



CHRISTMAS LUNCH MENU €37.5

PER COMINCIARE / to begin

Zuppa alla Toscana

Tuscan Bean Soup / Aged Parmesan / Basil Oil (G) (V)

Terrina di Maiale

Ham Hock & Pistacchio Pressed Terrine / Piccalilli / Fennel & Raisin Gel (G)

Bruschetta ai Funghi

Homemade Wild Mushroom Bruschetta / Parsley & Thyme / Truffle Oil (V)

Salmone Affumicato

Smoked Salmon & Duck Egg / Celery Salt & Amalfi Lemon (G)

Scampi

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

PRIMI PIATTI / main course

Gnocchi Tricolore

Homemade Three Way Gnocchi / Saffron, Beetroot, Spinach / Butternut Squash / Pine Nut & Rocket (G) (V)

Risotto

Two Ways Roasted Butternut Squash Risotto / Toasted Pine Nuts Aged Parmesan Cheese (G) (V)

Nasello

Pan Seared Hake / White Bean & Clam Stew (G)

Bistecca di Manzo

10 Oz Dry Aged Irish Sirloin of Beef / Carrot, Parsnip & Truffle Butter / Slow Roast Tomato / Fries (G)

Pollo

Supreme of Organic Chicken / Borlotti Beans & Organic Baby Vegetables / Red Wine Jus (G)

Bistecca di Maiale

Chargrilled Pork Chop / Grilled Peach / Sweet Potato / Spinach / Lemon & Thyme Sauce (G)

DOLCI / desserts

Pandoro

Italian Sweet Bread / Warm Creme Anglaise

Pere al Cioccolato

Poached Chocolate Pear Williams / Roasted Hazelnut / Cherry Ice Cream

Gelati & Sorbetti

Italian Ice Cream & Sorber / Cantuccini Biscuit

Formaggi (€ 5 Supplement)

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

12.5% Service charge applies for parties of 5 or more