

The background is a light cream-colored paper with watercolor illustrations of lemons and green leaves scattered around the edges. The word 'WAVE' is written in a large, bold, blue sans-serif font in the center.

WAVE

*D*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.

 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.