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M E N U

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STARTERS

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|---|------|
| <b>Garden Burrata</b> (v)   | 22,- |
| <i>Artisanal burrata · basil pesto · heritage cherry tomato carpaccio · extra virgin olive oil</i>        |      |
| <b>Crispy Shrimp Tempura</b>  | 26,- |
| <i>Panko-crusted tiger shrimp · delicate herb batter · smoked chilli aioli</i>                            |      |
| <b>Truffle Beef Carpaccio</b>   | 24,- |
| <i>Hand-sliced prime beef · sun-dried tomato · toasted pine nuts · aged parmesan · balsamic reduction</i> |      |

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MAIN COURSES

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|---|------|
| <b>Scampi Tagliatelle</b>   | 29,- |
| <i>Fresh egg tagliatelle · whole scampi · saffron pink cream · fine herbs · aged parmesan</i>                       |      |
| <b>Black Truffle Tagliatelle</b> (v)  | 32,- |
| <i>Fresh egg tagliatelle · black truffle cream · aged parmesan · generously shaved black truffle</i>                |      |
| <b>Flame-Seared Ribeye</b>  | 38,- |
| <i>Smoked &amp; flame-seared ribeye · house salad · choice of fries or croquettes · smoked paprika garlic aioli</i> |      |
| <b>Smoked Salmon</b>  | 37,- |
| <i>Smoked &amp; gently seared salmon fillet · seasonal vegetables · fries or croquettes · lemon-mustard velouté</i> |      |

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DESSERTS

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|---|------|
| <b>Dark Chocolate Fondant</b>   | 15,- |
| <i>Warm dark chocolate fondant · soft molten core · vanilla ice cream · Brazilian nuts · seasonal berries</i> |      |
| <b>Classic Tiramisù</b>   | 14,- |
| <i>House-made · mascarpone · espresso-soaked biscuit · dusted with fine cocoa</i>                             |      |
| <b>Prosecco Scroppino</b>   | 17,- |
| <i>Lemon sorbet · ice-cold prosecco · a touch of premium vodka</i>  |      |

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SIDES

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| <b>Artisan Bread Selection</b> (for two) | 6,- |
| <b>House Fries</b>                       | 6,- |
| <b>Truffle-Infused Fries</b>             | 8,- |
| <b>Seasonal Leaf Salad</b>               | 6,- |
| <b>Grilled Padrón Peppers</b>            | 5,- |