



STARTERS

Iced Plum Tomato Soup with Basil

Fish Soup with Garlic Croutons

Italian Antipasto

Endive, Pear, Walnut and Pecorino Salad

Melanzane and Zucchini Parmigiana

Pan-Fried Foie Gras with Caramelized Granny Smith Apples and Vin Santo Sauce

Buffalo Mozzarella with Blush Tomatoes and Grilled Eggplant

Seared Tuna with Cucumber and Sweet Mustard Dressing

Artichoke and Asparagus Salad with Crumbled Stilton Cheese and Pine Nuts

Apple and Potato Salad with Pickled Herring and Beetroot

FROM OUR SEAFOOD DISPLAY

Oysters available from the market

Marinated Fish Carpaccios of the Day

Tuna Tartare with Shallots and Capers

HOMEMADE PASTA & RISOTTO

Fisherman's Linguine

Gnocchi Sorrento

Spaghetti with Lobster and Pesto

Green Cannelloni stuffed with Spinach and Ricotta

Risotto with Porcini Mushroom, Asparagus and Parma Ham

Fettuccine with Black Belly Lamb Ragout and Butternut Squash

MAIN COURSES

Mahi Mahi with Peperonata, Battered Zucchini and Red Onions

Oven Roasted Duck Breast with Cannellini Beans and Parma Ham

Angus Fillet of Beef with Green Peppercorn Sauce

Prawn and Scallop Piri-Piri with Zucchini Tabouleh

FROM THE GRILL

Local Fish of the Day

Rib Eye Steak with Pumpkin and Onion Marmalade

Lobster with Hand Cut Chips and Spicy Mayonnaise

Lamb Chops with Roasted Potatoes, Pan Fried Red Onions and Salsa Verde

Sesame Seed Coated Tuna with Rocket, Tomato and Chickpeas Salsa

St. Lucy Pork Chop with Spiced Potato Wedges, Apple and Ginger Chutney

SIDE ORDERS

Zucchini Fritte

Tomatoes with Cucumber and Basil

Mashed Potato

Basmati Rice

Mixed Green Salad

Spinach with Parmesan

Some dishes may contain nuts
Vegetarian Menu Available

We ask smokers to show consideration for other diners. Cigar & Cigarette Policy in effect. Please ask your server.