



DINNER MENU

STARTERS

Fish Soup with Garlic Croutons

Italian Antipasto

Endive, Pear, Walnut and Pecorino Salad

Melanzane and Zucchini Parmigiana

Iced Plum Tomato Soup with Basil

Pan-Fried Foie Gras with Caramelized Mango and Vin Santo Sauce

Buffalo Mozzarella with Blush Tomatoes and Grilled Eggplant

Seared Tuna with Cucumber and Sweet Mustard Dressing

Marinated Fish Carpaccio of the Day

Artichoke and Asparagus Salad with Crumbled Blue Cheese and Pine Nuts

HOMEMADE PASTAS & RISOTTO

Fisherman's Linguine

Risotto with Taleggio Cheese, Green Peas and Rosemary

Tagliolini with Spicy Crab

Spaghetti with Lobster

Pappardelle with Chicken and Wild Mushroom

Pumpkin and Amaretti Ravioli with Butter and Sage

Risotto with Porcini Mushrooms, Asparagus and Parma Ham

Fettuccine with Black Belly Lamb Ragout



MAIN COURSES

Blackened Mahi Mahi with Peperonata, Battered Zucchini and Red Onions
Oven Roasted Duck Breast stuffed with Foie Gras served with Risotto Cake
Angus Fillet of Beef in Green Peppercorn Sauce with Mash Potato or Spinach
Sea Bass in Salt Crust with Broccoli, Potatoes and Tartar Sauce
Stewed Tiger Shrimp with Borlotti Beans
Grilled Local Fish of the Day
Pork Involtini with Potato Rosti and Barolo Sauce
Lobster with Hand Cut Chips and Spicy Mayonnaise
Rib Eye Steak with Grilled Pumpkin and Onion Marmalade
Roasted Lamb Chops with Sautéed Potatoes and Salsa Verde
Sesame Seed Coated Tuna with Spicy Lentils, Rocket and Tomato

SIDE ORDERS

Zucchini Fritte	Tomatoes with Cucumber and Basil
Mixed Green Salad	Spinach with Parmesan
Mashed Potato	Basmati Rice