The Starters

The Scottish scallops.

Porcini infused barley | wild boar guanciale | crispy parmesan | 18.

The Fresh Burratina

Home-made focaccia | cherry tomato & garlic confit | fresh basil | 15.

The Fried gnocchi al tartufo

Sauteed wild mushrooms | walnuts | soft herbs | truffle & parmesan cream | 16.

The Kulurgiones

Sardinian style filled agnolotti | prawns | mussels | clams | ricotta | cherry tomatoes | fennel | saffron velouté | 18.

The Pork Cheeks Rigatoni

Local pork cheeks cooked low and slow | Lord Chambray Coral Cave crafty beer | hint of middle eastern spices | 15.

The Beef Carpaccio

With local extra virgin olive oil | lemon | garlic | roasted cashew nuts | roasted cherry tomato | garden leaves petit salad | 16.

Gluten free pasta available upon request.

Kindly make sure you advise your server should there be any special dietaries, intolerances and or allergies.

Cover charge applies € 2.50 per person.

The Mains

The octopus & calamari

Mediterranean cherry tomato | olives & capers salsa | 30.

The Sea bass

Pan seared | mint & peas puree | squid ink arancini | 25.

The Basted beef tenderloin

Kking oyster mushroom | Barbaresco jus reduction | 33.

The veal ribeye

Coffee and mild spices dry rub | thyme jus | 32.

The duck breast

glazed in local honey, figs, orange segments, roasted almonds, accompanied with duck leg croquette, 25.

The Trio of local pork

Roasted pork belly | braised pork cheek | pork shoulder croquette | apple cider jus | 28.

All mains includes fresh seasonal vegetables.

Side Dishes | Garlic & chives mash | 4.
Truffles & parmesan fries | 5.
Roast potatoes | 4.