

Two Courses £25 Three Courses with a glass of white or red wine £32.5

Beef **Carpaccio** Served with rocket, Parmigiano Reggiano, mustard dressing

Oven-roasted **Beetroot**<sup>VG</sup>
Thin sliced beetroot, goat cheese, toasted almonds, special riserva balsamic vinegar

Saffron **Arancini**<sup>V</sup> Served with tomato sauce

Salmon Avocado Temaki

 $\begin{array}{c} \textbf{Garden} \; \mathtt{Soup^{VG}} \\ \textbf{Green peas and mint soup} \end{array}$ 



Half **Chicken** Slow-cooked served with chicken gravy

Baked **Mackarel fillet**Served with tzatziki sauce

Selection of **Maki** and **Nigiri** Our daily chef selection

Beef Lasagna

Classic italian dish with bolognese sauce, bechamel

Stuffed**Bell Peppers**<sup>VG</sup> Stuffed bell peppers with bulgur



Classic **Tiramisu**Coffee-flavoured Italian dessert

Sardinian Seadas

**Ice-cream** of the day