

# MENU

*Restaurant Week*

LUNCH MENU  
\$50.00 USD

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## *starters*

### CLAMS

SAUTÉ CLAMS MEDITERRANEAN STYLE WITH TOASTED FOCACCIA

### CAPRESE

FRESH MOZZARELLA, TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

### CHICKEN BON BON

CHICKEN BITES WRAPPED IN GLAZED BACON

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## *main*

### LINGUINE AL TONNO

LINGUINE PASTA WITH FRESH TUNA, CHERRY TOMATOES AND OLIVES

### PARMIGIANA

TRADITIONAL ITALIAN EGGPLANT PARMIGIANA

### LAMB SHANK

LAMB SHANK SLOWLY COOKED WITH ITS GRAVY AND THYME MASHED POTATOES

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## *dessert*

### MANGO PANNA COTTA

WHITE CHOCOLATE AND RASPBERRY MOUSSE

CHOCOLATE CARAMEL CAKE

1 GLASS OF WINE INCLUDED

# MENU

## Restaurant Week

### DINNER MENU

\$75.00 USD

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#### *starters*

##### CLAMS

SAUTÉ CLAMS MEDITERRANEAN STYLE WITH TOASTED FOCACCIA

##### CAPRESE

FRESH MOZZARELLA, TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

##### CHICKEN BON BON

CHICKEN BITES WRAPPED IN GLAZED BACON

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#### *pasta*

##### SPAGHETTI AOP

SPAGHETTI PASTA WITH GARLIC, EXTRA VIRGIN OLIVE OIL AND CHILLI PEPPER

##### TAGLIATELLE CON POLPETTE

HOMEMADE TAGLIATELLE WITH RED SAUCE AND BEEF MEATBALLS

##### LINGUINE AL TONNO

LINGUINE PASTA WITH FRESH TUNA, CHERRY TOMATOES AND OLIVES

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#### *meats*

##### PARMIGIANA

TRADITIONAL ITALIAN EGGPLANT PARMIGIANA

##### LAMB SHANK

LAMB SHANK SLOWLY COOKED WITH ITS GRAVY AND THYME MASHED POTATOES

##### SNAPPER

PAN-FRIED SNAPPER WITH CREOLE SAUCE AND VEGGIES

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#### *dessert*

##### MANGO PANNA COTTA

WHITE CHOCOLATE AND RASPBERRY MOUSSE

##### CHOCOLATE CARAMEL CAKE

1 GLASS OF WINE INCLUDED

