

# LUNCH MENU-

### **SNACKS & APPETIZERS**

#### WAHOO NUGGETS \$22

Spiced Remoulade Sauce

CHICKEN WINGS (GF) \$22 | (6 pieces) Crispy Chicken Wings, Celery Sticks, Blue Cheese Dip

**BERMUDA FISH CHOWDER (GF) \$12.50** Traditional Island Fish Soup with Black Rum and Sherry Pepper

CALAMARI \$21 Crispy Fried Calamari Rings, Spicy and Lemon Aioli Mayo, Lemon Wedges

#### CHARCUTERIE PLATTER \$29 | (Suitable for 2)

Salami, Mortadella, Parma Ham, Bresaola Roasted Artichokes, Grilled Vegetables, Marinated Olives, Gorgonzola Cheese, Parmesan Cheese

> CREMA DI ZUCCA \$12.50 Roasted Pumpkin Soup, Crispy Pancetta, Truffle Oil

SALMON TARTARE \$25 Fresh Salmon Tartare, Coriander, Lime, Ginger, Avocado, Beetroot, Crispy Bread

> **ITALIAN BURRATA CHEESE (GF) \$27** Parma Ham, Sweet Melon, Pine Nuts, Balsamic

BUTTERMILK FRIED SHRIMP \$27 | (6 pieces)

Crispy Fried Shrimp, Sweet Chili Mayo

### SALADS

#### KALE CAESAR SALAD (V) \$19 | \$34

Organic Kale and Romaine Heart, Crouton, Shaved Parmesan, Our Classic Caesar Dressing

THE GREEK (GF) \$20 | \$28

Feta Cheese, Ripe Tomatoes, Bell Pepper, Black Olives, Oregano, Cucumber, Red Wine Vinegar

#### OCTOPUS SALAD (GF) \$26 | \$38

Pumpkin Purée, Red Onion, Fingerling Potato, Arugula, Cardamom Oil, Chili

#### THAI SALAD \$22 (GF) | \$30

Tom Wadsons Green Papaya, Grilled Shrimps, Thai Chili, Green Beans, Cherry Tomato, Crushed Peanuts Spiced Asian Dressing

#### PANZANELLA (V-VG) \$22 | \$30

Traditional Tuscany Salad, Crispy Bread, Heirloom Cherry Tomato, Cucumber, Red Onion, Caper, Balsamic Dressing

SALAD ADD-ONS \$11 each

Grilled Chicken Breast | Grilled Shrimp | Smoked Salmon | Grilled Vegetables

(V) – Vegetarian | (VG) - Vegan Prices are subject to 17% Service Charge



### **BURGERS & SANDWICHES**

Served with a choice of Caesar Salad, Apple Wedges, Green Salad, or Shoestring Fries

ITALIAN BURGER \$25

60z Beef Burger, Lettuce, Tomato, Mozzarella Cheese, Spicy Mayo

**BBQ CHICKEN BURGER \$25** BBQ Chicken Breast, Swiss Cheese, Lettuce, Tomato, Chipotle Mayo

FOCACCIA (V) \$25 Italian Classic Focaccia, Basil Pesto, Mozzarella Cheese, Tomato, Arugula

FISH SANDWICH \$28 Grilled or Crispy Fried Turbot, Lettuce, Tomato, Onion, House Made Tartar Sauce

ITALIAN CLUB SANDWICH \$26 Parma Ham, Pancetta, Lettuce, Tomato, Parmesan Cheese, Sun Dried Tomato Mayo

BERMY FRESH STACK (V-VG) \$24 Hummus, Beetroot, Avocado, Sauerkraut, Bermy Fresh Shoots, Balsamic Dressing, Italian Bread

## PASTAS & ENTRÉES

SPAGHETTI AL RAGU \$28 Traditional Slow Cooked Beef Bolognese, Tomato Sauce, Herbs

PENNE DELLA NONNA \$28 Penne Pasta, "Sul Verde" Famous Meatball Served with Tomato Sauce and Shaved Parmesan Cheese

> LINGUINE FRUTTI DI MARE \$39 Linguini Tossed with Mussels, Clams, Shrimp and Calamari, Cherry Tomato, Tomato Sauce, Olive Oil and Chili

> > **TROFIE (V-VG) \$29** Arugula Pesto, Fried Eggplant, Roasted Pinenuts

**PUMPKIN RISOTTO (GF) \$34** Balsamic Grilled Shrimp, Local Pumpkin, Burrata Cheese

**10oz RIB EYE STEAK (GF) \$58** Roasted Artichokes, Cherry Tomato, Wild Mushroom

> LEMON SALMON FILLET (GF) \$42 Baby Potato and Caponata

**GRILLED LOCAL CATCH OF THE DAY (GF) \$48** Grilled Polenta, Kalamata Olive Salsa, Asparagus and Broccolini

### DESSERTS

TIRAMISU` (V) \$15 Layered Coffee Mousse with Mascarpone and Cocoa TORTA CAPRESE (V-GF) \$15

Flourless Chocolate Almond Cake, Vanilla Ice Cream

PANNACOTTA AGLI AGRUMI (V-GF) \$15

Classic Vanilla, Milk Cream Custard with Citrus Flavour MILLEFOGLIE (V) \$15 Puff Pastry Layered, Filled with Chantilly Cream,

Fresh Strawberry

ICE CREAM & SORBETS (V-VG-GF) \$12

Ask your waiter for the daily selection (3 scoops)

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