



Starter

Black Angus Fillet Tartar
Wild Local Arugula, Aged Parmesan, White Truffle, Extra virgin Olive Olive Oil

Ceviche of Local Conch
Onion, Bell Pepper, Ginger, Jalapeno, Citrus Juice

Yellow Tail Tuna Carpaccio
Avocado, Coriander, Wasabi-Citrus Emulsion

Home Made Pasta

Lobster Ravioli
Arugula, Tomatoes Confit, Lobster Bisque Sauce

Carnaroli Risotto
Burrata Cheese, Capers, Olive, Oregano, Sun Dry Tomatoes

Beetroot Gnocchi
Wild Mushroom, Walnuts, Gorgonzola, Sage

Mean Course

Pan Seared Wahoo Fillet
Sweet Potatoes Gratin, Wild Spinach, Braised Saffron Baby Onion

Veal Ossobuco
Risotto Milanese, Black Cabbage, Gremolata

Slow Roasted Suckling Pig
Rosemary Potatoes, Caramelized Shallots, Shitake Mushroom

Dessert

Classic Tiramisu

Passion Fruit & Raspberry Panna Cotta

Chocolate Hazelnut Cake, Orange Sauce, Home Ice Cream