

3 COURSE MEAL FOR €37.95

Complimentary garlic bread and pizza bread on arrival

STARTERS_

MOZZARELLA DI BUFALA ALLA CAPRESE (V)

Buffalo mozzarella, San Marzano tomatoes and basil served with greens

BRUSCHETTA AL POMODORO SAN MARZANO, AGLIO E BASILICO (V)

Bruschetta with San Marzano tomatoes, garlic and basil

ANTIPASTO ALL'ITALIANA

Selection of Italian cured meats and cheeses, grilled vegetables, pearl onions in balsamic vinegar and sun-dried tomato pesto

MOZZARELLA FRITTA CON SALSA DI POMODORO ALLA MEDITERRANEA (V)

Mozzarella lightly coated with breadcrumbs and then deep-fried. Served with rocket, a rich tomato-sauce and parmesan

CARPACCIO DI MANZO CON RUCOLA E SCAGLIE DI PECORINO AL PEPE NERO

Fillet of beef Carpaccio with rocket, cherry tomatoes and black pepper Pecorino cheese

SALMONE AFFUMICATO CON GRANCHIO E FINOCCHIO GRATINATO

Organic smoked salmon with crab meat and served with grilled fennel

MINISTRONE DI VERDURE (V)

Traditional Italian vegetable soup

MAINS_

TORTELLONI RIPENI ALLA ZUCCA (V)

Pumpkin tortelli served with a touch of cream, grape, rocket leaves, parmesan, Amaretto and cherry tomatoes. MK E

TAGLIATELLE, POLPA DI GRANCHIO, GAMBERI, ZUCCHINE E ZAFFERANO

Tagliatelle pasta with king prawns, crab meat, courgette and saffron

PACCHERI, SALSICCIA E PEPERONI

Large macaroni, Italian sausage, red peppers and a rich tomato sauce

SPIEDINO DI FILETTO DI MANZO E SALSICCIA

Skewered 100% Irish fillet of beef and Italian sausage with red onion and red peppers, served with greens and roasted potatoes on the side

SALTINBOCCA DI MAIALE ALLA ROMANA

Pork medallions topped with Parma ham and sage, served with mashed potatoes and a white wine sauce

POLLO AL PARMA

Chicken wrapped with Parma ham and served with greens, mashed potatoes and a special sauce on side

SALMONE AL FORNO

Roasted fillet of salmon served with baby roast potatoes and a mixed salad

DESSERTS_

SELECTION OF ICE CREAM

Ice cream and sorbet (choose from vanilla, chocolate or strawberry) served with whipped cream and caramel sauce. MK E

APPLE PIE

Homemade apple cake served with vanilla ice cream and whipped cream. G MK E N

STICKY TOFFEE PUDDING

Steamed dessert consisting of a very moist sponge cake, made with finely chopped dates, covered in a toffee sauce and served with vanilla ice cream. MK

Gluten = G

Eggs = E

Celery = CY

Nuts = N

Lupin = L

Crustaceans = C

Fish = F

Molluscs = M

Milk = MK

Sesame

Mustard = M

Sulphites = SP

Soybeans = S

Peanuts = P

Seeds = SS

Service charge of 12.5% applied to parties over 6 persons.

Menu subject to change.