

# La Mezzaluna

## MEDITERRANIAN CUISINE

### STARTERS

|   |        |
|---|--------|
| SOUP OF THE DAY   | € 4.25 |
| <i>Our chef's homemade soup of the day served with toasted ciabatta.</i>  |        |
| MEZZALUNA MUSHROOMS   | € 5.95 |
| <i>Sautéed and infused with garlic, cream and brandy served in a crisp filo basket and topped with a parmesan crust.</i>  |        |
| CRISPY DUCK QUESADILLA  | € 5.95 |
| <i>Shredded duck tossed in Hoi Sin sauce, mixed with spring onions and cucumber.</i>  |        |
| MELON   | € 4.75 |
| <i>A nest of cantaloupe melon filled with summer berries and topped with seasonal fruit sorbet.</i>   |        |
| PISTACHIO PATE  | € 5.95 |
| <i>Our chef's own recipe, smooth chicken liver pate stuffed with pistachio nuts, complimented by a rich Borollo and red onion compote and toasted ciabatta.</i>     |        |
| GOATS CHEESE CROSTINI   | € 5.45 |
| <i>Oven roasted and served hot on a bed of mixed leaves with pesto croutons.</i>  |        |
| SEAFOOD CREPE   | € 6.45 |
| <i>Local fresh seafood in a light white wine cream and parsley sauce served in a light pancake with mixed leaf salad.</i>   |        |
| APPLE & LEEK CHEESE TARTLET   | € 5.45 |
| <i>Served warm on a bed of mixed leaf salad.</i>  |        |
| MUSSELS MARINIERE   | € 6.95 |
| <i>Supreme rope grown Scottish mussels, cooked in their own juices with white wine, a hint of garlic, cream and shallots, garnished with fresh chopped parsley.</i> |        |

\* Please note that some of our dishes may contain nuts. Ask your waiting staff for details.

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### MAIN COURSES

CHICKEN STROGGANOFF £ 13. 95  
*Chunks of chicken pan seared in garlic, white wine, onions and mushroom cream sauce flashed with brandy and served with rice and garlic bread.*

PORK ALMANDY £ 14. 95  
*Pan seared pork fillet cooked in an apricot, Madeira wine and cream reduction with toasted almond flakes, dauphinoise gratin and panache of winter vegetables.*

SEAFOOD PAPPARDELLE £ 15. 95  
*King prawns, salmon and mussels tossed in pappardelle pasta with field mushrooms and white wine cream sauce topped with a grilled seabass fillet.*

GOOSNARGH DUCK BREAST £ 15. 95  
*With a black cherry and kirsch reduction, herb roasted new potatoes and panache of winter vegetables.*

CATCH OF THE DAY Market Price  
*Ask your waiting staff for today's fresh catch.*

SEABASS FILLET £ 15. 95  
*Two grilled seabass fillets served on a bed of butternut squash risotto.*

LAKELAND 10oz RIBEYE STEAK £ 19. 95  
*Char-grilled and complimented with béarnaise butter, thick cut chips, battered parmesan onions and Dijon mustard stuffed roasted tomato.*

FILLET MEZZALUNA £22. 95  
*Our signature dish of prime Lakeland fillet stuffed with slow roasted garlic cloves with a wild mushroom and Borollo sauce with thick cut chips.*

\* **All steaks can be served plain if required.**

MEDITERRANEAN WELLINGTON £ 11. 95  
*Roasted red pepper, toasted walnuts and goats cheese in a puff pastry shell, herb roasted potatoes and winter vegetables.*

\* **Other vegetarian options are available upon request.**