

Antipasti

(V) Insalata Caprese

Organic tomatoes, Fresh Mozzarella di bufala, fresh basil leaves, set on a bed of crispy fresh salad leaves.

Melone & Prosciutto di San Daniele

Melon & Parma Ham, set on a bed of fresh wild rocket leaves dressed with parmesan shavings & herb oil dressing

Polpette di neonati

Pan fried Fish fritters, with wild rocket , cherry tomatoes & leeks

Pasta

Linguini Gamberi & zucchini

Shrimps, grilled marrows, fresh herbs, cherry tomato sauce & white wine

Penne alla Maltese

Maltese sausage, local peppered goat's cheese, sweet peppers, finished in tomato & cream sauce.

(V) Risotto Primavera

With seasonal vegetables, a hint of chillies finished in cherry tomato puree

Secondi

Pesce impanato

Baked Lemon & herb crusted local Sea Bass fillets

Anatra ai frutti di Bosco

Pan fried duck breast with wild forest fruit sauce

Tagliata di Manzo

Char grilled ribeye steak, with mushrooms & black truffle sauce

Dessert of the day