

## *first course* for the table

### **Halloumi**

Made in house with warm truffle honey, roasted grapes and toasted walnuts

### **Fish Crudo**

Served raw with caper berries, fresh horseradish, lemon and olive oil

### **Fennel and Radicchio Salad**

Crushed green olives, aged provolone, radish, thyme and honey vinaigrette

## *second course* choice of two

### **Daily Fish**

Served simply with olive oil, sea salt and lemon

### **Wood Oven Chicken**

Half Chicken, rubbed in wild oregano, charred lemon, roast garlic and olive oil

### **Cavatelli**

Spicy n'duja ragu with octopus, San Marzano tomato, caper and olive

## *sides* for the table

### **Wood Oven Potatoes**

Lemon and garlic

## *dessert* for the table

### **Turkish Coffee Meringue**

Chocolate & olive oil mousse