



Bermuda Restaurant Week Dinner Menu

3 course dinner for \$42 per person or individually priced

Frutti di Mare alla Scapece

\$17.50

Shrimp, scallops, salmon, fish and mussels "escabèche-style"

Or

Minestra Toscana

\$8.25

Kale, cannellini beans, potatoes and Italian sausage soup

Risotto Vegetariano

\$21.75

Slow simmered Arborio rice, black-eyed peas, Bermuda kale, Bermy Fresh shiitake mushrooms and local goat cheese risotto

Or

Petto di Pollo Ripieno

\$28.75

Breaded and pan-fried chicken breast stuffed with chourico and mozzarella cheese, topped with herbed tomato sauce, served with kale fries and sweet potato croquettes

Or

Pesce con Salsa alla Zenzero

\$31.75

Pan-fried jerk seasoned grouper drizzled with a creamy ginger sauce, served with a green pea risotto and seasonal vegetables

Bruschetta Dolce

\$8.75

Toasted Johnny bread topped with loquat jam, strawberries and bananas, drizzled with Bermuda honey and mint, served with vanilla ice cream