

AMUSE

. Warm selection of focaccia, with a sundried tomato dip (v) & Carbonara arancini topped with cured egg yolk and black pepper

STARTER

Local pork cheek tortellini tossed in a mild pea and curry sauce $\stackrel{\rm or}{}$

Local prawn carpaccio topped with crispy tropical shrimps, yuzu dressing and mango mayo $_{\rm or}^{\rm or}$

Risotto tossed in wild mushrooms, truffle cream and pecorino shavings (v)

INTER/MEDIATE

Home-made sorbet

$\mathcal{M}\mathsf{AIN}$

Fillet of beef coated in a mushroom duxelles wrapped in Parma ham and puff pastry $$_{\rm or}$$

Lobster wellington with creamy spinach and leeks, wrapped in puff pastry with sweetcorn and chorizo hash, bearnaise sauce and Parmesan or

 $\label{eq:action} \mbox{Artichoke, sweet pepper and smoked scamorza cheese wrapped in light filo pastry} \\ \mbox{with a tomato and basil sauce (v)}$

DESSERT

Our signature strawberry-shaped cheesecake filled with strawberry coulis $$_{\rm or}$$

Baked key lime pie with biscuit crust, cured lime and topped with fluffy meringue $\frac{8}{8}$

Glass of Borgo Molino, Prosecco Millesimato Brut

€80 per person

