



# Restaurant Week *Henry*

**BRESAOLA CON RUCOLA, PARMIGIANO E VINAIGRETTE  
AL LIMONE (GF)**

Thin slices air Dry Beef with Arugula, Parmesan &  
Lemon Vinaigrette

or

**TARTARE DI TONNO CON AVOCADO, MANGO E SALSA  
MIELE E BASILICO (GF)**

Bermuda Yellow Fin Tuna Tartare with Avocado, Mango &  
Bermuda Basil Honey Dressing

or

**INSALATA RADICCHIO NOCI E GORGONZOLA (V)**  
Radicchio Salad, Toasted Walnut, Crumble of Blue Cheese, Aged  
Balsamic Vinaigrette Dressing



**RAVIOLI RICOTTA E TARTUFO NERO (V)**  
Homemade Black Truffle Ricotta Ravioli in a Brown Butter &  
Bermuda Sage Sauce

or

**MAFALDINE CON RAGU DI VITTELLO E  
BURRATA DI BUFALA**  
Homemade Mafaldine Pasta with Veal Ragù & Buffalo Burrata

or

**TRANCIO DI PESCE LOCALE VINO  
BIANCO E CAPPERI (GF)**  
Pan-Seared Bermuda Fish with White Wine & Capers Sauce  
with Garden Vegetables



**TIRAMISU**  
Coffee Mascarpone Cream, Coffee Liquor, Lady Fingers

or

**ESPRESSO PANNA COTTA (GF)**  
Espresso Coffee Panna Cotta, Chocolate Sauce &  
Bermuda Hibiscus Essence, Mixed Berries

or

**TORTA CAPRESE (GF)**  
Flourless Chocolate Almond Cake, Homemade Bermuda Hibiscus  
Vanilla Ice Cream