



Specials of the Day

Starters

Wild Boar Tartellacci | Basil | Truffle Cream - €17

Pumpkin Arancini | fresh leave salad | parmesan tuile - €15

Beef Tartar | Pistachio Pesto | Stracciatella - €17

Monk Fish Carpaccio | Wild Asparagus | Tomato Concasse - €18

Fish Of The Day

Pan Fried | **Seabass** "Spnott" - €28

Pan Fried | **Dentex** "Denci" - €35

Pan Fried | **Amberjack** "Acciola" - €35

The above fish are served a lemongrass & Beurre Blanc sauce & Mashed potatoes

From The Grill

Black Angus Beef Tagliata | Rucola | Cherry Tomato | Parmesan - €32

Black Angus Beef Ribeye | Root Veg | Red Wine Jus - €34

Pork Tomahawk | Grilled Broccolini | Jus - €29

Chateaubriand (to share) | Roast Potatoes and Vegetables | Jus - €90

Dessert

Olive Oil and Lemon Cake | Vanilla Ice Cream - €8

