



49 € GROUP SET MENU

PER COMINCIARE / To begin

ZUPPA DEL GIORNO

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

BURRATA

Apulian Burrata Mozzarella / Heirloom Tomato / Truffle Oil / Black Truffles (G) (V)

CARPACCIO DI MANZO

Irish Beef Carpaccio / Shaved Parmesan Cheese / Parsnip Crisps / Olive Oil Mix Herbs (G)

GAMBERONI ALLA N'DUJA

Grilled Atlantic Gambas / N'Duja Sausage / Garlic Butter / Chilli (G)

PRIMI PIATTI / Main course

LINGUINE SCAMPI

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

CARAMELLE RICOTTA & SPINACI

Homemade Pasta Stuffed With Ricotta & Spinach / Basil Cream & Pine Nuts Sauce (V)

HALIBUT

Roasted Wild Atlantic Halibut / Clams / Samphire / Cherry Tomato / White Wine Sauce (G)

FILETTO DI MANZO

8oz Hereford Beef Fillet / Girolle Mushrooms / Potato Terrine / Black Truffles / Red Wine Jus (G)

POLLO

Roasted Chicken Breast / Spinach / Carrots Puree / Olive Oil Mash / Red Wine Jus (G)

DOLCI / Desserts

TIRAMISU' (V)

Savoardi Biscuits / Wexford Strawberries / Mascarpone / Amaretto

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