# MENU

# APPETIZER

#### Salmone Marinato Agli Agrumi - €15

House-cured salmon served with radish yoghurt and dill oil  $\mid$  F MK

#### Vitello Tonnato - €15

Thinly sliced veal served with a traditional Piedmontese tuna sauce and veal jus  $\mid$  F E MK

#### Insalata Della Casa - €14

Gold river farm salad leaves served with baked goat's cheese, beetroot, pickles, onions, toasted walnuts and french dressing | MK N(Walnuts)

# Arancini Ai Funghi Con Salsa Al Gorgonzola - €14

Crispy golden balls of risotto filled with mushroom, served with gorgonzola sauce  $\mid$  G MK E

# MAIN COURSE

# Trecce Con Crema Di Datterino Fresco, Gamberi, Stracciatella E Polvere Di Basilico - €28

Trecce pasta with fresh datterino cherry tomato sauce, pranws, stracciatella cheese and basil powder | G MK F C

# Agnello Grigliato Con Piselli Verdi, Carciofi E Crema Di Carote €26

Grilled Rump lamb served with green peas, artichoke, creamy carrot puree and red wine jus  $\mid$  MK G(Whear) SP E CY



## Pescato Del Giorno - € Daily

Grilled market fish of the day served with vegetables caponata | F MK CY

#### Pasta E Fagioli - €20

Creamy Italian pasta soup with cannellini beans, Italian sausages and light tomato sauce topped with pecorino cheese | G MK CY SP

(vegetarian/vegan options available)

#### Bigoli Alla Gricia - €22

Large spaghetti with pecorino black peppers and crispy quanciale | G MK SP

#### Controfiletto Di Manzo 10oz - €33

Grilled10 Oz Irish Hereford prime strip served with crispy onions and peppercorn sauce | MK SP

# SIDES All sides €6

French Fries / Sweet Potatoes Fries / Mash Potatoes / Truffle Mash Potatoes / Steamed Broccoli / Caponata Di Verdure /

# DESSERT

#### Panna Cotta Ai Frutti Di Bosco - €10

Vanilla flavored panna cotta served with red berry coulis | MK MF CY

# **Deconstructed Cannolo Siciliano - €10**

Sicilian pastry served with creamy sweet ricotta cheese chocolate orange zest and pistachio | G E MK N(Pistachio)

#### Tiramisu Della Casa - €10

Traditional Italian dessert with layers of mascarpone and ladyfiner pastres dipped in coffee topped with cocoa powder | MK E G(Wheat) N(May contain traces of nuts)

#### Cheese Board - €15

Selection of Italian artisan cheeses served with chutney, honey and crackers