



PRE - FIXE MENU



APPETIZERS

BEEF CARPACCIO

THINLY SLICED STRIPLOIN WITH A SHALLOT AND CAPER DRESSING

FRIED MOZZARELLA

FRIED MOZZARELLA SQUARES ON A BED OF SPICY TOMATO SAUCE AND PEPPER RINGS

BRUSCHETTA

DICED TOMATOES MARINATED IN OIL AND GARLIC WITH BALSAMIC PEARLS

CAESAR

ROMAINE LETTUCE WITH HOMEMADE CROUTONS, QUAIL EGG AND CAESAR DRESSING

MAIN

SPAGHETTI BOLOGNESE

TRADITIONAL HOMEMADE BOLOGNESE SAUCE SERVED OVER FRESH PASTA

CHICKEN PARMIGIANO

BREADED CHICKEN COVERED IN TOMATO SAUCE AND MELTED MOZZARELLA CHEESE.
SERVED WITH A SIDE OF SPAGHETTI PASTA

GNOCCHI

SMOKED MOZZARELLA OVER FRESH POTATO GNOCCHI AND BASIL IN A CHERRY
TOMATO SAUCE

GRILLED SALMON

GRILLED FILET OF WILD CAUGHT SALMON AND SPINACH WITH A LEMON CAPER
SAUCE

DESSERT

CHEESE CAKE OF THE DAY

RICOTTA CHEESECAKE HINT OF NATURAL ORANGE ESSENCE

CHOCOLATE CAKE

CHOCOLATE SPONGE CAKE SURROUNDS A LAYER OF CHOCOLATE AND CHANTILLY
CREAM, STUDED WITH AMARENA CHERRIES, SEPARATED BY WHITE SPONGE CAKE
AND DECORATED WITH A CHOCOLATE RIBBON

GELATO OR SORBET

VANILLA, CHOCOLATE, PISTACHIO, HAZELNUT.
LEMON, MANGO, COCONUT, MIXED BERRY



PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS