



FESTIVAL OF FIRE SET MENU

PRE-STARTERS

DI INSALATA GRECO

Crispy lettuce, tomato, onion, cucumber, Danish feta, Calamata olives

STARTERS

MITILLI

New Zealand half shelled mussels smothered in a white wine sauce with a touch of garlic

or

DUCK LIVER PATE

Served with Melba toast and salad greens

or

CRUMBED MUSHROOMS

Deep Fried butter mushrooms on a bed of rice, served with a creamy mushroom or pepper sauce

MAIN COURSE

PASTA TOSCANA

Grilled chicken strips in a creamy pesto sauce with sun dried tomatoes, served with a choice of penne or linguine

or

POULET BREASTS

Chicken breasts on linguine, served with a creamy mushroom sauce topped with shavings of mozzarella and a dash of Napolitano sauce accompanied by vegetables of the day

or

DUCK PICASSO

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

or

RUMP ALLA ROMA

Rump steak grilled with creamy spinach & mushroom sauce, accompanied by roast potatoes & veggies of the day

or

VEAL ALLA MUSTARD

Pan fried veal scallops sautéed in a creamy German mustard sauce with rice and veggies

or

FRESH LINE FISH OF THE DAY

Grilled and served with 2 mussels in a creamy wine sauce on a bed of linguine and veggies

or

VEGETARIAN PLATTER

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

DESSERT

CHOCOLATE MOUSSE or FIGATO DE CAFÉ or ICE CREAM WITH CHOCOLATE SAUCE

