# **SEAFOOD**

## FRIDAY

#### **Prawn Cocktail**

Freshly Steamed King Prawn Tails in Pink Coctail Sauce served on bed of Crispy Lettuce Leaves



#### Seafood Guazzetto

Tomato based Soup with Brandy steamed Shellfish, Prawn, Calamari and Cod. Served with Toasted Sourdough.

#### Saute'ed Mussels

Wine steamed Atlantic Mussels with Pepper and Chilli served with Chargrilled Sourdough. Napoletana Tomato Sauce option avaialble



### Monkfish and Asparagus Paccheri

Flat tubular Pasta with diced Wine steamed Monkfish, Cherry Tomato mix, a hint of Garlic and Asparagus

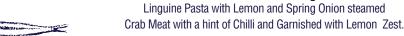


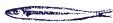
Arborio Rice with Wine Steamed Lissadell Mussels, Fresh Clams, Diced Squid, King Prawn and Cod with Datterini Tomato, hint of Saffron and Fresh Parsely.



Fresh Potato Gnocchi with Wine Steamed Fresh Clams, Porcini Mushroom and Datterini Tomato Mix.







#### Linguine allo Scoglio

Fresh Lissadell Mussels, Clams, Scampi, Calamari and Cod Wine steamed in a light Cherry Tomato and Garlic Sauce Garnished with Freshly chopped Parsley and E.V.O. oil



Grilled Haddock Fillet served with Pesto Potato Chips Mixed Leaves, Cherry Tomato, and Spring Onion Garnished with E.v.o. Oil Vinaigrette and toasted Sourdough.



Traditional Italian Chipper style Battered Atlantic Cod, Homemade Chips and Tartare Sauce.

#### Grigliata di Mare

Mixed Chargrilled Seafood with Seabream Fillet, Calamari Squid, Langoustine and Octopus, served with Grilled Vegetables and Roast potato..



