



## 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 MANZO

Dry Aged Beef Carpaccio / Rhubarb Compote / Crispy Parsnip / Shaved Pecorino (G)

#### SCAMPI ALLA N'DUJA

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

### PRIMI PIATTI / Main course

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#### LINGUINE SCAMPI

Linguine / N'Duja Sauce / Fresh Dublin Bay Prawns / Chillies

#### CARAMELLE

Homemade Caramelle Pasta with Spinach & Ricotta / Basil Cream / Pine Nuts / Micro Herbs (V)

#### HALIBUT

Pan Seared Halibut / Smoked Capocollo / Cannellini Beans / Artichoke Puree / Salsa Bianca (G)

#### BISTECCA DI MANZO

10oz Hereford Striploin / Tobacco Onions / Peppercorn Sauce / Chunky Fries

#### POLLO

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

### DOLCI / Desserts

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#### TIRAMISU' (V)

Savoiardi Biscuits / Coffee / Mascarpone / Amaretto

#### CRÈME BRULEE (v)

White Chocolate & Raspberry Crème Brûlée / Lemon & Almond Biscotti

#### 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