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VARU BY ATMOSPHERE

ANTIPASTI - INSALATE - ZUPPE

BURRATTA AND HEIRLOOM TOMATO SALAD

BRAISED OCTOPUS & POTATOES SALAD

Kalamata Olives, Fennel, Ewoo

PRAWN CAESER SALAD

Prawns or Salmon

ANTIPASTI PLATTER

MINISTRONE GENOVESE

BOUILLABAISSSE

Sautéed Clams, Shrimp, Calamari, Scallops, Salmon In A Tomato Broth, Grilled Garlic Crostini On The Side

CHILLED ANDALUSIAN GAZPACHO SOUP

THREE WAYS POLENTA

Pepperarde, Caponata, Forestiere

STEAMED MUSSELS

Cherry Tomatoes, Garlic, Shallots, White Wine, Fresh Herbs, Grilled Brioche

BAKED SCAMPY

Pistachio Butter Crumb

PRIMI

SQUID INK PAPPARDELLE

Home-made Pasta, Manila Clams, Pinot Grigio, Wilted Greens, Chervil

TAGLIATELLE PAGLIA E FIENO

Home Made Pasta, Prosciutto, Cream Sauce

SPINACH AND RICOTTA CANNELONI

Home Made Canneloni, Fresh Spinach, Herb Whipped Ricotta Cheese, Parmesan, Extra Virgine Olive Oil

LAGOON CRAB RISOTTO

Carnaroli Rice, Lagoon Crab Cakes, Crab Meat, Flat Parsley, Acid Butter

FOREST MUSHROOM RISOTTO

Wild Mushroom, Oregano, Pecarino Toscano Cheese, Truffle Oil

OCEAN RISOTTO

Carnaroli Rice, Baby Octopus, Prawns, Scallop, Cuttle Fish, Fire Roasted Tomato, Arugula, Lemon Oil

 = VEGAN

 = PORK

SECONDI

One Fish Or One Shellfish With A Choice Of Two Side Orders & One Sauce

FISH

*Yellow Fin Tuna Steak (G/S/P)
Fresh Salmon (G/S/P)
Catch Of The Day (G/P/A/BB)
Calamari (G/S/P/BB)
Sea Bass (G/P/A)*

SHELL FISH

*Indian Ocena Scampi (S/P/A)
Lagoon Crab (S/P)
Green Lipped Mussels (S/P/A)
King Size Prawns (G/S/P/A/BB)
Lobster Tail (G/P/A)*

COOKING METHOD

*Salt Baking | Grilled | Stewed In Bouillabasse | Pan Seared | Al Forno |
Beer Batter Fried*

CHOICE OF SAUCE

*Romesco | Leek & Parmesan | Sauce Vierge | Pistou
Burre Blac Nantais | Bisque | Aqua Pazza | Maltaise*

CHOICE OF VEGETABLE

*Broccolini | Roasted Bell Pepper | Grilled Mediterranean Veggies |
Broiled Asparagus | Pebbeled Vegetables | Charred Mushroom Trufflati |
Wilted Spinach*

CHOICE OF STARCH

*Potato Pave | Risotto Milanese | Couscous Trapanese | Herbed Long
Grain Rice Pilaf | Butternut Squash & Oregano Fregola | Herb Quinoa |
Purple Potato Mash | Creamy Barley*

DOLCI

CAPPUCCINO TIRAMISU

Espresso Jelly, Chocolate Croquante, Chocolate Soil

LEMON CURD TART

Whipped Cream, Strawberries, Raspberry Cremeux, Hazelnut Streusel

RASPBERRY CHEESECAKE

Yoghurt Base, Chocolate Crumb, Raspberry Glaze, Passion Curd

BEETROOT AND GOAT CHEESE PARFAIT

Raspberry Sauce, Candied Beet, Meringue Crisp

COCONUT, MANGO AND PINEAPPLE PANNACOTTA

Lemon Curd, Rum Scented Pineapple, Hazelnut Whipped Ganache

BELGIAN DARK CHOCOLATE MOUSSE

Chocolate Ice Cream, Cocoa Tuile, Orange Segment, Mandarin Cremeux

 = VEGAN  = PORK