

PANORAMA

restaurant ■ bar ■ lounge

EASTER LUNCH

€50 p/p



AMUSE BOUCHE

Lamb croquette, orange jam, balsamic sauce, petit leaves

STARTERS

CALAMARI FRITTI

Coated in rice flour, crispy fried & served with homemade tartare sauce

or

SWORDFISH CARPACCIO

Fried capers, tomato concasse` citrus dressing & balsamic pearls

or

AUBERGINE ROLLS

Stuffed with mozzarella "fior di latte", snipped basil, baked with parmesan & tomato fondue

or

LAMB RAVIOILI

Creamy rosemary jus, roasted pistachio

MAIN COURSE

CATCH OF THE DAY

Fresh fish available on the market, cooked in white wine, cherry tomato & a hint of basil

or

BLACK ANGUS RIBEYE

Lava-grilled to your liking, crushed pepper & brandy sauce

or

GRILLED LAMB RACK

Lava-grilled lamb rack, raspberry & Port wine sauce & summer vegetables

or

POACHED LOCAL ROCK-FISH

Double fish stock, asparagus tagliatelle & chocolate lie de vin

DESSERTS

Pastry chef's specialities

Please advise a member of staff about any dietary requirements or allergies.