

## **SET MENU**

## **SELECTION OF STARTERS**

GRILLED PATRON PEPPERS

ASPARAGUS AU SERRANO

BURRATA WITH MIXED CHERRY TOMATOES

ZUCCHINI FRITTERS SERVED WITH MINT SAUCE

SAUTEED KING PRAWNS WITH GARLIC BUTTER

TRUFFLE AND MUSHROOM ARANCINI

## **CHOICE OF MAIN COURSES**

CHICKEN FILLET WITH CHESTNUT AND MUSHROOM SAUCE

BEEF TENDERLOIN MEDALLION STEAK 8oz

GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES

GRILLED MEDITERRANEAN SEA BASS

SQUID INK LINGUINI COOKED WITH SCALLOPS & PRAWNS

HOME-MADE LASAGNA WITH SLOW-COOKED BEEF RAGÚ

## **DESSERT**

**TIRAMISU** 

BELGIAN CHOCOLATE CAKE

 $\mathfrak{L}$  70.00 per person. Our food may contain traces of nuts and other allergens. If you have any concerns, please ask a member of staff before making your order.