

SET MENU TWO

THREE COURSE MEAL

TO START

BRUSCHETTA (V)

Bruschetta with San Marzano Tomatoes, garlic and basil. Served with rustic bread.

MOZZARELLA CAPRESE (V)

Buffalo Mozzarella, San Marzano tomato and basil, served with greens.

MOZZARELLA FRITTA (V)

Mozzarella that has been lightly coated in breadcrumbs and then fried. Served with rich tomato sauce en Provence and grilled rustic bread.

BEEF CARPACCIO

Dry aged fillet of beef carpaccio with mixed baby leaves, red grape, cherry tomatoes, salted ricotta cheese, toasted sesame oil and balsamic cream.

TRADITIONAL ITALIAN MINISTRONE (V)

Made fresh daily with seasonal vegetables. Served with grilled rustic italian bread.

SMOKED SALMON

Smoked salmon with traditional Irish brown soda bread, served with goats cheese, mixed baby leaves and half-dried tomatoes.

ITALIAN CHARCUTERIE BOARD

A selection of the finest Italian artisan salami, cheese, olives and pickles, served with grilled rustic bread and sun-dried tomato pesto.



MAIN

PUMPKIN TORTELLI (V)

Pumpkin tortelli served with a touch of cream, grape, mixed leaves, parmesan, amaretto and cherry tomatoes.

SAFFRON TAGLIATELLE

Tagliatelle pasta with king prawns, scallops, courgettes, saffron and a touch of cream.

PACCHERI

Large paccheri pasta with Italian sausage, red peppers and a rich tomato sauce.

SALMON AL FORNO

Roasted fillet of salmon served with lettuce, mixed baby leaves, cherry tomatoes, pineapple and roasted potatoes.

BEEF SKEWERS

Skewered fillet of beef and Italian sausage with red onion and red peppers, served with mixed salad, roast potatoes and a special pepper sauce.

SALTIMBOCCA

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

CHICKEN PARMA

Chicken wrapped with parma ham and served with mixed baby leaves, mashed potatoes and a special sauce on the side.

DESSERTS

ICE CREAM

Selection of ice cream served with carmel sauce.

APPLE PIE

Homemade apple cake served with vanilla ice cream.

STICKY TOFFEE PUDDING

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

Service charge of 12.5% for parties of six or more