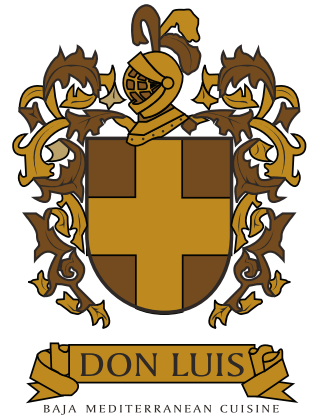


# ITALIAN *Night*



## APPETIZERS

Eggplant Parmesan Style	\$17
Beef Carpaccio	\$19

## SOUPS

Roasted Tomato Cream	\$8.5
Minestrone Soup	\$8.5

## SALADS

Caesar Salad	\$14.5
Caprese Salad	\$18

## Select your favorite Pasta

### FETUCCINI

Seafood \$28	Bolognese \$26	Vegetables \$19	Pesto \$18	Alfredo \$16
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### PAPPARDELLE

Seafood \$28	Bolognese \$26	Vegetables \$19	Pesto \$18	Alfredo \$16
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### SPAGUETTI

Seafood \$28	Bolognese \$26	Vegetables \$19	Pesto \$18	Alfredo \$16
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### PENE

Seafood \$28	Bolognese \$26	Vegetables \$19	Pesto \$18	Alfredo \$16
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VEGETARIAN

GLUTEN FREE

DAIRY FREE

Prices are in American dollars, 16% Tax included

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## CHEF'S *Pasta*

<b>Mushroom Ravioli</b> White sauce & fine herbs	\$18.5
<b>Beef Lasagna</b>	\$28
<b>Fettuccini Fruti Di Mare</b> Garlic & safron sauce	\$28

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## CHEF'S *Specialties*

### CHOICE OF SIDE DISH

Fine Herbs Potatoes

Grilled Vegetables



Baked Pork Shank Cacciatore Sauce	\$35
Chicken Breast with Parmesan Cheese Gratin	\$29
Pork Schnitzel with Lime & Caper Sauce	\$29
Beef Fillet with Sage & Gravy Sauce	\$38
Catch of the Day with Basil Chimichurri	\$40
Grilled Shrimp with Garlic Butter	\$38
Grilled Lobster with Garlic Butter	\$65

Lobster tail surcharge US \$16.99 with your meal plan package

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