



food

Small tastes

Olive all'ascolana (olives stuffed with pork, veal & chicken)	8
Carpaccio of the day	14
Nest antipasto platter	25
Seared Canadian scallops on cured veal remoulade, wild fennel and chickpea biscuits	15
Pan seared Red Mullet on Sicilian caponata	12
Crispy fire-fly calamari	12
Swordfish cigars with spicy tomato sauce	15
Niko's buffalo mozzarella and tomato salad	16

Bigger plates

Gnocchi of the day	20
Cavatelli alla sorrentina (oven baked in a Napoli sauce & Buffalo mozzarella)	23
Risotto with Porcini mushroom, walnut and sage	17 / 27
Paccheri pasta with fresh spanner crab, artichokes, thyme, olive oil and lemon	30
Risotto al parmiggiano with crispy prosciutto and vincotto	14 / 23
Catch of the day	MP

The meat

Crispy skin duck breast, aromatic sweet potato and bitter cacao jus	31
Twice cooked pork belly with rockmelon and smoked beetroot preserves	15 / 28
200 day grain fed Black Angus eye fillet, 240g with baby vegetables and truffle parmesan veloute	35
Grass fed Rib eye on the bone, 350g with seasonal vegetable and homemade mustard	35

The sides

Roast chat potatoes with garlic and rosemary	8
French fries	6
Tossed spinach with garlic and lemon	8
Rocket, pear and parmesan salad	8