

# **ANTIPASTI**

## **TRADIZIONALE CARPACCIO**

*Thinly Sliced Raw Beef. Garnished with Parmesan Shavings, Celery, Marinated Mushrooms & Black Pepper. Drizzled with Olive Oil & Fresh Lemon Juice.*

## **LINGUA ALLA SENAPE**

*Piping-Hot Prime Ox-Tongue Slices, Finished Off with a Homemade Hot English Mustard Sauce.*

## **CALAMARI ALLA GRIGLIA**

*Fresh South-Atlantic Falkland's Calamari Tubes & Tentacles. Flash Grilled in Olive Oil & Butter, with Calamata Olives & White Wine.*

## **GNOCCHI TRICOLORE AI QUATTRO FORMAGGI (V)**

*Homemade Tri-Coloured Potato Dumplings. Served in a Creamy Four-Cheese Sauce.*

## **COZZE ALLA MARINARA**

*Fresh West-Coast Mussels, in the Shell. Simmered in a Tomato, Shallot, White Wine & Cream Sauce.*

## **RISOTTO AI FUNGHI PORCINI**

*Italian Arborio Rice, with Porcini Mushrooms, Marrow Bone, Champagne & Olive Oil. Served in a Parmesan Basket.*

*~~~Buona Festa Del Papà~~~  
~~~Happy Father's Day~~~*