

The background is a light cream-colored paper with a watercolor-style illustration of lemons and blueberries. In the top left, there are green leaves and clusters of blueberries. In the top right, a whole yellow lemon hangs from a stem with green leaves. In the middle right, a lemon slice is shown. In the bottom left, there are more green leaves and a lemon slice. In the bottom right, there are blueberries and green leaves. The word 'WAVE' is written in a bold, blue, sans-serif font, centered in the upper half of the image. The 'W' and 'V' are tall, while the 'A' and 'E' are shorter and wider. The 'E' is composed of three horizontal bars.

WAVE

Italian
Dinner



ANTIPASTI PLATTER + SALAD FOR SHARING

MAIN COURSE (CHOICE OF ONE)

SPINACH CANNELLONI
truffled Bechamel sauce

RAVIOLI ALFREDO

Ravioli filled with creamy shredded chicken, tossed, Alfredo sauce, mushrooms, topped with Parmesan,

TAGLIATELLE MARINARA

An Italian classic tagliatelle served in a rich tomato and white wine sauce with seafood, salty capers and anchovies

GNOCCHI WITH BEEF RAGOUT

Potato gnocchi with beef ragout, Parmesan, truffle parsley dressing

SORRENTINO CAPRESE

Ravioli filled with cheese, tossed with sundried tomato pesto and Parmesan

SPAGHETTI VONGOLE

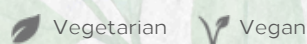
This delectable clam pasta with Venetian white wine originated as a humble dish among peasants and has evolved into an enduring Italian classic.

DESSERT

A selection of classic Italian desserts

SCR 899 PER PERSON

Three-glass wine pairing for SCR 349 per person.



All prices incl VAT & service charge.

All products are prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.