

# PANORAMA

restaurant ■ bar ■ lounge

## L U N C H

### S T A R T E R S

#### AUBERGINE ROLLS (V) €12

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

#### SWORDFISH CARPACCIO €14

Capers, tomato concassé & citrus dressing

#### CALAMARI FRITTI €14

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

#### BEEF BRESAOLA €14

Extra virgin olive oil, baby rocket leaves, parmesan & cherry tomatoes

#### PRAWNS & LANGOSTINI DUO €16

Grilled with herb olive oil, orange & fennel salad

### S O U P S

#### SEAFOOD SOUP - €14

Mixed seafood & shellfish in a lightly spiced tomato fish broth

### S A L A D S

#### CHICKEN CAESEAR €12

Grilled chicken, homemade Caesar dressing, parmesan shavings, cherry tomatoes & croutons

#### SMOKED SALMON €14

Cured smoked salmon, petit leaves, avocado, cherry tomatoes & balsamic pearls

#### PRAWN & WATERMELON €14

Headless prawns, watermelon, mango, spicy citrus dressing, mixed leaves, peanuts & cherry tomatoes

#### VEGETARIAN (V) €14

Grilled artichokes, goat cheese, mixed leaves, cherry tomatoes, caramelised walnuts, sweet & sour dressing

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## P A S T A

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**GNOCCHI PESTO  
& GUANCIALE**  **€14 / €18**  
Pistachio pesto, smoked Scamorza cheese  
fondue & cured pork cheeks

**TAGLIATELLE  
VONGOLE** **€15 / €19**  
Tossed with fresh sea clams in a light sauce  
of olive oil, white wine & parsley gel

**PACCHERI OCTOPUS** **€16 / €20**  
Slow cooked octopus, tomato ragout  
& wild mint

**RAVIOLACCI FUNGHI  
PORCINI (V)** **€16 / €20**  
Thyme butter & toasted hazelnuts

**PAPPARDELLE RABBIT** **€16 / €20**  
Creamy rosemary jus & black truffle sauce

**BLACK FETTUCCINE  
SEAFOOD** **€18 / €22**  
Delicate fish stock sauce,  
fresh fish & seafood


**RISOTTO PISTACHIO &  
RAW PRAWNS**  **€18 / €22**  
Pistachio pesto sauce, red prawn  
carpaccio & lime zest

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## M A I N C O U R S E

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**CHICKEN BREAST TAGLIATA** **€18**  
Baby rocket, dried cherry tomatoes,  
parmesan shavings & rosemary oil

**HERB CRUSTED SEA BASS**  **€25**  
Oven baked, thyme roasted vine tomatoes  
& parsley pesto

**CATCH OF THE DAY** **€28**  
Fresh fish available on the market,  
cooked in white wine, garlic, vine tomatoes  
& a hint of basil

**CHEF'S DAILY GRILL** **€28**  
Prime beef of the day grilled to perfection  
served with chef's choice of sauce

All mains are served with our daily potatoes and vegetables.

**Extra Sides - €2 per portion**  
Mashed potatoes / French fries / Side salad