



## 49 € GROUP SET MENU

### PER COMINCIARE / To begin

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#### ZUPPA DEL GIORNO

Daily Soup / Please ask Server (V) (G)

#### CAPRESE

Buffalo Mozzarella / Heirloom Tomato / Olive Crumbs / Fresh Basil / Extra Virgin Olive Oil (G) (V)

#### CARPACCIO DI PESCE SPADA

Swordfish Carpaccio / Shaved Fennel / Fresh Grapefruit / Grapefruit Peppercorn (G)

#### SCAMPI ALLA N'DUJA

Atlantic Gambas / N'Duja Sausage / Garlic Butter / Chilli

### PRIMI PIATTI / Main course

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#### LINGUINE SCAMPI

Linguine / N'Duja Sauce / Fresh Prawns / Chillies

#### CARAMELLE

Homemade Caramelle Pasta with Asparagus / Asparagus Cream / Parmesan Cheese (V)

#### HALIBUT

Pan Seared Halibut / Clams & Razor Clams / Mix Spring Vegetables / Roast Potato (G)

#### FILETTO DI MANZO

8oz Hereford Fillet / Creamy Spinach / Peppercorn Sauce / Spring Onion Mash Potatoes

#### POLLO

Roasted Chicken Breast / Stuffed with Mozzarella & Cranberry / Parma Ham / Rosemary & Thyme Jus / Pepperonata (G)

### DOLCI / Desserts

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#### TIRAMISU' (V)

Savoiardi Biscuits / Coffee / Mascarpone / Amaretto

#### MOUSSE AL PISTACCHIO (V)

"Bronte" Pistacchio Mousse / Hazelnut & Almonds Base / Vanilla Ice Cream

#### GELATI & SORBETTI (V)

Selection of Italian Ice cream & Sorbets

#### FORMAGGI

Selection of Italian & Irish Cheese / Fig Jam / Crackers

**G= Gluten Free V= Vegetarian**

12.5% Service charge applies for parties of 5 or more