

Starters

Smoked Duck Carpaccio with Asian Slaw and Pomegranate dressing

Thin slices of smoked duck breast accompanied by an Asian salad and a delicate pomegranate dressing

Grilled Mackerel Fillets with Ajo Blanco

Freshly marinated grilled mackerel on a white gazpacho made with almonds, garlic and green grapes

Funghi Trifolati

Fresh mushrooms simmered with garlic, white wine, lemon juice and parsley served on crostini

Lasagne ad uso di Bologna

Gazpacho of local Tomato

A cold refreshing soup made with local tomatoes and cucumber with a fresh basil sorbet, with pearls of balsamic vinegar

Mains

Fresh Bluefin grilled Tuna

Locally caught tuna steak grilled medium rare - or to your preference, and served with a salsa verde and rucola salad

Slow cooked Rabbit Belly

Local rabbit pressed belly, slow cooked with garlic and white wine, served with a celeriac puree

Prime Ribeye of Scottona Beef

Succulent cut of prime beef cooked on our open fire coal grill

Marinated tender Beef Flank

With fermented cabbage puree and pickled cucumber

Local Pork Jowl

House-smoked pork jowl, slow cooked and served with green apple and celery relish

All main courses are served with potatoes and vegetables

Desserts

Citrus polenta cake *(gluten free)*

Polenta cake with honey and tahini syrup served with a yoghurt ice cream

Strawberry and Sponge

Macerated strawberries on a fluffy sponge served with dehydrated meringue, vanilla and white chocolate ice cream

Salted Chocolate Tart

Rich chocolate tart served smoked Maldon salt and a smooth vanilla ice cream

Fig Panna Cotta

Velvety Panna cotta served with Madeira stewed local figs and a burnt butter and roast hazelnut shortbread (contains nuts)

Selection of Ice Creams and Sorbets

€38 per person