



## ITALIAN

By Carla Onetto

# MENÚ ITALIAN TRAVEL

## **STARTERS**

1 choice

#### CARAMELIZED BRUSCHETTA

Bruschetta with caramelized onions, watercress, pistachios, and blue cheese.

#### **CLASSIC BRUSCHETTA**

Traditional tomato and basil bruschetta.

#### FOREST BRUSCHETTA

With a mix of mushrooms, brie, butter, and parsley, a gourmet forest bite.

## DESSERTS

1 choice

#### TIRAMISU

An Italian dessert par excellence, balanced and exquisite.

#### APPLE STRUDEL

Crispy on the outside and soft on the inside.

#### PASTIERA

A traditional Neapolitan dessert, perfect for lovers of authentic flavors.

## MAIN COURSE

1 choice

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Choose between vegetarian or meat, each lasagna is a layer of flavor and texture.

#### SPINACH RAVIOLI

Spinach, ricotta, and walnut ravioli in béchamel sauce.

#### MUSHROOM SORRENTINOS

Sorrentinos filled with four cheeses in a mushroom sauce.

#### HAM AND CHEESE RAVIOLI

Ham and cheese ravioli in Bolognese sauce.

#### **STUFFED GNOCCHI**

Potato gnocchi stuffed with cheese in pesto sauce.

#### **OSSO BUCO**

Casserole osso buco, tender and juicy, a delight for the palate.

