

FOOD MENU

STARTERS

TORTELLACI Ricotta E Asparagus Pumpkin Cream Recola Emulsion	16
SOUP OF THE DAY ask server	14
GRILLED CALAMARI Lemon Dressing herbs oil	16
OXTAIL Lamb Ragu Tagliatelle Grono Podano	17
MAIN COURSE	
LAMB SHANKS Miillion Layer Potato Mint Sauce	35
BEEF FILLET Vegetables Balsamic reduction Sauce	33
TRIO OF SEAFOOD Seabass King Prawns Calamari Beurre blanc Parsley oil	32
PORK BELLY Polenta Bell Pepper Sauce	23
FISH OF THE DAY ask server	MP
All mains are served with roast potatoes	

SIDES SAUCES

Mixed Salad	5	Mushroom	
Seasonal vegetables	5	Pepper	
Sautéed mushrooms	6	Balsamic vinegar	