

Menu

Estivo di Giugno

Appetizer

CEVICHE // 28.75

Local Catch Ceviche, Avocado, Pomegranate,
Orange Segment and Endive

CARPACCIO // 26.75

Air Dry Beef Bresaola Carpaccio, Bermuda Baby Arugula,
Cherry Tomatoes, Organic Extra Olive Oil and
Lemon Dressing

Main Course

WAHOO // 44.75

Local Catch Wahoo Saltimbocca
(Prosciutto and Bermuda Sage)
Marsala Wine and Bermuda Carrots

TAGLIOLINI // 38.75

Fresh made Tagliolini, Sardines, Pine Nuts, Wild Fennel
Cherry Tomatoes, Breadcrumbs and Pistachio Cream

Dessert

BERMUDA RUM CAKE // 15.75

House made Gosling Rum Cake,
Rum Raisin Baba Ice Cream, Fresh Cream and Mint

Summer Menu