



Lunch & Dinner

Served from 12:30 to 16:30 | 19:30 to 23:00

**Italian soul cooking
using local and
Sicilian ingredients
and other
Mediterranean
staple products for
that great fusion
dining experience**

APPETISERS

Lamb Arancini €14

lamb ragout | Parmesan cheese | tomato |
onion & raisin chutney

contains – eggs, dairy, gluten, soy, celery, sulphites, lupin

Seared Scallops €22

pan fried scallops | crispy cured pork cheeks |
apple textures | olive powder

GF contains – dairy, molluscs, celery

Octopus & Aubergines €15

grilled octopus | smoked egg plant |
buffalo mozzarella sauce | tomato beignet

contains – dairy, molluscs, gluten, celery, sulphites

Mussel Saute €17

fresh mussels | white wine | black pepper | lemon zest |
parsley | garlic focaccia

contains – molluscs, fish, gluten, sulphites, lupin

Meagre & Prawn €24

local prawns | meagre | Stracciatella cheese | pistachio | mandarin
gel | heirloom tomato | chilli oil

GF contains – tree nuts, dairy, crustaceans, fish

Mushroom Galette €13

puff pastry | mushroom texture | burrata | hazelnut crumble

V contains – tree nuts, eggs, dairy, gluten, lupin

Veal Carpaccio €16

veal | Pecorino Romano cheese | ginger and mustard vinaigrette |
grape chutney | rocket leaves

GF contains – dairy, sulphites, mustard

STARTERS PASTA & RICE

Nduja Sausage €13

bucatini | Nduja sausage | tomato fondue | garlic | buffalo
mozzarella sauce | parsley

contains – dairy, gluten, celery, sulphites, lupin

Carbonara €16

spaghetti Gragnano IGT | egg yolks | cured pork cheeks |
Pecorino Romano cheese | pepper

contains – eggs, dairy, gluten, celery, lupin

Bottarga & Clams €19

linguine Gragnano IGT | fresh clams | bottarga |
turnip tops | garlic | chilli | parsley

contains – molluscs, fish, gluten, celery, sulphites, lupin

Red Mullet & Squid €18

spaghetti Gragnano IGT | red mullet fillets | sambuca | squid |
cherry tomatoes | garlic | chilli | herbs

contains – molluscs, fish, gluten, celery, sulphites, lupin

Risotto Scampi €21

Acquerello risotto | prawns | bisque | leek and ginger purée |
preserved lemon | marinated langoustine

GF contains – dairy, crustaceans, fish, celery, sulphites

Oyster Mushroom & Tofu Risotto €16

Acquerello risotto | oyster mushrooms |
tofu crumble | pistachios

GF contains – tree nuts, dairy, soy, sulphites

All pasta and rice dishes may be served as a main course for an additional €5

STARTER SALADS

Stracciatella Fattoush €13

Stracciatella cheese | cucumber | peppers | olives |
tomato pulp | spinach | mini pita

V contains – dairy, gluten, lupin

Speck & Melon €16

speck | melon | anisette | rocket salad | balsamic reduction |
confit tomatoes | candied cashew nuts

GF contains – tree nuts, celery, sulphites, mustard

Crispy Chicken €17

chicken | beetroot | mango | sunflower seeds | honey and
mustard dressing | feta cheese | chicory leaves

contains – dairy, gluten, sulphites, mustard, lupin

SEA - MAIN COURSES

Fresh Fish From Our Daily Catch € D.M.P

cooked to your choice from any of the below methods:
in a salt crust | casserole cooked | poached in a cherry
tomato, basil & onion broth | grilled | seared with onion,
tomato, garlic & parsley

Lobster [per 100g] €13

poached & grilled | tomato concasse | onion and garlic | olive
oil | chilli | pine nuts | parsley

GF contains – tree nuts, crustaceans

Fresh Crudi

Oysters Gilleardeau Grade II [per piece] €6

passion fruit dressing | pomegranate seeds

GF contains – crustaceans

Local Scarlet Prawns [per piece] €8

lime | chives

GF contains – crustaceans

Scallops in Shell [per piece] €7

apricot gel | wakame seeds

GF contains – molluscs

Langoustine [per piece] €5

coriander | lemon

GF contains – crustaceans

Local Tuna [per 100 grms] €6.5

sweet & sour red onion | mandarin gel

GF contains – fish, sulphites

Oven Baked Turbot €33turbot fillet | potato crust | olives | tomatoes | oregano |
compressed gem | zucchini and basil purée

GF contains – fish

Octopus & Calamari €30

French beans | chorizo | potatoes | anchovy powder

GF contains – molluscs, fish, celery, mustard

LAND - MAIN COURSES**Chicken Souvlaki €26**chicken thighs | garlic | lemon | oregano |
tzatziki sauce | pita bread

contains – dairy, gluten, lupin

Angus Beef Flank €29.5beef flank | peppered rocket salad | Parmesan cheese
shavings | confit tomatoes | herb sauce

GF contains – dairy

Argentinian Grain Fed Rib-eye €35rib eye of beef | wild mushrooms | crispy kale | parsnip and
ginger purée | baby leeks

GF contains – dairy

Grilled T-Bone [per 100 grms] €11

Fiorentina beef steak | asparagus tips | chimichurri sauce

GF

Duo of Barbary Duck €27

confit leg | pan seared breast | mango and pineapple | spinach
| port and star anise jus

