



STARTERS

Fish of the Day Tartar with Citrus Fruits, Savoury Frumenty and Nuts
Beef Carpaccio with Parmesan Cream, Hazelnut Praline and Truffle
Tuna Soutzoukakia with Salsa Tonnata and Herb Yoghurt
Bruschetta with Cherry Tomatoes, Fresh Onions, Mozzarella, Garlic and Basil Pesto
Aubergine Parmigiana Croquettes
Fried Calamari with Fresh Chilli and Fennel Aioli
Variety of Cheeses and Cold Cuts

SALADS

Caprese di Buffalo with Cherry Tomatoes, Tomatoes, Burrata, Basil Pesto and Ground Carob Rusk
Grilled Chicken Salad with Corn, Fennel, Lettuce Hearts and Fresh Herbs
LO&LA Salad of Mixed Leaves, Grilled Manouri, Dried Figs, Caramelised Almonds with Sesame Oil and Apple
Cider Vinaigrette

PASTA

Linguine Pomodoro
Calamarata with Smoked Salmon and Broccolini
Pappardelle with Beef Ragù
Rigatoni with Chicken Fillet, Mushrooms and Truffle Sauce
Linguine con la Bottarga

FRESH PASTA

Tortellone stuffed with Lobster and Crab, with Zucchini and Cherry Tomatoes
Panciotti stuffed with Scallops and Prawns in a Turmeric and Parmesan Sauce
Gran Cappelletti Stuffed with Porcini Mushrooms in a White Truffle Cream
Ravioloni stuffed with Buffalo Ricotta and Spinach in Fresh Tomato Sauce

MAINS

Local Skiathos Lamb Chops with Baby Potatoes, Parmesan Cream and Oregano
Fish of the Day Savoro with Cauliflower Cream and Vegetables
Chicken Sofrito with Mushrooms
Tuna Fillet with Baby Vegetables and Chimi Churri
Beef Fillet with Cream Potatoes, Baby Vegetables and Pepper Sauce

DESSERTS

Tiramisu
Cannoli Bougatsa with Kaimaki Ice Cream
Wood Grilled Strawberries with Vanilla Ice Cream