

Sayer

BRUSCHETTA CRAB

Homemade bread, toasted and topped with brown crab mayonnaise, fennel, chilli, garlic and fresh marinated white crab meat

13.00

Mains

STONE BASS FRUTTI DI MARE

Pan fried stone bass fillet with Argentinian prawns, squid, mussels, cherry tomato, chilli, garlic and black charcoal fregola served in a light crustacean sauce and toasted homemade bread

25.00

BLACK TORTELLO VENISON

Black tortello filled with venison served in a creamy truffle and grananglona cheese sauce

18.00

STRAWBERRY TARTLET

Served with passion fruit custard, strawberry compote and fresh strawberries

7.00

Prosecco DOC Rose Millesimato Brut

Special Prosecco Hose'

casa Gheller

This Prosecco Rose has a delicate pink colour with floral fragrances of dog rose and fruity notes, together with hints of lychee and small red fruits.

35.00