

Pasta

- STROZZAPRETI CON FUNGHI TRIFOLATI** 22
HAND ROLLED PASTA WITH WILD MUSHROOMS SAUTEED IN OLIVE OIL, GARLIC AND FRESH RICOTTA.
- PENNE SORRENTO** 23
TIGER PRAWNS, BACON AND SNOWPEAS IN A GARLIC AND CHILLI TOMATO SAUCE.
- RAVIOLI RIPIENI** 27
HOME MADE LOBSTER AND LEEK RAVIOLI WITH AN AVOCADO DILL CREAM SAUCE, TOMATO CONCASSE AND SHAVED PARMESAN.
- GNOCCHI OSSO BUCCO** 24
HOME MADE POTATO DUMPLINGS SERVED WITH TENDER VEAL RAGOUT TOPPED WITH FRESHLY SHAVED PECORINO CHEESE.
- FETTUCINI AL VONGOLE E GRANCHIO** 27
FRESH BLUE SWIMMER CRAB MEAT, KING PRAWNS AND VONGOLE SAUTEED WITH PERNOD CREAM SAUCE.
- RISOTTO AL POLLO** 23
SMOKED CHICKEN RISOTTO WITH CARAMILISED PUMPKIN, LEEK, BABY SPINACH AND SUNDRIED TOMATOES.