



MENU

STARTERS

- *Lobster Arancini with Saffron Aioli ,Scorched cherry tomatoes, Lobster oil and dressed leaves .*
- *Carpaccio of Beef with Truffle oil Gremolata Mayonnaise
Parmesan shavings and Roquette*
- *Roasted Heritage Beetroot with Gorgonzola ,Candied walnuts
Basil oil and Ciabatta crisp (V,GF)*
- *Parma Ham Fig and Buffalo mozzarella Salad*

MAIN

- *Wild Mushroom Risotto , Roasted squash , truffle oil
and shaved Italian Hard cheese (V GF)*
- *Pan roasted Chicken Breast stuffed with sun-blushed
tomatoes Basil and Parmesan Olive oil Mash Charred stem
Broccoli and Pan Jus (GF)*
- *Capri style Sea bass with olives ,tomatoes, garlic and
crispy Basil Olive oil mash and charred Stem Broccoli (GF)*
 - *Slow roasted Aubergine baked with tomatoes and
Buffalo Mozzarella (V GF)*

DESSERT

- *Classic Tiramisu*
- *Caramelized Sicilian Lemon Tart with
vanilla infused Mascarpone*
- *Chocolate and Mascarpone Brownie Chilled
Espresso cream*
- *Basil and strawberry Pannacotta*

Please select two dishes from each course

