

House Speciality

Light Starters

Burrata mozzarella (150 gr)	€ 12.95
<i>Burrata mozzarella da Puglia, cradle of tomatoes fresh lemon served on rucola</i>	
Carpaccio of fresh salmon with ponzu sauce (120 gr)	€ 12.95
<i>Fresh raw salmon, dill, lemon, olive oil & ginger served with ponzu sauce</i>	
Crudo di gamberi (150 gr)	€ 16.95
<i>Fresh raw prawns, dill, lemon, olive oil</i>	
Tuna tartar	€ 11.95
<i>Raw tuna fine chopped, salt pepper, Gozo extra virgin olive oil with rucola</i>	
A Trio of tartar	€ 16.95
<i>A trio of raw salmon, prawn & tuna fine chopped, avocado, salt pepper, Gozo extra virgin olive oil with rucola</i>	
Gillardeau oyster	1 is € 4.00 per oyster / 6 are € 21.00
<i>Served on ice with lemon, ginger & Tabasco</i>	

Fresh Pasta

Panciotti con cappelletti e gamberi	€ 12.95	€15.95
<i>Fresh ravioli filled scallops and prawn, garlic & herb, cherry tomato & calamari</i>		
Spaghetti con Ricci	€ 13.95	€16.95
<i>Tossed, sage in oil, garlic & herb, tomato with sea-urchin</i>		
Quadarti di capriolo	€ 12.95	€15.95
<i>Fresh ravioli filled ragu of deer, simmered with amarone wine, tossed with red chicory blanched in a light butter, spear tips of asparagus sauce.</i>		

Meats

Beef fillet (Scottana 300 Gr)	€ 29.95
<i>Grilled fresh heifer Italian Piemontese beef fillet</i>	
Beef 'Tagliata' (300g) (Please note not more than medium cooked)	€ 27.95
<i>Grilled UMI AAA Black Angus flank steak served with shavings of Parmigiano & rucola</i>	
Grilled T Bone Steak approx. 750 gr (Charolaise Italian Puglia)	€ 29.95
USDA Long bone Tomahawk ribeye	€ 76.00
<i>Char gilled USDA beef 200 days grain fed Serving 2 persons (Approx 1200 grs)</i>	
Beef wellington (300g)	€ 33.00
<i>Seared New Zealand beef fillet nestled in parmesan & mushrooms, puff pastry & sesame seed (Please note medium rare or medium cooked)</i>	

Fresh Fish

Fresh Spout "Seabass" (Al Cartoccio with garlic & herbs)	€ 24.50
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