

ANTIPASTI

TRADIZIONALE CARPACCIO

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

80

FEGATINI DI POLLO

Succulent Chicken Livers, Pan-Fried in Butter & Olive Oil with White Wine, Fresh Cream & a Hint of Fresh Red Chilli.

65

CALAMARI ALLA GRIGLIA

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

75

MELANZANE AL FORNO (V)

Organically Grown Aubergine, Layered with Sun-Ripened Italian Pomodoro & Topped with a Light, Creamy Béchamel Sauce.

65

QUATTRO PESCI

Fresh West-Coast Mussels, Falkland's Calamari, Line-Fish & Black Tiger Prawns. Infused in a Tomato Salsa with Garlic & Fresh Herbs.

75

PRIMI PIATTI DI PASTA

GNOCCHI TRICOLORE AI QUATTRO FORMAGGI (V)

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

110

TAGLIATELLE ALLA PESCATORA

Homemade Tagliatelle Pasta with Prawns, Calamari, Mussels & Line-Fish. Tossed in a Fresh Tomato, Onion, Garlic & White Wine Sauce.

160

PANZEROTTI DI ZUCCA (V)

Homemade Half-Moon Pasta Parcels, Stuffed with Pumpkin & Ricotta. Served with a Decadent, Creamy Pecan-Nut Sauce.

125

~~~ Summer Platter for Two — R 380.00 ~~~

Linefish, Grilled Calamari, Lamb Loin & Chicken Parmigiano. Served with Fresh Seasonal Vegetables & 2 Glasses of House Wine.