



MEDITERRANEAN INGREDIENTS, BOLD FLAVOURS

MOTHER'S DAY

SUNDAY 11th MAY | €42.00

AMUSE BOUCHE

Game liver pate, brioche, redcurrant jelly

STARTERS

Smoked salmon and brie tartlet, salsa verde and dainty leaves

or

Garganelli laced with beef mushrooms and parmesan

or

Burrata, pesto spoon, fresh tomatoes and gazpacho coulis

or

Cauliflower soup scented with truffle

MAIN COURSE

Local stuffed calamari served with a tomato, marjoram and olive salsa

or

Beef tagliata, rucola and parmesan

or

Pork belly, slow roasted, honey glazed, potato puree and rosemary jus

or

Grilled chicken thighs, mushroom and porcini cream

or

Sea bass fillet, wilted spinach, clam and dill sauce

or

Egg plant, vegetable ratatouille, crushed potatoes, basil romesco sauce

All main courses are served with mash potato and spring vegetables, sharing fries or roast potato

DESSERT

Cassata, Ricotta di Pecora cake, vanilla ice cream

or

Mqaret, tahini ice cream

or

Chocolate tartufo, raspberry coulis, vanilla ice cream

Every effort is made to instruct our staff regarding the potential severity of food allergies.
Therefore, please inform your server which food cannot be consumed if you have any food allergies.

