



# Entrées

## **Veal Limone 30**

Linguine | Garlic Olive Oil | Capers | Lemon butter |

## **Rack of Lamb 42**

Rosemary Dijon | Potatoes | Vegetables | Lamb Jus

## **Provimi Liver 32**

Caramelized Onion in Zinfandel | Frites | Vegetables

## **Moroccan Lamb Shank 32**

Dried Fruits | Potatoes | Vegetables

## **Blackened Chicken 30**

Potatoes | Vegetables | Demi-Glace

## **Salmon 30**

Grilled or Tagine | Saffron | White Wine Butter | Potatoes | Vegetables

## **Striploin 10oz 42**

Angus | Green Peppercorn Sauce

## **Veal Parmigiana 30**

Linguini | Tomato Ragout | Fontina

## **Tiger Prawns & Scallops 42**

Potatoes | Vegetables | White wine | Garlic | Lemon Butter |

On the side

Vegetables 8

French Fries 8

Additional Bread 5





# Starters

## **Bruschetta 10**

Olives | Sundried Tomatoes | Goat Cheese

## **Arugula Salad 12**

Pear | Walnuts | Goat Cheese

## **Beef Carpaccio 20**

Arugula | Grana Padano | Truffle oil

## **Mixed Green 12**

| House Dressing |

## **Red Beets 12**

Parmesan | Greens | Honey Basil Vinegar

## **Caesar 15**

Romaine | Sundried Tomato | Pancetta

## **Homemade Crispy Crab Cakes 18**

Mixed Greens | Dijon Mayo

## **Shrimps 18**

Garlic | Vermouth Butter

## **Escargots 16**

Mushrooms | Pernod Brandy | Lemon Butter

## **Grilled Calamari 18**

Chilli Curry | Mixed Greens | Spicy Pepper Sauce

# Pastas



## **Gnocchi 28**

Ricotta | Gorgonzola Cream or Bolognese

## **Angel Hair 28**

Grilled Chicken | Sundried Tomatoes | Black Olives | Tomato Sauce

## **Rigatoni 28**

Bolognese | Mushrooms

## **Linguini 32**

Tiger Shrimps | Scallops | Mushrooms | Tomatoes | White Wine Garlic Sauce

## **Agnolotti 28**

Mushrooms | Parmesan | Tomato Cream