



Mediterranean Menu

Starters

- Italian Burrata DOP/ Colorfull Cherry Tomato / Truffle Essence (Best Seller)
- Black Angus Beef Carpaccio/ Parmegiano Reggiano/ Balsamic Reduction (Best Seller)
- Green Leafs Salad / Caramelized Feta Cheese / Roast Beetroot / Raspberry Dressing (Best Seller)
- Beetroot Hummus , Babaganoush with Zatar and Pita Bread
- Fritto Misto / Roasted Garlic Aioli
- Smoked Beef Tartare with Cured Egg Yolk
- Spanakopita (fillo pastry) with Spinach and Feta Cheese (Best Seller)
- Burrata DOP/ Cured Ham / Grilled Peach or Fig Salad (Best Seller)
- Mussels in the Pot with Rouille Sauce
- Marinated Egg Plantg Bruschetta / Fresh Green Herbs
- Tuna Carpaccio / Italian Flavours
- Stuffed Mushrooms with Gorgonzola / Glaced Pear Salad
- Vitelo Tonatto (Best Seller)
- Nizzarda Salad/Nicoise Salad
- Mushroom's Gnocchi and Truffle Essence



Mediterranean Menu

Main Course

- Beef Green Feed Tagliatta / Red Wine Jus /
Dauphinoise Potato (Best Seller)
- Golden Bream Pan Fried / Asparagus & Saffron
Risotto/ Cava Citric Sauce (Best Seller)
- Chicken Lemon Picatta / Polenta / Stir-fry Greens
- Pork Scallopini with Gorgonzola / Mushroom Puré /
Potato Rostti (Best Seller)
- Pasta Vongole (Fresh seaffod)
- Octopus in the Oven / Roasted Fennel / Romesco
Sauce (Best Seller)
- Sea Bass Filet / White Bean Puré / Mediterranean
Tomato Cherry and Olives Sauce
- Braised Duck Magret / Roast French Garlic / Orange
& Thymo Sauce
- Salt Crusted Fresh Fish / Mix Veggies / Lemon Butter
Sauce
- Saltimbocca alla Romana / Aligot Puré / Balsamic
Sauce
- Ossobuco / Risotto Milanese/ Gremolata (Best Seller)



Mediterranean Menu

Dessert

- Chocolate 70% Mousse / Hazelnut Praliné / Orange Tuile (Best Seller)
- Tiramisú (Best Seller)
- Lemon Merengue Pie
- Blueberry Clafoutis
- Lemon Posset Crème – brullé (Best Seller)
- Almond and Thyme Panna Cotta
- Pear Tatin