

1st course

EMPANADA

Fried pastry filled with beef or vegetable

FRESH FRIED MOZZARELLA

Basil pesto and tomato

INKY SPICY WING (3)

Gorgonzola sprinkle and green onion.

CRISPY POTATO CROQUETTAS

With sweet sausage and peanut aioli

RAW OYSTER (2)

With chili, dill and vodka sauce

2nd course

GREEN SALAD *or Dessert -*

Tomato, onion and olive oil – vinegar

3rd course

ROASTED CHICKEN BREAST

sautéed pepper, onion, sausage and white wine

GRILLED PORK CHOP

Apple brandy sauce

EGGPLANT NAPOLEON

Layered with cheeses in tomato, basil, artichoke heart
and butter sauce

BROILED SALMON

Roasted garlic, saffron and tarragon veloute

PENNE

With sautéed chicken, sundried tomato, olive oil – garlic.

