

## SHARING DISHES

### F & F TASTING PLATE

FEATURING LOCAL PRODUCE & DELICACIES, FOR 2 PEOPLE

28

### ZUCCHINI FRITTERS

FRIED ZUCCHINI FRITTERS WITH TOMATO RELISH

14

### WHITE BAIT

FLASH FRIED WHITE BAIT WITH LEMON AOILI

12

### MOZZARELLA

CRUMBED BUFFALO MOZZARELLA WITH HERB SALAD & ANCHOVY AIOLI

14

### LIVERS

CHICKEN LIVERS WITH SMOKEY BACON AND MASALA

14

### SAGANAKI

PAN FRIED KEFALOGRAVIERA CHEESE WITH CARROT & CARDAMON JAM

14

### PROSCIUTTO

SHAVED 'ISTRA' PROSCIUTTO WITH MELON PICKLE, HOLY GOAT FROMAGE FRAIS & GRISSINI

14

### QUAIL

CRISPY FRIED QUAIL WITH FRAGRANT SEA SALT & LIME

16



## EXTRA'S

- FRIED CHATS WITH GARLIC & ROSEMARY
- GREEN BEANS, TOSSED WITH GOATS CHEESE & RED ONION
- BEETROOT & ORANGE SALAD
- CUCUMBER & PARMESAN SALAD
- BAKED MUSHROOMS WITH SAGE

9 EACH

## SWEETS

DOUGHNUTS WITH LEMON SYRUP

POACHED PEACH WITH WHITE CHOCOLATE BRULEE

MANGO & VANILLA YOGHURT PANNACOTTA WITH MANGO GELATI

GELATI TRIO

10.50 EACH

## REGULAR DISHES

### CHICKEN

CHICKEN MARYLAND SLOW COOKED WITH SAFFRON & TOMATO, WITH ROASTED CAPSICUM & PARSLEY SALAD

25

### FISH

PAN SEARED ATLANTIC SALMON FILLET WITH HEIRLOOM TOMATO SALSA

27

### STEAK

GRILLED HOUSE AGED PORTERHOUSE WITH LEMON & BEETROOT PICKLE

28

### LAMB

10 HOUR COOKED LAMB SHOULDER WITH SAUTEED SPINACH, CHICKPEA & YOGHURT DRESSING

25

### PASTA & RISOTTO

SPAGHETTI TOSSED WITH CLAMS, TOMATO & BASIL

22

RISOTTO OF HAM, FONTAL CHEESE & TRUFFLE OIL

20