

Starters and Mains

- Warm tomato and basil tartlet with rocket salad and black truffle
- Roasted vegetable tart with pecorini cheese
- Salad of buffalo mozzarella with avocado, cherry tomato, rocket and pine nuts
- Salad of rocket with 3-year-old parmeggiano reggiano and pine nuts, extra virgin olive oil
- Green bean salad with seared tuna, potato, Ligurian olives and parsley
- White bean salad with seared tuna, spring onion, lemon and potato
- Garden salad with bean shots, green beans, beef tomato, avocado, rocket and walnuts
- Carpaccio of beef tomatoes
- Oysters natural, lemon juice

- Ravioli of fresh ricotta cheese, black truffle, grilled prawns and rosemary nut brown butter
- Spaghetti vongole with parsley
- Penne arabiatta

- Risotto of Lobster with scallops, prawns and monkfish with basil oil
- Risotto of seafood with cherry tomatoes and parsley
- Risotto of fresh porcini mushroom and aged parmeggiano reggiano
- Risotto of house grown zucchini flowers with black truffle
- Squid ink risotto
- Risotto of Mediterranean vegetables with white wine and shaved black truffle

- Antipasti of Italian vegetables – grilled eggplant, roasted onions, roasted cherry tomatoes, buffalo mozzarella, stuffed zucchini flowers, trevissano, pecorino cheese, porcini mushrooms, pickled onions
- Seafood antipasti – grilled prawns, roasted scallops, monkfish frit, lobster grilled, langoustine skewers, tuna salad, smoked swordfish, smoked tuna, smoked salmon
- Baked polenta with gorgonzola and 3 year old parmeggiano reggiano

- Grilled langoustines with lemon and parsley oil
- Whole roasted baby snapper with Mediterranean vegetables
- Grilled rock lobster with rosemary and lemon oil
- Baked baby seabass in pastry with black truffle essence, oregano and lemon
- Roasted seabass with cauliflower cream, porcini mushroom and parsley oil
- Braised monkfish in cherry tomato, eggplant, basil oil and white wine
- Roasted seafood (lobster, scampi, scallop, clams, mussels) braised in tomato, eggplant white wine and rosemary
- Roasted sea scallops on the shell with truffled tomato confit and lemon

- Tomato sorbet with basil and reggiano crisps

Dessert

- Tiramisu
- Selection of three mousses – raspberry, passion fruit, and dark chocolate, chocolate - wafer
- Chocolate – white chocolate mousse, dark chocolate mousse, milk chocolate brownie, chocolate banana soufflé, chocolate raspberry mille feuille
- Sweet wine custard with passionfruit
- Chocolate banana soufflé
- Banana soufflé
- Chocolate mousse cake with coffee sauce
- Chocolate and amareti mousse with raspberry
- Chocolate brownie cake with vanilla ice cream
- Passionfruit tart
- Honey roasted pear tart with vanilla
- Baked fruit with rosemary and black pepper