



2025 - 2026

Exquisite Global Cuisine for Every Occasion
Italian and Portuguese Menu





Appetizers/Starter

Bruschetta Bar

Assorted toppings like tomatoes, olives, roasted peppers, and mozzarella

Charcuterie Platter

Prosciutto, salami, mortadella, and Italian cheeses like Parmigiano-Reggiano and pecorino

Arancini

Fried rice balls stuffed with cheese or meat

Pasta Station (Primi Piatti) Guests can create their own plates with:

Penne Pasta and Fettuccine

- Pomodoro Sauce (tomato-basil) and Alfredo Sauce
- Bolognese Sauce (meat sauce)
- Pesto Sauce (basil and pine nuts)

Prosciutto-Wrapped Melon

Sweet cantaloupe slices wrapped in thin prosciutto.

Frittata Bites

Mini Italian-style omelets with vegetables, cheese, or meat

Polenta Fries

Crispy fried polenta served with a marinara dipping sauce.

Caprese Skewers

Cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic glaze

Marinated Vegetables

Artichokes, olives, and roasted bell peppers

Grilled Eggplant & Zucchini

Olive oil and herbs

Antipasto Platter

A selection of cured meats, cheeses, marinated olives, roasted peppers, and artichokes

Stuffed Mushrooms

Mushrooms filled with breadcrumbs, cheese, and herbs

Crostini

Small toasted bread slices with various toppings like ricotta, pesto, or smoked salmon

Zucchini Fritters

Lightly fried zucchini patties, often served with aioli or marinara.



Baked Ricotta

Creamy ricotta cheese baked with herbs and served with crusty bread

Marinated Artichokes

Tender artichoke hearts marinated in olive oil, garlic, and herbs

Mozzarella in Carozza

Fried mozzarella sandwiches, similar to grilled cheese but crispier

Grissini (Breadsticks)

Thin, crispy breadsticks, often wrapped with prosciutto

Eggplant Rollatini

Thin slices of eggplant rolled with ricotta and spinach, baked in tomato sauce

Vegetarian Base

Caprese Skewers

Cherry tomatoes, fresh mozzarella, and basil leaves drizzled with olive oil and balsamic glaze.

Bruschetta al Pomodoro

Grilled baguette slices topped with fresh tomatoes, garlic, basil, and olive oil.

Stuffed Zucchini Flowers

Lightly battered and fried, filled with ricotta cheese and herbs.

Eggplant Rollatini

Thinly sliced eggplant rolled with ricotta and spinach, baked in marinara sauce.

Crostini with Ricotta and Honey

Toasted bread topped with creamy ricotta cheese, a drizzle of honey, and a sprinkle of walnuts.

Mushroom and Truffle Polenta Squares

Grilled polenta squares topped with sautéed mushrooms and a hint of truffle oil.

Mini Pasta Cups

Small servings of cold pasta salad with pesto, cherry tomatoes, and mozzarella pearls.

Portuguese

Pão e Azeitonas

Assorted Portuguese breads (*broa*, *papo-seco*) served with marinated olives.

Queijos e Enchidos

A selection of Portuguese cheeses (*Queijo da Serra*, *Azeitão*) paired with cured meats (*presunto*, *chouriço*, *alheira*).

Caldo Verde

Traditional Portuguese kale soup with slices of *chouriço*.

Pastéis de Bacalhau

Crispy salt cod fritters.



Main Course

Meat-Based Main Courses

Chicken Marsala

Pan-fried chicken breasts in a rich Marsala wine and mushroom sauce

Chicken Parmesan

Breaded chicken with marinara sauce and melted mozzarella

Meatballs in Marinara

Served with garlic bread Side Dishes (Contorni)

Bistecca alla Fiorentina

A thick, Tuscan-style grilled T-bone steak, seasoned simply with olive oil, salt, and pepper

Braciola

Thinly sliced beef or pork rolled with herbs, cheese, and breadcrumbs, simmered in tomato sauce

Osso Buco alla Milanese

Braised veal shanks with a white wine and tomato sauce, traditionally served with risotto

