



Christmas MENÙ

STARTERS

TAGLIERE DI BRUSCHETTE

MIX OF THREE BRUSCHETTA SELECTION PERFECT FOR SHARING 1A-5B-10-11-GF ON REQUEST

CAPRESE DOC

FRESH BUFFALO MOZZARELLA, VINE TOMATOES BASIL

PESTO, EXTRA VIRGIN OLIVE OIL AND MANI IN PASTA BALSAMIC VINEGAR SERVED WITH GARLIC FOCACCIA 1A-8-9-10 GF ON REQUEST

COZZE ALLA DIAVOLA

FRESH IRISH MUSSELS IN OF GARLIC, OLIVE OIL, SPICY 'NDUJA CREAM, AND PARSLEY. SERVED WITH CRISPY TOASTED BREAD FOR DIPPING 1A-4-10-11- GF ON REQUEST

MAIN

RAVIOLI AI PORCINI

HOMEMADE RAVIOLI FILLED WITH PORCINI MUSHROOMS IN TRUFFLE AND PARMIGGIANO CREAMY SAUCE 1A-9-10-VG

LINGUINE ALLO SCOGLIO

HOMEMADE LINGUINE WITH PRAWNS, CALAMARI, AND MUSSELS, COOKED WITH CHERRY TOMATOES, GARLIC, OLIVE OIL, AND A HINT OF CHILI A CLASSIC, TASTY SEAFOOD PASTA 1A-4-7-9-11-GF ON REQUEST

RISOTTO MANI IN PASTA

CREAMY ARBORIO RISOTTO WITH PORCINI MUSHROOMS, CRISPY GUANCIALE, AND MASCARPONE 10-11-GF

SUPREMA DI POLLO

IRISH CHICKEN SUPREME IN A CREMY MUSHROOMS SAUCE SERVED WITH MASHED POTATOES, GARLIC FOCACCIA BREAD AND ITALIAN MIXED SALAD 1A - 10 - 11

SALMONE

IRISH SALMON WITH CREAMY MASHED POTATOES IN A SPINACH SAUCE 1A-10-12

DESSERT

MILLEFOGLIE 5-10-1A-9

TIRAMISU 1A-10-9 GF ON REQUEST

PANNA COTTA 5-10-GF

3 COURSE MENU 36.00€

Allergens- 1 Gluten 1a Wheat 1b oat 1c rye 1d barley 2 Peanuts 3 Soya 4 Molluscs 5 nuts 5a walnuts 5b almonds 6 Sesame 7 Crustaceans 8 Celery 9 Eggs 10 Milk 11 Sulphites 12 Fish 13 Mustard 14 Lupin VG- Vegetarian-V Vegan- GF pasta add 1.00€ GF pizza add 1.50€



Christmas

MENÙ

STARTERS

MINISTRONE

HOMEMADE ITALIAN VEGETABLE SOUP WITH MIXED VEGETABLES AND BEANS IN A FLAVORFUL TOMATO BASE.

1A-8-V-VG-GF ON REQUEST

BRUSCHETTA AL POMODORO

OUR FAMOUS ITALIAN BRUSCHETTA WITH VINE TOMATO , EXTRA VIRGIN OLIVE OIL ,GARLIC, AND FRESH BASIL 1A-11-V-VG-GF

ON REQUEST

FRITTO MISTO

MIXED ITALIAN FRIED SELECTION: AMATRICIANA ARANCINO, TRUFFLE PANZEROTTO, AND FRIED SMOKED SCAMORZA

CHEESE 1A-10-9-11

MAIN

SPAGHETTI ALLA CARBONARA

CRISPY GUANCIALE, EGGS, BLACK PEPPER AND PECORINO CHEESE 1A- 10-9 GF ON REQUEST

TAGLIATELLE ALLA BOSCAIOLA

MUSHROOMS, ITALIAN SAUSAGE IN CREAMY TRUFFLE SAUCE. 1A-10-9-GF ON REQUEST

MEZZE MANICHE ALLA NORMA

CHERRY TOMATO FRIED AUBERGINE , RICOTTA CHEESE AND FRESH BASIL 1A- 10 GF ON REQUEST

PIZZA MARGHERITA

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, AND FRESH BASIL 1A-10-VG- GF ON REQUEST

PIZZA VEGETARIANA

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, PEPPERS ,AUBERGINES, COURGETTES , MUSHROOMS AND

FRESH BASIL 1A-10-VG- GF ON REQUEST

PIZZA CAPRICCIOSA

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, HAM, MUSHROOMS, ARTICHOKES, AND BLACK OLIVES 1A-10

GF ON REQUEST

DESSERT

GELATO 1A-VG-10 GF ON REQUEST

TIRAMISU 1A-10-9-GF ON REQUEST

PROFITTEROLES 1A-10

3 COURSE MENU 29.00 €

Allergens- 1 Gluten 1a Wheat 1b oat 1c rye 1d barley 2 Peanuts 3 Soya 4 Molluscs 5 nuts 5a walnuts 5b almonds 6 Sesame 7 Crustaceans 8 Celery 9 Eggs 10 Milk 11 Sulphites 12 Fish 13 Mustard 14 Lupin VG- Vegetarian-V Vegan- GF pasta add 1.00€ GF pizza add 1.50€