GF contains – sulphites

Plant Based Lamb Skewers €25

pita bread | tomato & onion salsa | hummus | coriander

V, VE contains – sesame, gluten, soy

SIDE DISHES

Crushed Potato Salad €4

parsley | lemon | garlic | olive oil

GF, V, VE

Curly Fries €4

paprika | garlic | black pepper

V, VE

Fresh Salad €3.5

mix lettuce | olives | fresh onions | balsamic vinegar |
cherry tomatoes | radish

GF, V, VE contains – sulphites, mustard

Roasted New Potatoes €3.5

thyme | onions | olive oil | garlic confit

GF, V, VE

Capsicum Confit & Feta €5.5

capsicums | thyme oil | feta crumble | pumpkin seeds

GF, V contains – dairy

Asparagus €7.5

lemon dressing | chives | sunflower seeds

GF, V, VE

SAUCES

Chimichurri Sauce €3

oregano | olive oil | parsley | garlic |
lemon | chilli

GF, V, VE

Wild Mushroom Sauce €3

fresh cream | red wine jus

V contains – dairy, oelery, sulphites

Tzatziki Sauce €3

Greek yogurt | cucumber | garlic | olive oil |
lemon juice | mint

GF, V contains – dairy

Pink Peppercorn Sauce €3

fresh cream | butter | shallots |
red wine jus | fresh herbs

GF, V contains – dairy, oelery, sulphites

Saffron Velouté €4

vegetable broth | butter | fresh cream | white wine

GF, V contains – dairy, oelery, sulphites

SOMETHING BIGGER

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT at 18%.

DECONSTRUCTED DESSERT

Tiramisu €7.5

savoardi biscuits | mascarpone | coffee ganache |

Breton biscuit

V contains – gluten, dairy, eggs [may contain traces of nuts]

Strawberry Cheesecake €8

strawberry compote | strawberry ganache | cream
cheese | Breton biscuit

V contains – gluten, dairy, eggs [may contain traces of nuts]

Chocolate Biscuit €8

dark chocolate mousse | chocolate Breton | orange
carpet | chocolate rocks

V contains – gluten, dairy, eggs [may contain traces of nuts]

Cassata €8.5

ricotta cheese | candied fruit | white chocolate
ganache | limoncello sauce | Breton biscuit

V contains – tree nuts, gluten, dairy, eggs

Gianduja Baci Biscuit €8.5

hazelnut mousse | hazelnut cake | white chocolate
ganache | Breton biscuit

V contains – tree nuts, gluten, eggs, dairy

Banana & Chocolate Hazelnut Cake €7.5

banana mousse | hazelnut powder | 75% dark
chocolate | gluten free biscuit

GF,V,VE contains – tree nuts

V = vegetarian | **VE** = vegan | **GF** = gluten free

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Prices include VAT at 18%.



Sun-Lounger Snacks

Served from 11:00 to 18:00

BITES

Artisan Sourdough €15

beef flank | chimichurri | spicy mayo | crispy onions

contains – eggs, dairy, sesame, gluten, soy, sulphites, lupin

Peppered Focaccia €13

cherry tomatoes | anchovies | burrata cheese | pistachios

contains – tree nuts, dairy, fish, gluten, lupin

Sundried Tomato Sourdough €10

smoked aubergine | red onion relish | tofu crumble

V, VE contains – gluten, soy, sulphites, lupin

Duck Bao Buns €13.5

pulled duck | orange & tomato relish | hoisin sauce | spring onions | carrots

contains – dairy, sesame, gluten, soy, sulphites, lupin

Veal Arayes €15

veal ragout | sage | garlic | pita bread | prune chutney

contains – gluten, celery, sulphites, lupin

Parmigiana Fritter €10

eggplant | basil | Parmesan cheese | panko breadcrumbs | herb emulsion

V contains – eggs, dairy, gluten, celery, sulphites, lupin

Deep Fried Calamari & Prawns €15.5

calamari | Pandalus prawns | preserved lemon | chive mayo

contains – eggs, molluscs, crustaceans, gluten

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Adults need around 2000 kcal a day.

Prices include VAT at 18%.

SLIDERS

Prawn and Grouper Sliders €15

prawn & grouper patties | rocket leaves | tomato chutney |
coriander & lime mayo

contains – eggs, dairy, crustaceans, fish, gluten, sulphites, lupin

Wagyu Sliders €23

Wagyu beef patties | Cheddar cheese | raw onions |
gherkins | garlic butter

contains – eggs, dairy, gluten, celery, sulphites, mustard, lupin

Beef Sliders €16

Beef patties | Tropea red onion | Provolone cheese | pancetta |
Dijon mustard & honey sauce

contains – eggs, dairy, gluten, celery, mustard, lupin

Innocence Sliders €17

plant base pulled beef | caramelised onions | avocado | vegan
cheese | cucumber

GF, V, VE contains – gluten, soy, lupin

Chicken Sliders €13.5

chicken thighs | yogurt & garlic sauce | spinach | cucumber |
feta cheese

contains – eggs, dairy, gluten, lupin

SIDES

Curly Fries €4

paprika | garlic | black pepper

V, VE

Fresh Salad €3.5

mix lettuce | olives | fresh onions | balsamic vinaigrette |
cherry tomatoes | radish

GF, V, VE contains – sulphites, mustard

Crushed Potato Salad €4

parsley | lemon | garlic | olive oil

GF, V, VE