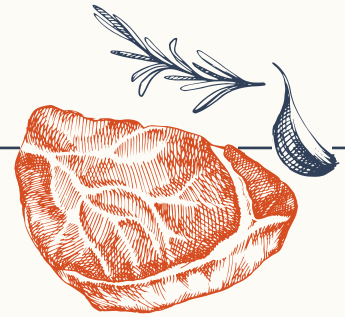


# EASTER LUNCH



## SOUP

FRESH LOCAL RED PRAWN AND LOBSTER  
BISQUE SOUP

## STARTERS

### BABY OCTOPUS

Pan Fried with chimichurri sauce & mash potatoes

or

### NEONATI

Fried baby fish with olive oil, lemon juice & crushed pepper

or

### BAKED MOZZARELLA DI BUFALA

Wrapped in prosciutto & guanciale

or

### RAVIOLI PORCINI

Freshly made ravioli stuffed with porcini mushrooms & topped with a truffle sauce

## MAINS

### FISH PLATTER

Grilled Blue Fish, Argentinian King Prawns, & Grilled Calamari

or

### COSTOLETTE DI MANZO

Beef ribs slow cooked for 48 hours. Served with creamy mash potatoes & a rich port reduction

or

### GRASS-FED RIBEYE STEAK

or

### HERB GOAT CHEESE & CHEVRE

Wrapped in a walnut filo pastry and topped with seasonal vegetables and parmesan crisps

or

### SPAGHETTI MARE

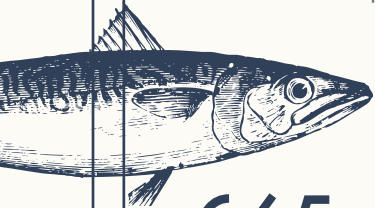
Mixed shellfish, baby prawns and calamari cooked in white wine, garlic & tomatoes

## DESSERT & COFFEE

CANNOLI CON RICOTTA E PISTACCHI

and

LEMON SORBET



€65

PER PERSON