

## *Appetizer*

### **TUNA & PUMPKIN**

Tuna tataki served with confit of Roma tomato, pumpkin aioli, fresh lettuce and crispy Foccbacia.

\$ 12.95

### **PROSQUITTO & MANGO**

Prosciutto ham served with plantain mouse, pickled mango relish, roasted garlic polenta finished with Chianti syrup.

\$ 12.95

### **SALMON & GOAT CHEESE**

Madame Jeannette marinated salmon served with baby spinach, goat cheese, bacon and strawberry vinaigrette.

\$ 13.95

### **CARPACCIO & THE CARIBBEAN SEA**

Beef Carpaccio served with baccalao, arugula, pan fried lime, pine nuts, ricotta cheese and aged balsamico.

\$ 13.95

## *Soup*

### **OXTAIL CONSOMMÉ**

Spiced with peperon chino, served with garlic Crostini and fresh basil.

\$ 6.95

### **CARAMELIZED MUSHROOM SOUP**

Served with truffle cream, fresh Parmesan and Focaccia bread.

\$ 6.95

## *Salad*

### **CLASSIC CAPRESA SALAD**

Roma Tomatoes with fresh basil and mozzarella.

\$ 7.95

### **MILANO SALAD**

Our original salad served with a daily variety of fresh vegetables and our very special house dressing.

\$ 8.95

### **CEASAR SALAD WITH A TWIST**

The way you know it, served with your choice of Ceviche, Black Angus Tips or Glazed Chicken.

\$ 11.95

## Meat

### BLACK ANGUS FILET MIGNON

Grilled center cut tenderloin in garlic and olive butter served with baked potato, roasted green asparagus and cherry tomatoes.

\$ 27.95

### RACK OF LAMB

Rack of lamb in thyme sauce, three cheese lasagna and spinach, pumpkin confit, tomato almond salsa.

\$ 29.95

### OSSO BUCKO & RED BEETS

Slowly braised Osso Bucco in own sauce, served with sweet potato mousseline, roasted beets and Parmesan Crisp.

\$ 28.95

### GRILLED BACK ANGUS RIB EYE

In figs sauce, garlic mashed potato, roasted tomato and Portobello.

\$ 29.95

## Fish

### FRUTI DI MARE

Mixed seafood in white wine sauce and fettuccini topped with fresh parsley.

\$ 27.95

### CARIBBEAN SHRIMP & TAGIATELLI

Caribbean shrimp in capers lime sauce served with tagiatelli, sweet peas and bacon.

\$ 29.95

### RED SNAPPER & RISOTTO

Pan-fried red snapper in rosemary hollandaise, served with pineapple risotto, grilled zucchini and carrots.

\$ 28.95

## Poultry

### CHICKEN & LINGUINI

Grilled home-farmed chicken Breast in tomato basil sauce served with linguini, broccoli and mozzarella.

\$ 27.95

### DUCK RAVIOLI

Duck ravioli in sauce Milano, served with red beets and pepper, fried yucca and orange Madame Jeannette syrup.

\$ 29.95

### VEGGIE DELIGHT

Sweet potato gnocchi stuffed with goat cheese and spinach in red pesto sauce, roasted vegetables almondine.

\$ 28.95



## Dessert

### CHEESE CAKE

Served with passion fruit sabayon.

\$ 7.95

### BABBA A LA NAPOLITANA

Dipped in rum sauce and served with vanilla ice cream.

\$ 7.95

### CLASSIC CARAMEL FLAN

With amaretto Sauce.

\$ 7.95

### COMPOSED TIRAMISU

European Style, divided for your pleasure.

\$ 7.95

### CHOCOLATE CAKE

Served with hazelnut cream and truffle shaving

\$ 7.95

### FRESH FRUITS

Topped with Ricotta Espresso Mouse.

\$ 7.95



(297) 586-7070

Opposite Café Rembrandt

South Beach Centre Mall – Palm Beach, Aruba

### Restaurant Hours

5:00~kitchen closes 10:30 pm

### Lounge Hours

5:00 1:00 am Sunday-Thursday

5:00-3:00 am Friday-Saturday