

# Starters

## **SCALLOP**

*Pan Fried Scallop with Orange Sauce, Porcini Mushroom Puree and Leek*

Rm 51

## **SALMON double TEXTURE**

*Raw and Dehydrated Scottish Salmon served with Fennel, Capers and Lemon Dressing*

Rm 48

## **FOIE GRAS**

*Pan Fried Foie Gras with White Wine, Served with Grapes and Walnuts*

Rm 75

## **BEEF TARTARE**

*Black Angus Tenderloin, Capers, Parmesan Mousse, Pistacho and Egg Yolk*

Rm 48

## **CHICKEN PATE**

*Chicken Liver Pate with Pan Brioche, Onion puree and Balsamic Vinegar*

Rm 42

## **BRESAOLA**

*Baby Spinach, Dry Beef Bresaola, Asparagus, Cherry Tomato and Parmesan Flakes*

Rm 38

## **GORGONZOLA**

*Rocket Salad with Gorgonzola Cheese, Walnuts, Crouton, Pears, Pecorino Flakes and Gorgonzola Dressing*

Rm 38

# Pasta

## **TORTELLI PORCINI**

*Homemade Tortelli stuffed with Porcini Mushroom, served with Taleggio Cheese and Asparagus Dip*  
Rm 55

## **TAGLIOLINI BEEF**

*Homemade Tagliolini with Beef, Citaki Mushroom, Sun Dry tomato and Snow Peas*  
Rm 58

## **SEAFOOD GARDEN RISOTTO**

*Risotto Carnaroli with Black Ink, Red Mullet, Squid, Prawn, Clams sauteed with Broccoli, Asparagus and Cherry Tomato*  
Rm 61

## **SPAGHETTI CLAMS**

*Spaghetti sauteed with Clams, Cherry Tomato and Bottarga*  
Rm 58

## **MILLEFOGLIE**

*Homemade Pasta Millefoglie with Lamb Ragu, Bechamel Sauce and Buffalo Mozzarella*  
Rm 61

# Soup

## **CRAB CAPPUCCINO**

*Crab Soup with Parmesan Foam and Cookies*  
Rm 48

## **CONSOMME'**

*Chicken Broth with Seafood and Fregola pasta*  
Rm 60

# Mains

## **SEABASS**

*Seabass Fillet with Clams Reduction and Turnip Peaks*  
Rm 75

## **SALMON**

*Crispy Salmon, Prawn, Sweet Potato, Lemon Dressing and Warm Mayo*  
Rm 88

## **350 gr. RIBEYE**

*RibEye Steak with Onion Ring, French Fries and Peppercorn Sauce*  
Rm 180

## **LAMB RACK**

*Lamb Rack in Bread Crumb Crust, Port Wine Sauce, Shallop Confit and Potato Ravioli*  
Rm 120

## **VEAL CHEEK**

*Veal Cheek braised with Potato Gnocchi, Baby Carrot and Parmesan Foam*  
Rm 65

### Select your Favourite Side Dish:

*Roasted Potato, French Fries, Deep Fried Zucchini, Mix Salad, Roasted Veggie*

### **Extra Side Dish:**

Rm 12

*Roasted Potato*

*French Fries*

*Deep Fried Zucchini*

*Mix Salad*

*Roasted Veggie*

# Pizza

## **MARGHERITA**

*Tomato, Mozzarella, Basil Leaves, Olive Oil*  
Rm 38

## **BUFALA**

*Tomato, Buffalo Mozzarella, Basil, Olive Oil*  
Rm 51

## **BRESAOLA**

*Tomato, Mozzarella, Bresaola, Rocket Salad, Buffalo Mozzarella*  
Rm 65

## **SEAFOOD**

*Tomato, Mozzarella, Tiger Prawns, Squid, Clams, Mussels*  
Rm 58

## **VEGETARIANA**

*Tomato, Mozzarella, Assorted Vegetable in Concasse', Olive Oil*  
Rm 42

## **CALZONE**

*Tomato, Mozzarella, Beef Salami, Anchovies and Ricotta Cheese*  
Rm 52

## **PORCINI**

*Mozzarella, Porcini Mushroom, Rocket Salad, Parmesan Flakes*  
Rm 63

## **SALMON**

*Mozzarella, Homemade Marinated Salmon, Red Onion and Cappers*  
Rm 68

## **GORGONZOLA**

*Mozzarella, Gorgonzola, Taleggio, Parmesan, Spinach*  
Rm 55

## **BEEF**

*Mozzarella, Beef Tenderloin, Rocket Salad, Cherry Tomato, Parmesan Flakes*  
Rm 75

# *Dessert*

## **CHEESECAKE**

*Cheesecake semifreddo with White Chocolate  
and forest fruit Coulis*  
Rm 39

## **CHEESE RAVIOLI**

*Deep Fried ravioli with Cheese, Lemon Reduction and Honey*  
Rm 38

## **NERO CAKE**

*Chocolate Mousse with Hazelnuts, Sponge Cake and Forrest  
Fruits Ice Cream*  
Rm 39

## **TIRAMISU**

*Classic Tiramisu with Homemade Savoirdi, Espresso and  
Mascarpone Cream*  
Rm 39

## **GRAND DESSERT**

*Selection of Signature Dessert for 2*  
Rm 80

## **CHEESE SELECTION**

*Assorted Italian Cheese with Marmelade*  
Rm 50