

# PROFUMI DI MARE

## **GAZPACHO**

TOMATO, CUCUMBERS, BELL PEPPERS, GARLIC, OLIVE OIL,  
WINE VINEGAR AND CROUTONS

## **RAVIOLI DI BRESAOLA**

CURED BEEF RAVIOLI FILLED WITH GOAT CHEESE OVER ARUGULA,  
LEMON AND OLIVE OIL

## **CRUDO DI SALMONE**

THIN SLICED FRESH SALMON AND PASSION FRUIT SAUCE

## **POMODORI E BURRATA**

LARGE TOMATO FILLED WITH BURRATA CHEESE WITH PISTACHIO PESTO

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## **MELANZANA RIPIENA**

BAKED EGGPLANT STUFFED WITH SEASONAL VEGETABLES, OLIVES, BASIL  
TOPPED WITH MOZZARELLA CHEESE

## **CERNIA ALLA PIZZAIOLA**

FRESH LOCAL ROCK FISH IN A LIGHT TOMATO SAUCE, OLIVE OIL, GARLIC,  
OREGANO, BASIL SERVED WITH POTATOES AND VEGETABLES

## **FUSILLI CON PESTO TRAPANESE E GAMBERI GRIGLIATI**

HOMEMADE FUSILLI, TOMATO AND ALMOND PESTO  
TOPPED WITH GRILLED SHRIMPS

## **INVOLTINI DI POLLO E PROVOLA AFFUMICATA CON CAPONATA DI VERDURE**

CHICKEN BREAST AND SMOKED CHEESE ROLLS  
SERVED OVER VEGETABLE CAPONATA

## **RISOTTO AL GINEPRO E WAHOO**

ARBORIO RICE WITH GIN, LIME, FRESH LOCAL WAHOO MORSELS AND FRESH MINT

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## **PAVLOVA MANGO E PASSION FRUIT**

TRADITIONAL PAVLOVA FILLED WITH PASSION FRUIT CREAM  
TOPPED WITH MANGO AND KIWI

## **COPPA DI SORBETTI MISTI**

ASSORTED HOMEMADE SHERBET

## **TORTA DI FORMAGGIO AL CIOCCOLATO**

OREO CHOCOLATE CHEESECAKE

LUNCH 2 COURSES \$35 | DINNER 3 COURSES \$59 | PLUS SERVICE CHARGE