

Veranda Dinner

SPECIAL DIETS AND ALLERGENS INFORMATION

Please do not hesitate to discuss your special dietary requirements or food allergies with our team. A selection of vegan dishes is available and we offer the option of gluten-free pasta and gluten-free bread.

Our dishes may contain traces of the following allergens: eggs, milk and milk by-products, cereal with gluten, mustard, sulphites, nuts, sesame, peanuts, celery, fish, molluscs, shellfish, lupin, and soy. We cannot guarantee the absence of any cross-contamination between products.

Italian

Gnocchi di Patate

arugula pesto, crumbled burrata, crispy pork cheeks, lemon

Trofie all'Ortolana

creamy artisan pasta, peas, bell pepper, asparagus and cherry tomato

Tagliatelle alla Luciana

homemade tagliatelle, octopus, cherry tomato, olives

Parmigiana di Melanzane

baked eggplant, tomato sauce, mozzarella, basil

PIZZA

Arrabbiata

tomato sauce, garlic, oregano, chili flakes

Napoli

confit tomato, broken burrata, basil pesto

Margherita

tomato sauce, buffalo mozzarella, cherry tomato

Tartufata

wild mushroom, mozzarella, white truffle oil, arugula

Quattro Formaggi

tomato sauce, mozzarella, Parmesan, blue cheese, feta

Mare e Monti

shrimp, chorizo, roasted garlic, mozzarella

Parmigiana

grilled eggplant, tomato, mozzarella, Parmesan, basil

Antiguana

tomato sauce, mozzarella, pineapple, honey ham

Appetizer

Breaded asparagus & cauliflower cheese

aged Wisconsin Cheddar sauce, truffle oil

Roasted pumpkin risotto

crumbled blue cheese, sage

Tian of crab & avocado

chilled plum tomato soup, chive oil

BBQ baked beetroot

pickled Shimeji mushroom, celery, orange, aged balsamic, tapioca chips

Smoked duck breast

artisan leaves, grilled stone fruit, bread tuille, hazelnut, sherry reduction

Crudo

local catch carpaccio, citrus medley, radish, capers, chili oil, sprouts

Parma ham bruschetta

burrata, artichoke, arugula, sundried tomato pesto, ciabatta bread

Seared diver scallops

tomato-chili salsa, micro salad, crispy pork cheeks

Special of the Day

Please ask your server for our chef's daily specials



Main Course

Braised veal cheeks

24 hour slow cooked, polenta, broccolini, baby carrots

Pan seared halibut

saffron potato, minted peas & beans, shaved asparagus

Oven roasted grouper

artichokes, olives, cherry tomato, zucchini purée, capers

Mustard marinated pork loin

caramelized endive, cauliflower silk, potato croquette, apple chutney

Chargrilled Creekstone Farm flank steak

roasted cherry tomato, garlic potato purée, arugula & pickled onion salad, green peppercorn sauce

Organic chicken breast

braised fennel, pumpkin purée, roasted shallots

From the Grill

6oz Atlantic salmon fillet

Shrimp kebab

Local catch

8oz organic chicken breast

8oz Angus beef ribeye

Accompaniments

tomato, red onion & basil salad, broccolini, aged cheddar macaroni gratin, truffle & Parmesan fries, butter mashed potato, roasted Brussels sprouts, yucca fries

Sauce

lemon & caper, chimichurri, porto wine, green peppercorn

Vegan

APPETIZER

Risotto

Antiguan pumpkin, Kalamata olive, pepita

Tartar

tomato, avocado, radish, smoked paprika, tuille

Beetroot

pickled Shimeji mushroom, celery, orange, aged balsamic, tapioca chips

Garden salad

artisan leaves, grilled stone fruit, bread tuille, hazelnut, sherry reduction

Bruschetta

tomato, arugula, sundried tomato pesto, ciabatta bread

MAIN COURSE

Corn

roasted polenta, broccolini, baby carrots

Artichoke

saffron potato, zucchini purée, shaved asparagus

Fennel

endive caramelized, cauliflower silk, apple chutney, frisse

Endive

endive caramelized, pumpkin purée, roasted shallots

Cauliflower

hummus, smoked paprika, cashew nut

SIMPLY GRILLED

blackened tofu | vegetables medley | pumpkin

Accompaniments

tomato, red onion & basil salad, yucca fries, roasted Brussels sprouts, broccolini, truffle fries

