

MENU MARCO POLO

RESTAURANT - ITALIAN CUISINE

SALADS AND ENTREES

GENOVESE MUSHROOM

Portobello mushroom covered with pomodoro sauce au gratin, provolone chesse and reduction of balsamic vinager.

PIAMONTE ROLL

Prosciutto roll stuffed with provolone cheese and crispy organi lettuce, with a touch of blackberries and peppermit essence.

NEOPOLITAN CALAMARI

Fried calamari with walnut, caper and lemon alioli sauce; black olives and fresh basil leaves.



SOUPS AND CREAMS

FLORENCE SOUP

Traditional minestrone soup with pasta, bacon and withe beans.

VENECIAN CREAM

Chickpea creamy soup with leek and basil.

MAIN COURSES

PARMESAN MILANESE

Parmesan beef milanese with Napoleon vegetables garnish and a touch of pesto sauce.

ROMANESCO SALTIMBOCCA

Traditional veal Saltinbocca with serrano ham in thyme sauce, garnished with baked potato stuffed with sour cream and bacon.

PESCATORE TUNA FISH

Tuna fish slices, and risotto with mushrooms covered with creamy spinach sauce, and basil oil drops.

LOMBARDIA FISH FILLET

Fresh fish filet with basil-infused, mashed spinaches, garnished with portobello with ajillo and pink pepper sauce.

