

Main Course

Filetto al vino rosso	38.90
Beef fillet aged tenderloin served with baked eggplant mousse, red wine jus and roasted potatoes.	
Crispy Duck	36.90
Half a crispy duck, twice baked from the wood fired oven with apple polenta, porcini mushroom sauce, green beans and cherry tomato jam.	
Duo Of Roasted Quail	37.90
Wrapped in vine leaves, filled with pine nut risotto, cubed potatoes, char-grilled prawns, and haloumi cheese with an avocado salad.	
Veal Fillets	36.90
Wrapped in prosciutto and served with baby peas, potato puree and lemon sauce.	
Lamb Shoulder	37.90
Slow cooked in a wood fired oven. Served with cous cous, spring onion, parsley, lemon, olive oil, pistachios and mint yoghurt.	
Pesce del Giorno	Market Price
Fish of the Day.	