

Capito!

RISTORANTE ITALIANO
DAT. 2020

SET MENU 2

STARTERS

Carpaccio Di Manzo

Beef carpaccio with mushrooms, celery, Parmesan & lemon drizzle.

Lumache Al Forno

Snails baked in a panino with a garlic sauce & mozzarella.

La Caprese

Tomato, mozzarella & basil drizzled with a balsamic reduction.

MAINS

Sirloin Al Forno

Roasted 300g sirloin with balsamic, olive oil, bay leaves & chili.

Porchetta

Rolled pork belly stuffed with chicken livers, dried apricots, almonds, pancetta, parmesan & sautéed onions & served with an apple cider beef jus.

Saltimbocca

Veal, parma ham, butter, wine, lemon & sage, topped with mozzarella.

Linguini Marinara

Calamari, prawn tails, clams, mussels, tomato and garlic.

DESSERT

Tiramisu

The classic dessert made with mascarpone and savoiardi biscuits soaked in espresso & Kahlúa.

Panna Cotta

Decadent Italian cooked cream dessert.

Semifreddo

A toasted almond and honey praline, folded in our homemade Italian ice cream.