



STARTERS

SMOKED SALMON

Served on a bed of lettuce, accompanied with onion rings, capers and lemon

or

IL CARPACCIO

Thinly sliced beef sprinkled with Parmesan cheese, black pepper, pesto, olive oil and balsamic vinegar

or

OYSTERS

4 Fresh oysters on ice, served with black pepper, Tabasco and lemon

SOUPS

CHOICE OF A SOUP OF THE DAY

SORBET

SCINTILLATING TASTES TO REFRESH THE PALATE

MAIN COURSE

DUCK PICASSO

Duck roasted with black pepper, served with chef's red wine & black cherry sauce and vegetables of the day

or

OXTAIL

Chef's specialty, slowly cooked to perfection, served with rice & our specially prepared vegetables

or

VEAL SALTIMBOCCA

Scallops of veal, Parma ham & sage pan-fried in butter & white wine sauce, served on a bed of linguine with vegetables of the day

or

QUEEN PRAWNS

Queen Prawns prepared in café'd Paris butter, served with rice and lemon sauce

or

FILETTO FLAMBE

Beef fillet served with Madagascar green pepper or mushroom sauce on a bed of rice and creamed spinach with vegetables of the day

or

VEGETARIAN PLATTER

Creamed spinach served over linguine, accompanied by sautéed mushrooms, artichokes, fried haloumi, grilled tomato & veggies of the day

DESSERT

TIRAMISU or ITALIAN KISSES or CRÉME BRULEE