



# Menu

## Primo

TOASTED CIABATTA BREAD TOPPED WITH A VIBRANT MIX OF RIPE TOMATOES, FRESH BASIL, GARLIC, AND EXTRA VIRGIN OLIVE OIL, LAYERED WITH DELICATE SLICES OF \*PARMA HAM. FINISHED WITH A DRIZZLE OF BALSAMIC GLAZE FOR A PERFECT BALANCE OF FRESHNESS AND FLAVOUR.

\*VEGETARIAN OPTION AVAILABLE

## Secondo

CRISP, GOLDEN-BREADED CHICKEN BREAST, SERVED WITH A FRESH ROCKET AND TOMATO SALAD, AND A SIDE OF FRESH BASIL LACED LINGUINE. FINISHED WITH SHAVED PARMESAN AND A ZESTY LEMON WEDGE

SOFT, PILLOWY POTATO GNOCCHI TOSSED IN A VIBRANT BASIL PESTO SAUCE, FINISHED WITH TOASTED PINE NUTS, GRATED PARMESAN, AND A TOUCH OF CREAM FOR A RICH, AROMATIC FINISH

A MEDLEY OF FRESH SEAFOOD INCLUDING PRAWNS, MUSSELS, AND CALAMARI, SAUTÉED IN GARLIC, WHITE WINE, AND CHERRY TOMATOES, TOSSED WITH AL DENTE LINGUINE AND FINISHED WITH TARRAGON, PARSLEY AND LEMON

## Dolce

A REFRESHING TWIST ON THE CLASSIC ITALIAN DESSERT—LAYERS OF LEMON-SOAKED SPONGE FINGERS AND VELVETY MASCARPONE CREAM, INFUSED WITH LIMONCELLO AND FINISHED WITH LEMON ZEST

LIGHT AND REFRESHING LEMON SORBET