

Antipasto

Beef Carpaccio

Rùcula, black truffle, capers,
Parmesan cheese

Tomato Bruschetta

Cherry tomato, eggplant, basil,
prosciutto.

Arancinis

Pomodoro sauce, Mozzarella Cheese

Panzanella Salad

Cucumber, tomato, croutons,
balsamic vinaigrette

Capresse

Tomato gelee, basil foam,
balsamic caviar, Mozzarella cheese

Artichoke

Garlic, spinach, goat & blue cheese

Risotto

Lobster Risotto

Asparagus, Peas,
truffle oil, fresh herbs

Mushroom Risotto

Artichoke, foie gras, chard, morels

Chicken Saffron Risotto

Carrots, peas, mushroom funghi,
leek, white wine

Basil Risotto

Roasted cherry tomato with oregano
Kalamata olives, Mozzarella cheese

Manager: Felipe Trujillo

Service and attention: Spumante Restaurant Staff

Chef de cuisine: Erick del Villar

20200916

Soup

Pasta & White Bean

Garden vegetables, tomato,
chicken broth

Butter Nut Squash

Parmesan cheese, arugula pesto,
pine nuts

Pasta

Gnocchi

Amatriciana, tomato, bacon,
garlic, arugula

Hand Cut Pappardelle

Beef & Ricotta meatballs,
Pomodoro sauce, garlic bread

Local Pumpkin Ravioli

Goat cheese, sage,
arugula, shaved macadamia

Lasagna Bolognese

Four cheese sauce, shaved Parmesan

Rigattone

Ricotta, spinach, crispy prosciutto,
herbed, butter sauce

Spinach Cannelloni

Shrimp, chili flakes, Pomodoro sauce,
garlic, leek cream

Buckwheat Linguini

Chard, broccoli, sun dried tomatoes,
roasted carrots, braised rabbit

Chicken Tortellini

Cavolo nero, asparagus, peas,
red wine sauce

Orecchiette

Calamary, scallops, mussels,
clams, spicy tomato sauce

**Gluten free pasta available for request,
ask your server**