

# MENU

## Light Bites

### PIZZA GARLIC BREAD €6 (V) (V)

Grilled pizza bread with garlic and cheese.  
Vegan option available. *G MK*

### MARINATED OLIVES €6 (V) (V)

Mixed Italian olives and sun-dried tomatoes. *G*

### AVOCADO SALAD CAPRESE €8 (V) (V)

Beef tomatoes with avocado and fresh basil,  
served with extra virgin olive oil, cheese and  
balsamic drizzle. *G SP*

### BRUSCHETTA CLASSICA AL POMODORO €9 (V) (V)

Bruschetta with fresh plum tomatoes on the vine,  
garlic, basil and balsamic cream. *G*

### MOZZARELLA FRITTA €9 (V)

Mozzarella coated in breadcrumbs and fried,  
served with a rich tomato sauce. *G E MK*

### MEAT & CHEESE BOARD €10

Garlic salami, Ventricina (spicy salami), ham,  
caciotta cheese with chilli, pecorino cheese with  
black pepper, sundried tomato, artichoke, pickles,  
olives and caramelised onions. *G E MK*

### BEEF CARPACCIO €13

Dry-aged 100% Irish-Piedmontese beef fillet,  
mixed baby leaves, red grape, cherry tomatoes,  
pecorino cheese, and balsamic cream. *MK SP*

### BURRATA, PARMA HAM & MELON €13.50

Whole burrata wrapped in parma ham with melon,  
pomegranate seeds and crispy flat bread. *MK G N  
SP*

### TARTARE DI SALMONE E AVOCADO €13.50

Smoked salmon and avocado tartare marinated in  
lime juice and mint, with onion and yoghurt sauce.  
*F MK*

### ITALIAN CHARCUTERIE BOARD (To share) €19

Finest Italian artisan salumi, cheeses, olives  
and pickles, with grilled rustic bread and  
balsamic cream. *G E MK*

### DESSERTS:

### CHOCOLATE BROWNIE €8

*E MK N (hazelnuts) G (wheat)*

### APPLE PIE €7

*G (wheat) MK E N SP*

### VANILLA & COCONUT PANNA COTTA €7

*MK E*

### NEW YORK CHEESECAKE €7

*MK G (wheat) E N*

### ICE CREAM & SORBET €7

*MK E*