


RWI Menu At STAX  
September 24<sup>th</sup> – 30<sup>th</sup>

**APPETIZERS**

*Termed as “Antipasto” meaning “before the meal”, is the traditional first course of a formal Italian meal. Traditional antipasti includes cured meats, olives, pepperoncini, mushrooms, anchovies, artichoke hearts, soups or salads. Antipasti symbolizes the beginning of the Italian meal*

**Antipasto misto vegetariano** 

Mixed Grilled vegetables, sun dried tomatoes and smoked mozzarella

**Capesante alla griglia avvolto con pancetta, rucola pesto**

Grilled scallop wrapped with pancetta, rocket pesto

**Zuppetta Del Doge**

Crab, prawns, scallops, asparagus, tomato broth, garlic crouton

**Minestra asparagi, erbe e aglio focassia** 


Asparagus soup, herb and garlic focassia

**Main Course**


*The mainstay for Italian cuisine with each region dishing out its expertise using local ingredients  
Options range from pasta, risotto, variety of meat, fish or fowls and prepared in various ways  
depending on the season*

**Risotto con funghi porcini e parmigiano** 

Porcini, Parmesan cheese, arborio rice

**Ravioli di spinaci ripieni di ricotta e zafferano con burro, salvia e mandorle** 

Spinach ravioli, ricotta and saffron filling, butter, sage, toasted almonds

**Cannelloni di ricotta e spinaci gratinati ai funghi con pomodori semi secchi** 

Cannelloni, ricotta and spinach filling, mushroom, béchamel, semi sun-dried tomatoes

**Milanese di pollo arrosto, patate, rucola selvatica**

Chicken Milanese, roasted potatoes, wild rocket

**\*\*Filetto di branzino con salsa ai pomodori arrosto e capperi caramellati**

Pan-seared sea bass, roasted tomatoes sauce, caramelized caper berries, lemon asparagus, potatoes

## **DOLCI/DESSERT**

*Il Dolce is usually the last course of the meal, some traditional dolci are the baba and tiramisu, but every Italian region has its own specialty.*

**Tortino caldo di mele, salsa di Ciliegie e gelato alla vaniglia**  
Apple crumble baked cake, Cherries compote and vanilla ice cream

### **Tiramisu**

Traditional Italian dessert made of mascarpone cheese and espresso

**Pannacotta alla vaniglia con miele e composta di Albicocche** 

Vanilla Beans Pannacotta with honey and apricot compote

### **Selezione di Gelati e Sorbetti**

Selection of sorbet: Green apple, Lemon

Selection of ice cream: Almond toffee chip, Chocolate Cointreau, Amarena Fabbri