Tomato jelly, pickled squash
- 🍏 🌿 **HARISSA CAULIFLOWER**
Tahini, fried capers, and dill
- 🍏 🌿 **ARTICHOKE TEXTURES**
Basil, coconut cream, steamed spinach

Soup

- 🍏 🌿 **CASHEW CREAM SOUP**
Roasted grapes, crispy onion

Main Courses

- 🍏 🌿 **EGGPLANT**
Tomato Chutney, Pistachio, and Thyme Lavosh
- 🍏 🌿 **GRILL BAO**
Lentil mix, sweet and sour slaw, curly potato

Dessert

- CHOCO PEANUT**
Cocoa sponge, peanut butter cream and 70% chocolate ganache

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- 🍏 Healthy dishes which help in maintaining balanced diet
 - 🌿 Whole Food Plant-Based option



Beloved
Playa Mujeres, Mexico