



€32 per person

STARTERS

Melanzane Parmigiana

Baked layered aubergine, tomato, mozzarella,
parmesan(v)

&

Involtini Zucchini Salad

Grilled zucchini, mint pesto, crumbed goat's
cheese, pickled mushrooms, rocket (v, gf)

&

Sicilian Caponata Buffala Bruschetta

Slow-cooked mediterranean vegetables, grilled
focaccia bread, Italian organic olive oil (v)

MAINS

Lasagne al Ragu

Oven baked, layered fresh pasta, beef ragu, bechamel
or

Spaghetti alla Norma

Salsa Napolitana, confit aubergine, ricotta cheese,
freshly sliced mint (v)

or

Seabass

Sicilian caponata sauce, baked boulangère potato (gf)

DESSERT

Add dessert €6.00 per person



€38 per person

STARTERS

Burrata and Parma

125gr burrata, Parma ham cut "a la minute",
served with marinated local olives and grissini

&

Vitello Tonnato

Slow-cooked veal, served with tuna and caper
mayonnaise and quails eggs (gf)

&

Pomodoro Salad

Beefsteak tomato, Kalamata olives, Cantabrian
sea anchovies, fresh basil leaves (gf)

MAINS

Beef Tagliata

Sliced entrecôte, truffle paste, rocket, shaved parmesan, fresh
sliced portobello mushrooms, crispy shallots. Hand cut fries (gf)

or

Grilled Calamari

Gremolata sauce, Mediterranean vegetables
and confit potato (gf)

or

Stracciatella Pizza

Tomato, stracciatella cheese, sun-dried cherry
tomatoes, Kalamata olives, basil leaves (v)

DESSERT

Add dessert €6.00 per person