



### MENU FISH TRADITIONAL 3 COURSES

# FIRST COURSE SPAGHETTI WITH CLAMS or PACCHERI WITH SHRIMPS, ZUCCHINI, CURRY

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# SECOND COURSE CATCH OF THE DAY "MUGNAIA" STYLE ( breads crumbs, garlic, parsley) with LEEK CREAM

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DESSERT TIRAMISU





### MENU FISH 4 COURSES

### STARTER SQUID AND POTATOES SALAD

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### FIRST COURSE LINGUINI PASTA WITH SHRIMPS AND PESTO

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SECOND COURSE

CATCH OF THE DAY "MUGNAIA" STYLE

(breads crumbs, garlic, parsley)

with

GARDEN SALAD

\*\*\*\*

DESSERT TIRAMISU





### **MENU FISH 5 COURSES**

### STARTER1 Warm salad squid and potatoes

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### STARTER2 Garlic cream with mixed seafruits

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### FIRST COURSE

Paccheri with shrimps, zucchini and curry sauce

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#### SECOND COURSE

Sword Fish "alla Ghiotta" (stewed with potatoes, olives cappers, basilic and safran sauce)

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DESSERT
Mango sorbet with Vodka





### MENU GOURMET FISH 3 COURSES

### **FIRST COURSE**

Spaghetti Tonino with clams, sweet garlc cream and basilic lemon sprouts

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### **SECOND COURSE**

Shrimps on the land shrimps cooked in cocoa milk served on buffalo mozzarella cream w/spicy tomatoes and parsley air

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### **DESSERT**

Panna Cotta with strawberries italian flan made with milk cream and sugar served with strawberries





### MENU GOURMET FISH 4 COURSES

## STARTER SHRIMPS TARTARE WITH LIME, AVOCADO AND SESAME SEED

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### FIRST COURSE LINGUINE WITH SEAFOOD

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# SECOND COURSE GRILLED LOBSTER WITH COGNAC SAUCE AND SPINACH

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<u>DESSERT</u> PANNA COTTA WITH STRAWBERRIES





### TRADITIONAL ITALIAN MENU

#### **STARTER**

Parma Ham, Mozzarella (Buffalo or Cow)
Mixed veggies vith vinegar and herbs
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### FIRST COURSE Beef lasagna

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#### SECOND COURSE

Beef fillet with rucola, parmigiano and balsamic vinegar reduction

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DESSERT Tiramisù

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### TRADITIONAL ITALIAN MENU2

# STARTER Mozzarella alla Caprese (buffalo or cow) \*\*\*\*\*

FIRST COURSE
Risotto with veggies and mascarpone

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SECOND COURSE
Cotoletta alla Milanese
(veal if available or pork)
with baked potatoes

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DESSERT
Panna cotta with Nutella

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### PIAZZA ITALIA MENU

STARTER Bruschette

FIRST COURSE
Beef lasagna
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SECOND COURSE Chicken parmigiana with salad

DESSERT
Chocolate cake with vanilla ice-cream
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### MENU ARUBIAN

### **STARTERS**

Mixed Pastechi with Avocado salad

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### MAIN COURSE

Catch of the day Grilled

Criollo Sauce

+

Fried platanos

White Rice

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DESSERT

Quesillo





#### BARBEQUE MENUI

MIXED GRILLED FISH Shrimps, Mai Mai with garlic sauce

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MIXED GRILLED MEAT
Chicken breast, beef, sausage, turkey burger with
assorted sauces

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COLESLAW SALAD Cabbage, carrots, raísins, yogurt, mayo

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GRILLED VEGETABLES
Eggplants, Zucchíní, Peppers
\*\*\*\*\*\*\*

WHITE RICE/POTATOES





#### BARBEQUE MENU2

MIXED GRILLED FISH catch of the day, shrimps skewers with garlic sauce

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MIXED GRILLED MEAT
beef burgers, skewers, ribbs, porkchops, bacon,
with assorted sauces

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PORK BEANS

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GRILLED CORN

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VINEGAR VEGGIES Assorted peppers, eggplants, zucchinis sauteé with vinegar and italian herbs

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WHITE RICE/POTATOES





### FAMILY DINNER MENU 3 COURSES

SALAD

Basic Dinner Salad

(Lettuce, Carrots, Tomatoes, Corn, Onion)

or

Tuna Salad

(Tuna, Egg, Mayo, Moustard, Onion) both with garlic croutons

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MAIN COURSE

Grilled steak

Mashed potatoes salad

Spinach sauted with garlic, parmesan and nutmeg

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catch of the day grilled with lime and cilantro

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Shrimps with garlic

White rice

Potatoes and green beans salad

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DESSERT

Fruit salad

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Tiramisu

