



Restaurant Week *Henry*

**BRESAOLA CON RUCOLA, PARMIGIANO E VINAIGRETTE
AL LIMONE (GF)**

Thin slices air Dry Beef with Arugula, Parmesan &
Lemon Vinaigrette

or

**TARTARE DI TONNO CON AVOCADO, MANGO E SALSA
MIELE E BASILICO (GF)**

Bermuda Yellow Fin Tuna Tartare with Avocado, Mango &
Bermuda Basil Honey Dressing

or

INSALATA RADICCHIO NOCI E GORGONZOLA (V)
Radicchio Salad, Toasted Walnut, Crumble of Blue Cheese, Aged
Balsamic Vinaigrette Dressing



RAVIOLI RICOTTA E TARTUFO NERO (V)
Homemade Black Truffle Ricotta Ravioli in a Brown Butter &
Bermuda Sage Sauce

or

**MAFALDINE CON RAGU DI VITTELLO E
BURRATA DI BUFALA**
Homemade Mafaldine Pasta with Veal Ragù & Buffalo Burrata

or

**TRANCIO DI PESCE LOCALE VINO
BIANCO E CAPPERI (GF)**
Pan-Seared Bermuda Fish with White Wine & Capers Sauce
with Garden Vegetables



TIRAMISU
Coffee Mascarpone Cream, Coffee Liquor, Lady Fingers

or

ESPRESSO PANNA COTTA (GF)
Espresso Coffee Panna Cotta, Chocolate Sauce &
Bermuda Hibiscus Essence, Mixed Berries

or

TORTA CAPRESE (GF)
Flourless Chocolate Almond Cake, Homemade Bermuda Hibiscus
Vanilla Ice Cream