

WA
VE

DITALIAN
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

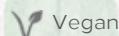
A selection of classic Italian desserts

SCR 899 PER PERSON

Three-glass wine pairing for SCR 349 per person.



Vegetarian



Vegan

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.