

MINA
RISTORANTE

WELCOME DRINK

Signature Prosecco AM Selection, Decordi
(Veneto, Italy)

COCKTAILS

Aperol Spritz
(AM Prosecco, Aperol, Orange, Sparkling Water)

Gin Basil Smash
(Dry Gin, Green Chartreuse, Basil, Lemongrass, Lemon)

Gin & Tonic
(Gin Tanqueray, Tonic Water, Lime)

Italian Spritz
(Prosecco, VeneZero, Orange, Sparkling Water)

WINE

White wine
Gavi dei Gavi «Etichetta Nera», La Scolca
(Piémont, Italy)

Red wine
Signature Bordeaux Supérieur, AM Selection,
Château La Favière
(Bordeaux, France)

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STARTERS

Served family-style to share:

Pink beetroot hummus

Hummus with lamb

Pan-fried artichokes with parmesan

Fattoush, the famous Levantine salad

Vitello Tonnato

Focaccia

PIZZA

Served family-style to share:

Pizza Quattro Formaggi

Pizza Prosciutto con crema di tartufo

MAIN COURSE

We kindly ask you for your choice:

Cauliflower Steak

Tortelli with Burrata and Black Truffle

Octopus Sicilian Style

Oven-braised shoulder of lamb
(Perfect for sharing for 2-3 guests)

USDA Certified Rib-eye Steak on the grill
(Perfect for sharing for 2-3 guests)

DESSERT

Served family-style to share:

Pistachio Tiramisu