

AMUSE

Warm selection of focaccia, with a sundried tomato dip (v)

STARTER

Capellini pasta tossed in meatballs with a rich tomato sauce topped with fresh basil and parmesan or

Beetroot tartare served with grilled peaches, an orange dressing and fried brie bites (v) $_{\rm or}$

Champagne prawn tempura served with a mango mayo and petite salad

MAIN

Oven-baked seabass tossed in fresh mussels and white wine topped with fried zucchini flowers $_{\rm or}$

Veal Milanese cooked in a lemon and pepper butter served with seasonal vegetables $_{\rm or}^{\rm or}$

Wild mushroom and truffle risotto topped with pecorino and micro herbs (v)

DESSERT

Key lime pie topped with fluffy meringue $$^{\rm or}$$

White chocolate and raspberry brownie topped with panna ice cream

€60 per person

