



€45 per person

STARTERS

Burrata and Parma Ham

125gr burrata, freshly cut Parma ham, grilled artichoke, pickled peppers, sun-dried cherry tomatoes. Served with local olives and grissini

&

Vitello Tonnato

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

&

Anchovy & Tomato Salad

Beefsteak tomatoes, Kalamata olives, Cantabrian sea anchovies, fresh basil leaves (GF)

MAINS

Beef Tagliata

Sliced entrecôte, truffle shavings, rocket, parmesan shavings. Served with hand-cut fries (GF)

or

Seabass Amalfitana

Served in its delicious juices and 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



€32 per person

STARTERS

Melanzane Parmigiana

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

&

Crab Arancini 3pcs

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

&

Buffala Bruschetta

Mixed tomatoes, buffala mozzarella, basil pesto,
on grilled focaccia bread with Italian organic
olive oil (V)

MAINS

Lasagne al Ragu

Oven baked, layered fresh pasta, beef ragu, bechamel

or

Spagetti alla Norma

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

or

Seabass Amalfitana

Served in it's delicious juices and with clams, prawns,
asparagus, cherry tomatoes (GF)

DESSERT

Add dessert €7.00 per person