

PANORAMA

restaurant ■ bar ■ lounge

Starters

ROASTED LOCAL PUMPKIN VELOUTE	€8.00
Onion puree, mascarpone cheese & amaretti crumble	
CRISPY CHÈVRE & BABY GREENS	€9.00
French goat cheese coated in panko breadcrumbs, petit leaves, honey pearls & spicy fig relish	
CALAMARI FRITTI	€10.00
Coated in rice flour, crispy fried & served with a homemade tartar sauce	
RABBIT TERRINE	€11.00
Wrapped in prosciutto San Daniele, chestnut mushrooms, forest fruit fluid gel & pistachio praline	
SEARED SALMON SASHIMI	€12.00
Marinated with soy sauce & sesame seeds with sweet onion chutney	
ARANCINI NERO DI SEPPIA E GAMBERI	€12.00
Crispy coated black ink Arborio risotto stuffed with calamari & prawn ragout, salsa verde & yellow pepper coulis	

Pasta, Risotto & Salads

PAPPARDELLE WILD BOAR	€12.00
Slow cooked ragout infused in Chianti Classico, finished with fresh cream & porcini	
TRUFFLED GNOCCHI	€13.00
Potato dumpling with butter & truffle, Parmesan fondue & pistachio dust	
RISOTTO GAMBERI & ASPARAGUS 	€14.00
Acquerello rice cooked in a delicate prawn bisque sauce	
GOURMET CHEF'S SALAD	€13.00
Tossed salad leaves & baked ricotta, avocado, kumquats, cherry tomatoes & walnuts dressing	

Gluten Free pasta also available at a supplement of €2.00

Additional Supplement: Main Course Portion €3.00

Meat

DUCK BREAST	€23.00
Glazed with orange & balsamic reduction, celeriac puree	
LOCAL PORK DEGUSTATION	€24.00
Braised citrus infused belly, pancetta wrapped slow cooked fillet & ham hock croquette, apple & garlic sauce & polenta chips	
VEAL CUTLET PORCINI	€26.00
Lava grilled & topped with porcini mushroom crust, red wine jus	
PISTACHIO-CRUSTED LAMB	€28.00
Mustard rubbed rack of lamb & fillet coated panko breadcrumbs, red wine jus	

ON THE LAVA GRILL - Our selection of prime cuts grilled to your liking:

Flank Beef Tagliata 250g	€26.00
Black Angus Rib eye 300g	€28.00
Grain fed Beef fillet 250g	€29.00

Choice of sauce served on the side: truffle & cream demi-glace, peppercorn & brandy sauce or red wine jus

Fish

CRUNCHY BLACK MEAGRE	€23.00
Flat grilled coated with puffed quinoa and sesame seeds in a Martini dry velouté sauce	
SEA-BASS FILLET COOKED SOUS-VIDE	€23.00
Infused basil oil, broad beans, roasted tomato vinaigrette, shaved fennel & truffle oil	
SALMON & SEA-BASS ROULADE	€25.00
Oven baked with saffron & baby leeks cream sauce	
RED LOCAL PRAWNS	€26.00
Sautéed in bisque broth & parsley oil, mixed leaf & citrus dressing	
FRESH FILLETED LOCAL CATCH	Market Price
Fresh fish available on the market cooked in white wine, garlic, vine tomato & a hint of basil	

*All the above main dishes are served with seasonal vegetables and potatoes.
Please advise a member of our staff if you have any dietary requirements or allergies.*

