

La Tentazione
D I N N E R

Enjoy a delightful dinner that encompasses the very best of Italian gastronomy, with an exclusive menu selection that includes some of the most iconic dishes inspired by the Amalfi Coast, expect an unparalleled experience.

TAVOLO

Tavolo is the heart of our restaurant, where the journey around Italy begins.

FIGS AND ROSEMARY FOCACCIA

RICOTTA, PISTACHO & BASIL SPREAD

MARINATED OLIVES

PARMESAN GRISSINI

ANTIPASTI

Immerse yourself in the Italian Mediterranean with these appetizers.

BURRATA CAPRESE

Cherry tomatoes, basil oil

INSALATA FRUTTI DI MARE

Seafood medley, potatoes, peppers and lemon

CALAMARI FRITTI

Fried calamari coated in semolina garnished with marinara sauce

MOZZARELLA IN CARROZZA

Fried mozzarella, tomato compote and genovese pesto

PROSCIUTTO E MELONE

Thin slices of prosciutto on ripe melon

CARPACCIO DI MANZO

Slices of orange-cured beef with arugula and grated Parmesan

CARPACCIO

DI TONNO BIANCO

Thin slices of white tuna with fresh fennel, passion fruit vinaigrette, and pine nuts

PRINCIPALE

*We bring to your table the best recipes from Nonna's kitchen. *Gluten-free or vegan pasta available, half or full portion upon request.*

TAGLIATELLE

AL NERO DI SEPPIA

Handmade fresh squid ink pasta with lobster ragu

CASARECCE

Homemade fresh pasta with your choice of carbonara or amatriciana sauce

SPAGHETTI CACIO E PEPE

Cream, pecorino romano cheese, parmesan, black pepper

GNOCCHI DI PATATE

Potato gnocchi in bolognese meat ragu with ricotta cheese

RAVIOLI TRICOLORI 4 QUESOS

Tricolored four-cheese ravioli in white sauce

RAVIOLI DI RICOTTA E SPINACI

Ricotta and spinach ravioli in San Marzano tomato sauce

LASAGNA DI COSTINE

Lasagna with red wine-braised beef rib ragu

RISOTTO FRUTTI DI MARE

Arborio rice with a mix of seafood

RISOTTO AL BAROLO

Arborio rice, Barolo wine, parmesan cheese

PRINCIPALE

*From the land and the sea,
Bon appétit!*

PESCE DEL GIORNO AL FORNO

*Baked catch of the day in white wine broth
with garlic and capers*

COTOLETTA ALLA MILANESE

*Bread-crusted lamb cutlet with fresh tomato and
mint topping*

FILETTO DI MANZO ALLA ROSSINI

*Certified Angus beef tenderloin, foie gras,
and black pepper pecorino shavings
(120g - 200g)*

TAGLIATA DI MANZO ANGUS CERTIFICADA

*With arugula, cherry tomatoes,
parmesan shavings and balsamic reduction*

ZUPPA DI PESCE

Seafood and tomato stew with fine herbs

ARAGOSTA AL FORNO

Baked caribbean lobster in white wine sauce

CONTORNI

Choose one to accompany your main course.

ASPARAGI

*Steamed asparagus with parmesan cheese
and lemon*

DOLCI

Indulge in the sweetness of our desserts.

CLASSIC TIRAMISU WITH MASCARPONE CHEESE AND ESPRESSO COFFEE

*Cookies moistened with espresso,
topped with a smooth layer
of mascarpone cheese and cocoa*

DARK RUM BABA

Served with sambuca-infused whipped cream

ARTISANAL ICE CREAM

ICE CREAM TRUFFLE WITH CRISPY CACAO

*Vanilla and Ferrero® ice cream covered
with crunchy cocoa, hazelnut crumble*

LEMON CREAM CANNOLI

*Crispy tube-shaped cookie filled
with lemon cream and pistachio*

VEGAN

ANTIPASTI

CREAMY ROASTED TOMATO VEGAN SOUP

ZUCCHINI AND PORTOBELLO CARPACCIO

With sun-dried tomatoes and fresh herbs

PRINCIPALE

PUMPKIN VEGAN RISOTTO

Roasted pumpkin and walnuts risotto

CONTORNI

SPINACI

Sautéed spinach with garlic and broccoli

PATATE AL ROSMARINO

Roasted rosemary potatoes

FAGIOLI CANNELLINI AL FORNO

*Baked cannellini beans with sun-dried tomatoes
and fresh herbs*

DOLCI

CHOCOLATE CAKE WITH CANDIED ORANGE TRUFFLE

Some of our dishes can be accommodated to be gluten-free.

Please ask your waiter if you have any dietary restrictions or concerns.

THANK YOU FOR CONTRIBUTING TO THE CONSERVATION OF THE LOBSTER!

*From March 1st to June 30th, we respect the lobster breeding season
by not fishing or serving this product at our hotels, and therefore
a substitute will be offered.*