



**First Course**

Amuse Bouche

**Starters**

**Veal Carpaccio**

*(with rocket leaves, parmesan, aged balsamic reduction, smoked salt and crushed pepper)*

Or

**Spaghetti allo Scoglio**

*(Fresh Pasta with assorted shellfish, garlic, extra virgin olive oil, cherry tomatoes and parsley)*

Or

**Mushroom Gratin**

*(Cognac flamed mushrooms in cream, parmesan topping)*

**Main Course**

**Fresh fish of the day**

Or

**Steamed Grouper**

*(with caviar sauce served with lemon and herbed mash potatoes)*

Or

**Rump steak**

*(served either plain grilled or with mushroom sauce or gorgonzola sauce or pepe verde sauce)*

Or

**Pan Seared Duck breast**

*(Cooked in a coffee liqueur)*

**Desserts**

*(Ask your server for desserts available)*

