



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







ANTIPASTI

- ► KEBBE BATATA

 Potato, parsley, mint, olive oil
- ♦ VIETNAMESE ROLL Carrot, jicama, cucumber, rice noodles
- BEET TARTAR Avocado, wakame, lemongrass, beet sprouts, broccoli powder, mixed greens

ZUPPA

MUSHROOM CREAM Chickpea purée, celery leaves

SECONDI

- ROASTED EGGPLANT AND MEJADRA Rice, green lentils, plantain
- WRAP GREEN Green hummus, cashew-tomato, pesto, cabbage, avocado, spinach wrap, cucumber

DOLCI

CHEESECAKE
Creamy cashews,
vegan yogurt & maple syrup

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





CORAL PLAYA MUJERES, MEXICO