



€32 per person

STARTERS

Melanzane Parmigiana

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

&

Crab Arancini

Creamy sweetcorn sauce, chilli and basil pesto,
sun-dried cherry tomatoes parmesan

Buffala Bruschetta

Mixed tomatoes, buffala mozzarella, basil pesto
on grilled focaccia bread with 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 Amalfitana

Served in it delicious juices with clams, prawns,
asparugus, cherry tomatoes (gf)

DESSERT

Add dessert €7.00 per person



€40 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)

&

Anchovy & Tomato Salad

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

MAINS

Angus Beef Entrecôte

Hand-cut fries and confit aubergine. Choice of sauce (GF)

or

Seabass Amalfitana

Served in its delicious juices with clams, prawns,
asparagus, cherry tomatoes (gf)

or

Stracciatella Pizza

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

DESSERT

Add dessert €7.00 per person