

ANTIPASTI

TRADIZIONALE CARPACCIO

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

90

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.

85

SARDINE ALL'ACETO BALSAMICO

Deboned Mediterranean Sardines, Marinated in Olive Oil & Balsamic Vinegar. Butterflied, Flash-Grilled & Finished Off with a Balsamic Reduction.

70

PRIMI PIATTI DI PASTA

GNOCCHI AI QUATTRO FORMAGGI (V)

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

115

TAGLIATELLE ALLA PESCATORA

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

160

RAVIOLI ALL'IMPASTICCIATA

Beef-Filled Homemade Pasta Parcels. Served with a Creamy Tomato Sauce with a Hint of Chilli Sauce.

150

