



# MENU

## FIRST COURSE

A fresh seafood salad featuring squid, shrimp, and octopus, complemented by seasonal vegetables and a delicate basil pesto.

## SECOND COURSE

Gragnano calamarata pasta with a shellfish ragù (red prawns, scampi, lobster), chopped by hand, served with creamy stracciatella cheese.

## THIRD COURSE

Slow-cooked beef brisket, served with a delicate asparagus flan.

## FOURTH COURSE

Signature dessert by the chef