

PANORAMA

restaurant ■ bar ■ lounge

lunch

STARTERS

PANKO CRUSTED GBEJNA €9
Local breaded goat's cheese, petit leaves,
cherry tomatoes & balsamic pearls

AUBERGINE ROLLS (V) €12
Stuffed with mozzarella "fior di latte", snipped
basil, baked with parmesan & tomato fondue

CALAMARI FRITTI €14
Coated in rice flour, crispy fried &
served with a **homemade** garlic "Aioli"

SWORDFISH CARPACCIO  €14
Capers, tomato concassé & citrus dressing

BEEF CARPACCIO €14
Rucola pesto, cherry tomatoes,
goat's cheese & herb olive oil

PRAWNS & LANGOSTINI DUO €16
Grilled with herb olive oil, orange &
fennel salad

SOUPS

TODAY'S SOUP - €9
Freshly prepared by our chefs with seasonal fresh ingredients

SEAFOOD SOUP - €14
Mixed seafood & shellfish in a lightly spiced tomato fish broth

SALADS

PUMPKIN & PARMA HAM SALAD €12
Roasted pumpkin, sliced Parma ham,
mixed baby leaves, baby mozzarella,
cherry tomatoes & balsamic reduction

CHICKEN CAESAR €12
Grilled chicken, **homemade**
Caesar dressing, parmesan shavings,
cherry tomatoes & croutons

TERIYAKI SALMON €14
Grilled marinated salmon, cherry tomatoes,
orange segments, avocado

VEGETARIAN (V) €12
Local goat's cheese, beetroot coulis,
caramelised walnuts & mixed baby leaves



Signature Dish (V) Vegetarian

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

P A S T A

TAGLIATELLE ANCHOVY €14 / €18

Delicate fish stock sauce, garlic
confit, dried tomatoes & breadcrumbs

GARGANELLI €14 / €18

BROCCOLI & SALSICCIA

Homemade salsiccia, broccoli,
red wine reduction & parmesan chips

PACCHERI SWORDFISH €16 / €20
& BOTTARGA

Fish stock sauce, homemade bottarga,
preserved lime & parsley gel

RAVIOLACCI €16 / €20

FUNGHI PORCINI (V)

Thyme butter & toasted hazelnuts

PAPPARDELLE RABBIT €16 / €20

Creamy rosemary jus &
black truffle sauce

FETTUCCINE SEAFOOD €18 / €22

Delicate fish stock sauce,
fresh fish & seafood

RISOTTO PISTACHIO & RAW PRAWNS  €18 / €22

Pistachio pesto sauce, lemon zest & red prawn carpaccio

M A I N S

CHICKEN BREAST TAGLIATA €18

Baby rocket, dried cherry tomatoes,
parmesan shavings & rosemary oil

SEA BASS ABBRACCIO €25

Oven baked, stuffed with zucchini,
herb oil, shaved fennel & parsley gel

CATCH OF THE DAY €28

Fresh fish available on the market,
cooked in white wine, garlic, vine
tomatoes & a hint of basil

ANGUS BEEF RIBEYE €28

Prime beef of the day, grilled to perfection,
served with our chef's choice of sauce

———— All mains are served with our daily potatoes and vegetables ————

EXTRA SIDES - €2 per portion

French fries, Rucola salad, Mixed leaf salad, Daily potatoes, Seasonal vegetables