



Starters

Mezze

Experience the exotic flavours of the Middle East with a medley of Moroccan delicacies

Secondo piatto

Hand made envelopes filled with love, served with a sauté of delicate mushrooms and drizzled with white truffle oil

Mains

Chocolate Chilli Fillet

The Madame's notorious signature on your plate; a seductive blend of dark Belgian chocolate, rosemary and a hint of chilli, over succulent beef fillet on a bed of rocket and mushroom, finished with fresh aragula

Lamb Shank

Slow cooked with red wine and root vegetables, served with mash and gremolata

Pesce il Giorno

Sweet soy basted Norwegian salmon, served on wild jasmine rice, with wilted baby spinach and ginger infused salsa fresca

Vegetarian

Melanzane risotto con torta

Mediterranean-inspired aubergine parcels, served on risotto cakes with peperonata and basil oil

Dessert

The Contessa's trio of treasures - velvet chocolate mousse, granadilla panacotta and steamed berry pudding

