

DINNER ADDITIONS

COCKTAILS

PAMA MARGARITA

Jose Cuervo tequila gold, pomegranate and triple sec liqueur, lime juice 13.00

PASSION LEMONADE

Absolut citron vodka, Alize red passion liqueur, lemonade, raspberries 11.00

WINE

“MOMA” TREBBIANO, CHARDONNAY & SAUVIGNON BLANC '15
Umberto Cesari IGT, Emilia Romagna, Italia

Crisp and fresh, aromas of ripe pear and apple following through to the palate, medium plus body, finishing with vibrant acidity. Pairs well with appetizers, white meat and shellfish dishes.

150ml 9.00 // ¼ litre 15.00 // ½ litre 29.00 // 750ml 43.00

CANNONAU DI SARDEGNA RISERVA '13

Sella & Mosca DOC, Sardegna, Italia

Aged in Slavonian oak, aromas of plum, violet and tobacco, medium bodied, dry and harmonious, enduring finish. Excellent with pizza, lamb and tomato based pasta.

150ml 11.00 // ¼ litre 15.00 // ½ litre 29.00 // 750ml 43.00

PRIMI

ZUPPA

Cream of leek and asparagus 9.00

ARANCINI

Ricotta and spinach filled arancini served with tomato basil sauce 11.75

SECONDI

PIZZA

Gorgonzola, mozzarella, sliced potato, pancetta, grilled red onion, rosemary 17.00

PESCE

Swordfish, caponata and arugula salad tossed in lemon scented olive oil 29.00

PASTA

Crab ravioli in a tarragon cream sauce, fresh mint, tabico creme fraiche 18.00
