



OTTOBRE SULL'ISOLA

October Menu

BURRATA CON LENTICCHIE NERE
Burrata, Black Lentils & Tomato Salad

RADICCHIO ALLA GRIGLIA
Grilled Radicchio Wedges with Lemon, Olive Oil, Tahini Dressing & Pears

TARTARA DI TONNO E SALMONE
Tuna & Salmon Tartar with Mango, Avocado, Mayo Soy Sauce & Lime Zest

CREMA DI PATATE DOLCI
Roasted Bermuda Sweet Potatoes Soup
with Garlic Croutons & Crispy Pancetta

SPAGHETTI AL PESTO DI LIMONE
Spaghetti with Homemade Lemon Pesto
Add 1 broiled Guinea Chick \$25 surcharge or 2 for \$48 surcharge

GNOCCHI SARDI CON FUNGHI
Homemade Saffron Sardinian Gnocchi with Pancetta
assorted Mushrooms & Kale topped with Provolone Cheese

SALSICCIA ALLA GRIGLIA
Grilled sweet Italian Sausages, Cannellini Beans Stew,
Roasted Cherry Tomatoes & Salsa Verde

SALMONE AL MIELE
Honey Mustard Pan Roasted Salmon with Pumpkin Puree & Broccoli

SPUMA DI YOGURT AL MANGO
Diced Mango, Minted Yogurt Mousse & Berries

PANNA COTTA AL RHUM
Gosling's Black Seal Rhum Panna Cotta with Caramelized Pineapple

ROTOLO ALLA NUTELLA
Nutella & Chocolate Cream Roulade served with Vanilla Ice Cream

LUNCH 2 Courses \$35 | DINNER 3 Courses \$59 | plus service charge

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BARBERA D'ALBA



For the month of OCTOBER, enjoy a bottle of
Barbera d'Alba
for only **\$65!**

PIZZA | PASTA | SALAD BUFFET

Lunch \$27.75 | Dinner \$36.75

Children 10 & under:

Lunch \$14.50 | Dinner \$18.75

EVERY MONDAY & THURSDAY

An exciting buffet featuring a variety of pizzas, pastas & salads!

**Service charge not included
Call 295-1877 to book your spot!**