



STARTERS

Soup of the Day

Grilled Spanish Octopus (gf)

Potatoes, pickled French beans, arugula, garlic, parsley, lemon, EVOO 18

Diver Scallops (gf)

Pan seared, blistered tomato, garlic & basil coulis, citrus 17

FEATURES

Santa Carota Grass Fed Coulotte Steak (gf)

Medium Rare, Balsamic braised cippolini onions, sauteed mushrooms broccolini, roasted Yukon Gold potatoes 42

Eggplant Rollatini

Ricotta, tomato basil sauce, spaghetti alla chitarra 28

Wester Ross Scottish Salmon (gf)

Saffron parmesan risotto, vegetables red pepper coulis, lemon aioli 42

Chicken Scarpariello

Oven roasted, sausage, pickled peppers, Red wine vinegar, garlic confit, Yukon Gold potatoes 32

Alaskan Halibut

Baked, blistered tomato, garlic & basil coulis Saffron risotto, broccolini, lemon aioli 46

Sausage & Broccolini Pasta

Aglio olio, orecchiette 26

Veal Katarina

Scallopini with artichokes, mushrooms, olives & sweet peppers in white wine demiglace with ricotta gnocchetti 36



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