



Lunch Menu \$25 Plus tax and gratuity

Appetizer

- Eggplant mousse, baked with mozzarella, basil and tomato sauce
OR
- Borlotti beans, vegetables and spelt soup
OR
- Salad with sliced raw baby artichokes mixed baby lettuce and shaved parmesan cheese in a lemon balsamic dressing

Main

- Filet of lamb rolled with spinach, baked tomatoes and olives, pan roasted and served with a potato cake and rapini
OR
- Mezzelune, homemade pasta filled with eggplant and ricotta, sautéed with cherry tomatoes and basil sauce
OR
- Fresh salmon, pan sautéed lightly sprinkle with 'sale di Cervia' sea salt from Italy, served with wild arugula and marinated tomato with garlic and thyme

Dolci

- Vanilla Cream Custard, with cherry and green peppercorn sauce
OR
- Panna Cotta, with pistachio and blackberries sauce
OR
- Chocolate Tart Brule, with white chocolate and rum sauce



Dinner Menu \$38 Plus tax and gratuity

Appetizer

Cold

- Tuna tartar with avocado mousse (Olive oil and lemon) with a thin base of chopped black olives

OR

- Salad with baby spinach, tomatoes, almonds, goat cheese in a mild lemon dressing

OR

- Culatello “king of prosciutto” served with a cheese soufflé and zucchini gratin filled with ricotta cheese

Appetizer

Hot

- Warm seafood (shrimp, calamari, octopus, clams and mussels), artichokes, diced fresh tomato, lemon and olive oil

OR

- Cream of focaccia bread topped with calamari and spicy tomato

OR

- Grilled vegetables with a zucchini and potato cake

Main

- Filet of lamb rolled with spinach, baked tomatoes and olives, pan roasted and served with a potato cake and rapini

OR

- Mezzelune, homemade pasta filled with eggplant and ricotta, sautéed with cherry tomatoes and basil sauce

OR

- Fresh salmon, pan sautéed lightly sprinkle with ‘sale di Cervia’ sea salt from Italy, served with wild arugula and marinated tomato with garlic and thyme

Dolci

- Vanilla Cream Custard, with cherry and green peppercorn sauce

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