

Appetizers

SALMON GOURMET

An array of Atlantic fresh salmon with herb goat cheese and paw paw emulsion

or

DRY RUB RIBS

Memphis style smoke rub Brazil baby pork ribs with soy dip

or

BELLA COD CAKES

Authentic codfish cakes served with tartar sauce on bed of mix greens

Mains

OLD FASHIONED BERMUDA FISH

Locally caught fresh fish, smoked over hours in Livio's giant smoker

or

BELLA SCHNITZEL

Fine gourd veal, beef and pork schnitzel with emulsion of mushroom sauce

or

LAMB ROULADE

Spinach and cheese stuffed lamb roulade served with chimichurri emulsion

All mains served with fresh veggie and daily potatoes

Desserts

PUMPKIN PIE

Homemade pumpkin pie with cognac whipped cream

or

APPLE CINNAMON STRUDEL

Served with vanilla ice cream

3 course dinner \$49.95 (plus grats)