

To Start

Fresh Seabass & Asparagus Tartare	€14.50
served on a potato & saffron sabayon	
Frittura di Calamari & Gamberi Rossi	€14.50
squid & prawns accompanied by chef's special remoulade & a seasonal leaf salad with a lemon & lime dressing	
Asian Seafood Pot	€14.50
fresh clams, mussels, squid, prawns & fish cooked in white wine, ginger, lime, coriander & fresh turmeric	
Village Lobster Roll	€18.50
bread roll filled with ½ fresh warm lobster, avocado, crispy lettuce, compressed pineapple & dressed with wasabi mayo	
Insalata di Quaglia	€12.90
cannellini beans, artichoke hearts & orange salad topped with a quail breast kebab wrapped in pancetta	
Tartare di Gamberi	€17.00
quinoa, avocado, sweetcorn salad, topped with a fresh local prawns tartare & vanilla foam	
Quinoa Mediterranean Salad - V	€12.50
with olives, peppers, cucumber, rocket, cherry tomato & dressed with citrus vinaigrette	
Brioche ai Funghi	€11.25
homemade brioche topped with sautéed wild mushrooms & goats cheese	
Char-Grilled Fresh Calamari	€13.50
marinated in mint, chilli & garlic, served on a bed of smoked paprika & cannellini velouté	
Asian Salad - V	€9.50
crispy asian leaves, tossed with coriander, chilli, ginger, turmeric, lime & sesame seeds	
If you wish to ADD chicken or beef to the salad	€13.50