Beef or Veal Saltimbocca

Wrapped in prosciutto and sage in a white wine sauce

Saltimbocca alla Romana

Thin veal or chicken cutlets with prosciutto and sage, cooked in a white wine sauce

Pollo Cacciatore

Chicken braised with tomatoes, onions, garlic, and herbs

Seafood-Based Main Courses (+4)

Cioppino (Italian Seafood Stew)

A hearty stew of fish, shrimp, clams, and mussels in a tomato-based broth

Baccala alla Livornese

Salt cod cooked with tomatoes, garlic, and olives

Grilled Branzino (Sea Bass)

Whole sea bass grilled with lemon and fresh herbs.



Vegetarian Main Courses

Eggplant Parmesan (Melanzane alla Parmigiana)

Layers of breaded eggplant, tomato sauce, mozzarella, and Parmesan cheese baked to perfection

Risotto Primavera

Creamy risotto made with fresh spring vegetables like asparagus, peas, and zucchini

Mushroom Risotto (Risotto ai Funghi)

Arborio rice cooked with wild mushrooms and Parmesan

Vegetable Cannelloni

Pasta tubes stuffed with spinach, ricotta, and vegetables, baked in tomato sauce

Vegetarian Lasagna

Layers of pasta sheets, creamy ricotta, roasted vegetables, marinara sauce, and melted mozzarella.

Spinach and Ricotta Cannelloni

Tubes of pasta stuffed with spinach and ricotta, baked in a rich tomato sauce and topped with béchamel and Parmesan.

Vegetarian Pizza Margherita

A classic pizza topped with fresh tomato sauce, mozzarella, and fresh basil leaves, baked to perfection.

Caprese Stuffed Portobello Mushrooms

Large Portobello mushrooms stuffed with fresh mozzarella, tomatoes, and basil, then baked until golden.

Pasta Primavera

Penne or spaghetti tossed with a light olive oil and garlic sauce, seasonal vegetables, and a sprinkle of Parmesan.

Pasta-Based Main Courses

Spaghetti Carbonara

Pasta tossed with eggs, pancetta, Parmesan, and black pepper

Lasagna alla Bolognese

Layers of pasta, meat sauce, béchamel, and cheese baked to perfection

Penne alla Vodka

Creamy tomato-based sauce with a touch of vodka and Parmesan

Fettuccine Alfredo

Pasta coated in a creamy Parmesan sauce, sometimes with chicken or shrimp

Pappardelle al Ragù

Wide pasta ribbons with a slow-cooked meat sauce, often made with beef or wild boar

Seafood Linguine

Linguine pasta tossed with clams, mussels, shrimp, and a garlic white wine sauce

Pizza-Based Main Courses

Margherita Pizza

Traditional pizza with tomato sauce, fresh mozzarella, and basil

Pizza Quattro Stagioni

A pizza divided into four sections, each with different toppings: mushrooms, artichokes, ham, and olives

Calzone

Folded pizza dough stuffed with cheese, meat, and vegetables, baked to golden perfection

Portuguese

Bacalhau à Brás

Shredded salt cod sautéed with onions, thin fried potatoes, eggs, and parsley.

Arroz de Marisco

A rich and flavorful seafood rice with shrimp, clams, and mussels in a tomato-based sauce.

Leitão Assado

Traditional roasted suckling pig served with crispy potatoes and orange slices.

Frango Piri-Piri

Grilled chicken marinated in a tangy *piri-piri* spice blend and olive oil.

Arroz de Legumes (Vegetarian Option)

Mediterranean-style vegetable rice infused with herbs and olive oil.



