



Antipasti

Calamari Fritti R165

Deep-fried calamari served with mixed baby leaves, tomato & basil mayo

Fichi e Parma R165

Fresh black figs & gorgonzola wrapped with Parmaham on baby leaves & with bruschetta

Spiedini di Mozzarella e Pancetta R165

Skewers of mozzarella balls, pancetta, tomato & basil, grilled and served with mixed leaves

Vitello Tonnato R165

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Pasta e Secondi

Linguine con Carciofi e Peperoni R225

Thin ribbon pasta tossed with olive oil, whole garlic, marinated artichoke hearts and peppers, topped with parmesan

Pesto Pasta alla Genovese R225

Basil pesto with cream, baby potato & green beans, tossed with fresh pasta & parmesan

Spaghetti alle Vongole R255

Thin pasta with clams, extra virgin olive oil, onion, garlic, chili, parsley & white wine

Calamarata del Pescatore R325

Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, line fish and a touch of garlic, chili, parsley and cream

Sarde alla Griglia R255

Grilled Portuguese sardines & salsa verde with roast potato wedges and a tomato, feta, red onion, caper & olive salad

Sogliola al Forno R325

Grilled Rex sole served with lemon butter, new potatoes, green beans, tender stem broccoli and baby tomatoes



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