

APPETIZERS

Cucumber salad, lemon sauce	\$18
Sticky harissa carrots Hummus, roasted pine nuts	\$17
Pork belly Pickled red cabbage, red cabbage puree, asparagus	\$19
Antipasti Mini charcuterie plate chef choice	\$19
ENTREES	
Pollo alla cacciatora Onion, pepper, mushroom, tomato, linguine	\$33
Pork frenched rack Creamy confit garlic sauce, roasted potato	\$31
Beef wellington Red wine sauce, mash potato	\$39
Tuna Spinach risotto, roasted pepper sauce, black olives, capers	\$33
Vegetarian enchilada Sautéed spring veggies, fajita tomato sauce, cheese	\$29
DESSERTS	
Nuvola Merengue, blueberries, sour cream, blue cheese	\$15
Sticky toffee pudding Whipped cream, salted caramel ice cream	\$15
Lemon mousse Red fruit, mango caramel crumble	\$15
Sweetwater "coffeeplate" Coffee, home made sweets	\$10