

Paolo's Menu



STARTER

Parmigiana - 1250vt
Eggplant oved baked with mozzarella cheese, napoletana and pesto sauce, served on crouton

Zucca e coffee - 1250vt
Pumpkin soup with teouma lemon prawns and Tana coffee powder

Paolo's Pie 1200vt
Brise tart filled with a spicy sausage, bok choy, onion, served with a creamy parmesan cheese

G.C.O 1450vt
Teouma prawns pan fry with garlic, chili, olive oil in creamy served with gnocco frie

MAIN COURSE

Filetto Al Pepe 3100vt
Santo beef eye filet pan fried with corn green pepper sauce served with kamala and market wedges

Scaloppina Gratin 2850vt
Tinny sliced beef with eggplant sauce and mozzarella cheese gratin, served with mush potato on bed of rocket salad

Capri on Grill 3000vt
Grilled selection of seafood and vegetables, served with Aioli and Chili sauces

Mediterranean Prawns 2450vt
Fresh Teouma prawns, simmered in mix herbs and a spicy tomato sauce, served with a grilled manioc pattie

DESSERT 1200vt

Trilogy of sorbet
Lime, Mango and Coconut

Is not tiramisu
This tiramisu has a twist to it that makes it yummy.

Manioc Tanna chocolate cake
Simply the best.

Lobster and Coconut crab available 5500vt, just ask your waiter
Missing that special dish last time you were here and have come back for, please just ask your waiter.