



The Italian Table

M E N U

First

CAPRESE SALAD | TOMATO, MOZZARELLA, BASIL, AND OLIVE OIL

BURRATA & TOMATOES | CREAMY BURRATA WITH ROASTED CHERRY TOMATOES

BEEF CARPACCIO | THIN-SLICED BEEF WITH PARMESAN AND ARUGULA

BRUSCHETTA AL POMODORO | FRESH TOMATO, BASIL, AND GARLIC ON TOAST

Pastas

SPAGHETTI CARBONARA | PANCETTA, PECORINO, AND CREAMY EGGSAUCE

TAGLIATELLE BOLOGNESE | SLOW-COOKED MEAT RAGÙ OVER FRESH PASTA

PENNE ALLA VODKA | TOMATO-CREAM SAUCE WITH A HINT OF VODKA

LINGUINE ALLE VONGOLE | PASTA WITH CLAMS, GARLIC, AND WHITE WINE

TRUFFLE MUSHROOM RISOTTO | ARBORIO RICE WITH MUSHROOMS AND TRUFFLE AROMA

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Mains

CHICKEN PARMIGIANA | BREADED CHICKEN WITH TOMATO
AND MOZZARELLA

VEAL MILANESE | CRISPY VEAL CUTLET WITH LEMON

BRANZINO AL LIMONE | WHOLE-ROASTED SEA BASS WITH HERBS

OSSO BUCO | SLOW-BRAISED VEAL SHANK WITH GREMOLATA

Sides

GRILLED VEGETABLES | SEASONAL VEGETABLES WITH OLIVE OIL
AND HERBS

ROSEMARY POTATOES | ROASTED POTATOES WITH ROSEMARY

SAUTÉED SPINACH | GARLIC-SCENTED WILTED SPINACH

Dessert

TIRAMISU | ESPRESSO-SOAKED LADYFINGERS WITH MASCARPONE

PANNA COTTA | VELVET VANILLA CREAM WITH FRUIT COULIS

CANNOLI | RICOTTA-FILLED PASTRY WITH CHOCOLATE CHIPS

AFFOGATO | VANILLA GELATO WITH A SHOT OF HOT ESPRESSO

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