Sides

Vegetable-Based Sides

Caprese Salad

Slices of fresh mozzarella, tomatoes, and basil with olive oil and balsamic glaze

Garlic Parmesan Roasted Potatoes

Crispy, oven-roasted potatoes with garlic, Parmesan, and rosemary

Grilled Vegetables

Zucchini, eggplant, bell peppers, and asparagus seasoned with olive oil and herbs

Sauteed Spinach (Spinaci Saltati)

Fresh spinach sauteed with garlic, olive oil, and a touch of lemon

Eggplant Parmesan (Melanzane alla Parmigiana)

Layered eggplant baked with tomato sauce, mozzarella, and Parmesan cheese

Stuffed Bell Peppers

Bell peppers filled with breadcrumbs, Parmesan, and herbs

Zucchini Fritters

Crispy patties made from grated zucchini, Parmesan, and breadcrumbs

Fennel Gratin

Baked fennel bulbs with cream, cheese, and breadcrumbs

Pasta and Rice Sides

Risotto Milanese

Creamy saffron-flavored risotto, perfect as an accompaniment to meat or fish

Pasta Aglio e Olio

Simple spaghetti with olive oil, garlic, and red pepper flakes

Orzo Salad

Orzo pasta with tomatoes, basil, olives, and feta, dressed in olive oil

Gnocchi with Sage Butter

Potato gnocchi lightly tossed in browned butter and crispy sage

Capellini with Pesto

Angel hair pasta tossed with fresh basil pesto and grated Parmesan

Bread-Based Sides

Focaccia Bread

Soft, herb-infused Italian bread topped with olive oil and rosemary

Garlic Breadsticks

Warm, crispy breadsticks brushed with garlic butter

Panzanella Salad

A Tuscan bread salad made with tomatoes, cucumbers, and stale bread chunks

Legume and Bean Sides

Cannellini Bean Salad

A light salad with white beans, parsley, olive oil, and lemon juice.

Lentil Stew

A hearty side made with lentils, carrots, celery, and tomatoes.

Cheese-Based Sides

Baked Ricotta

Creamy ricotta cheese baked with herbs, garlic, and olive oil

Portuguese

Batatas Assadas

Herb-roasted potatoes with a golden finish.

Salada Mista

Fresh mixed green salad with lettuce, tomatoes, onions, and an olive oil dressing.

Esparregado

Creamy purée of spinach or turnip greens seasoned with garlic and olive oil.





Dessert

Tiramisu

Mini Cannoli with ricotta filling

Assorted Italian Cookies

Biscotti, amaretti

Cannoli

Crisp pastry tubes filled with sweet ricotta cheese, often flavored with chocolate chips or candied fruit

Affogato

Vanilla gelato or ice cream “drowned” in hot espresso

Zabaglione

A custard-like dessert made with egg yolks, sugar, and Marsala wine, often served with fresh fruit

Sfogliatelle

Flaky pastry filled with a sweet ricotta and semolina mixture, flavored with orange zest

Tartufo

An ice cream dessert coated in cocoa or chocolate, often with a surprise fruit or nut filling.

Struffoli

Fried dough balls coated in honey and sprinkled with colorful sugar, typically served during holidays

Panna Cotta

Mixed berry compote

Fresh Fruit Platter

Grapes, figs, and melon

Gelato

Italian-style ice cream, denser and creamier than traditional ice cream, with flavors like pistachio, stracciatella, or hazelnut

Ricotta Cheesecake

A lighter cheesecake made with ricotta cheese and flavored with citrus or vanilla.

Semifreddo

A partially frozen dessert that combines the creaminess of ice cream with the lightness of mousse

Budino

A creamy Italian pudding, often chocolate or caramel-flavored

Bomboloni

Italian doughnuts filled with custard, Nutella, or jam.

Cassata Siciliana

A Sicilian cake made with ricotta, marzipan, candied fruit, and sponge cake

Crostata

A rustic tart filled with fruit preserves, fresh fruit, or ricotta

Granita

A semi-frozen dessert similar to sorbet, made with fruit juice or coffee, often served with brioche

Torta della Nonna

Flour, butter, sugar, eggs, lemon zest, salt, milk, egg yolks, cornstarch, vanilla extract, pine nuts, and powdered sugar

Portuguese

Pastéis de Nata

Classic Portuguese custard tarts, golden and flaky.

Toucinho do Céu

A rich almond-based cake with a delicate sweetness.

Arroz Doce

Creamy rice pudding topped with a sprinkle of cinnamon.

Bolo de Amêndoa

Moist almond cake with a soft texture and nutty flavor.

