

Our World Cuisine menus

Italian Table @38€/person

Sourdough Foccacia with Rosemary and Garlic

Pink Risotto ; *local Goat Cheese, puréed Beetroot, Parmesan Crisp*

Pan-roasted King Prawns *with Gremolata, Chopped Herbs, Lemon, extra virgin Olive Oil*

Chargrilled Tuna Loin *Putanesca Style ; roasted cherry Tomatoes, baby Capers, Olives, Basil, baby Potatoes*

Wild Rocket, Fennel and Cherry Tomato Salad, *Aged Parmigiano Reggiano flakes, toasted Pinenuts, Old Balsamic Glaze*

** All Meat, Seafood and Vegetarian Menus available as well as a many Pasta, Risotti and Gnocchi options !*

** Thematic Desserts available !*

Some of our Favourite Pasta Dishes

- Fettuccine, Mushrooms, Pancetta, Creamy White Wine Sauce ,Wild Rocket & Parsley
- Tagliatelle, Braised Veal Osso Buco & Red Wine Ragù, Mushrooms & Rosemary
- Spaghetti a la Bolognese, Pork, Beef, Tomato and Vegetable Ragù , Aged Parmesan & Basil
- Penne, Flaked Tuna, Roasted Cherry Tomatoes, Baby Capers, Lemon, Parsley & Basil
- Spaghetti, Prawns, Clams, Garlic, Cherry Tomatoes, Rocket, Fresh Dill, white Wine & Lemon
- Orechiette, Courgettes, Fresh Goat Cheese, Cherry Tomatoes, Sage & Fresh Thyme
- Fusilli, Fresh Ricotta, fresh Tomatoes, Courgettes sautéed with Rosemary and Chili, Basil
- Rigatoni with Basil and Pistacho Pesto, Cherry-Tomatoes, Pinenuts
- Home-made Lazagna, Ricotta, Spinach, Mushrooms & Tomato Fondue
- Home-made Lazagna a la Bolognese, Pork and Beef Tomato Ragù, Bechamel & Mozzarella
- Home made Gnocchi, roasted Cherry tomatoes, Basil, Parmesan, Fresh goat cheese and Aged « Curado » goat cheese

Risotti *one portion serves 2*

Rabbit & wild Mushroom Rice, Braised Onions, Peppers white wine, Oregano (GF)

Cornfed Chicken & Red wine Rice, Braised Peppers, Courgettes, Basil (GF)

King Prawns & Langoustines Rice, Saffron, Cherry tomatoes, Lemon, Basil (GF)

Black Rice with Baby Squids, green Peas, Lemon, Parsley (GF)

Pink Beetroot Rice, fresh Goat cheese, fresh Fennel Dill, (Vegetarian) (GF)

Mushrooms & Courgette Rice, Old Sheep Cheese, Rosemary, Oregano (Vegetarian) (GF)

And much more ...

Thematic Desserts *Individual or Large to Share*

Modern Tiramisù

Sponge Cake, Espresso & Disaronno Jelly, Vanilla bean whipped Mascarpone & dark Chocolate Flakes

