

Starters

Zuppa del Giorno(v)

Chef's homemade soup, served with ciabatta bread

Gravalax

Thinly sliced of smoked salmon, stuffed with ricotta cheese, chives, Tabasco and fresh lemon juice

Trio di Bruschetta

Chef's selection of mix bruschetta

Antipasto all' Italiana

Italian platter of salami, mortadella, Parma ham, coppa, sundried tomatoes, artichoke and olives

Main Course

Filetto al Barolo

Fillet steak pan fried with Barolo red wine sauce, mushrooms, shallots and pancetta

Stinco Di Agnello

Rack of lamb served with mash potatoes and a fine red wine sauce

Spada alla Mediteranea

Grilled sword fish, Capers olives and tomatoes sauce

Tagliatelle vegetariana (V)

A classic Italian dish of thin pasta muddles, mix vegetables and fresh herbs

Risotto ai fruit di Mare

Italian risotto, calamari, mussels, baby prawns and fresh clams

Lasagna

Classic Italian beef lasagna

Desserts

Tartufo Bianco

Ice-Cream

Profiteroles

Tiramisu
