



Winter Lunch – Pre Theatre 2 Courses €22.00 / 3 Courses €27.00 (Available until 6:30pm)

**PER COMINCIARE / to begin**

---

**Zuppa del Giorno**

Daily Soup / Please ask server **(G) (V)**

**Insalata di Cesare**

Caesar Salad / Crunchy Gem Leaves / Shaved Parmesan / Pancetta **With Chicken (€ 3 Supplement)**

**Insalata Caprese**

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

**Bruschetta del Giorno**

Daily Bruschetta / Please ask Server **(V)**

**Scampi (€ 4 Supplement)**

Atlantic Gambas / Nduja Sauce / Garlic & Rocket **(G)**

**PRIMI PIATTI / main course**

---

**Caramelle Ricotta & Spinaci**

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

**Risotto ai Funghi**

Carnaroli Rice / Wild Mushrooms / Truffle Oil / Aged Parmesan Cheese **(G) (V)**

**Sogliola**

Pan Seared Plaice Fillet / Lemon & Black Pepper Panco / Organic Italian Salad / Citrus Aioli **(G)**

**Bistecca di Manzo (€ 6 Supplement)**

10 Oz Dry Aged Irish Sirloin of Beef / Tobacco Onions / Chunky Fries / Peppercorn Sauce

**Pollo**

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

**Saltimbocca alla Romana**

Medallions of Pork / Parma Ham / Lemon & Thyme Sauce / Roast Potatoes / Green Beans **(G)**

**DOLCI / desserts**

---

**Tiramisu'**

Lift me up

**Creme Brûlée**

White Chocolate & Raspberry Creme Brûlée / Lemon & Almond Biscuit **(V)**

**Gelati & Sorbetti**

Italian Ice Cream & Sorbet / Cantuccini Biscuit **(V)**

**Formaggi (€ 5 Supplement)**

Irish & Italian cheese plate / Fig chutney / breads & biscuits

**12.5% Service charge applies for parties of 5 or more**