



€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

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### **Vitello Tonnato**

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

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### **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)

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### **Crab Arancini 3pcs**

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

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### **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