SPECIALS OF THE DAY

STARTERS

FUNGHI alla CREMA (V)

SAUTÉED MUSHROOMS IN A CREAMY BLUE CHEESE AND WHITE WINE SAUCE, FINISHED WITH PARSLEY, SERVED WITH BREAD.

BRIE alla GRIGLIA

GRILLED BRIE WRAPPED IN PARMA HAM, SERVED WITH ONION CHUTNEY AND SALAD GARNISH

BURRATA PUGLIESE

FRESH PUGLIAN BURRATA SERVED ON SLICED TOMATOES WITH ANCHOVIES, OLIVES AND ROCKET, FINISHED WITH A DRIZZLE OF OLIVE OIL.

MAIN COURSES

SOGLIOLA AL LIMONE

WHOLE SCOTISH LEMON SOLE IN A LIGHT WHITE WINE & LEMON GARLIC SAUCE.

LINGUINE all'ARAGOSTA

LINGUINE WITH FRESH LOBSTER, KING PRAWNS, GARLIC, PARSLEY, WHITE WINE, TOMATOE, TOUCH OF CREAM & HINT OF CHILL

AGNELLO al FORNO

TENDER OVEN-ROASTED LAMB, SLOW-COOKED WITH GARLIC, ROSEMARY AND WHITE WINE, SERVED ON A BED OF MASH POTATOES & RICH GRAVY

TOMAHAWK FOR TWO

34oz GRILLED TOMAHAWK STEAK, CARVED AND SERVED WITH PEPPERCORN SAUCE AND YOUR CHOICE OF TWO SIDES.

VITELLO alla GRIGLIA

14oz GRILLED VEAL ON THE BONE SERVED WITH PARMESAN-TOPPED CHIPS, PEPPERCORN SAUCE AND CHERRY TOMATOES.

This is a sample menu. For our latest menu and prices, please contact the restaurant.
Some dishes are subject to availability.