



49 € GROUP SET MENU

PER COMINCIARE / To begin

ZUPPA DEL GIORNO

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

BURRATA

Burrata Mozzarella / Smoked Capocollo / Heirloom Tomatoes / Fresh Figs (G)

CARPACCIO DI MANZO

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

SCAMPI ALLA N'DUJA

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

PRIMI PIATTI / Main course

LINGUINE SCAMPI

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

GNOCCHI TRICOLORI

Homemade 3 Way Gnocchi / Saffron / Beetroot Spinach / Butternut Squash / Pine nut & Rocket (V)

BRANZINO

Pan Seared Sea Bass / Aubergine & Basil Purée / Vierge Sauce / Tenderstem Broccoli (G)

AGNELLO

Slow Braised Slaney Rump of Lamb / Cavolo Nero Cabbage / Fennel Salami Gratin Potatoes / Beetroot Jus (G)

FAGIANO

Pan Seared Pheasant Two Ways / Breast and Confit Leg / Borlotti Misto / Broad Beans / Red Wine Sauce (G)

DOLCI / Desserts

TIRAMISU' (V)

Savoardi Biscuits / Coffee / Mascarpone / Amaretto

GELATI & SORBETTI (V)

Selection of Italian Ice cream & Sorbets

FORMAGGI

Rockfield Sheep Cheese / DOP Gorgonzola / Fig Jam / Crackers

G= Gluten Free V= Vegetarian

12.5% Service charge applies for parties of 5 or more