



Valentines Menu €55 pp

3 Course Menu including Bellini cocktail on arrival

.....Raspberry Bellini To start

PER COMINCIARE / to begin

Souffle' di Pomodoro

Roasted Tomatoes Souffle' / Sun Dried Tomatoes / Olive Taponade (V)

Scampi

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

Insalata di Granchio

Marinated Crab / Green Goddess Dressing / Fresh Apple / Avocado / Mango (G)

Carpaccio di Manzo

Irish Beef Carpaccio / Shaved Parmesan / Artichokes / Chemicurru Dressing (G)

PRIMI PIATTI / main course

Ravioli San Valentino

Homemade Raviolo / Ricotta & Mozzarella / Tomato & Basil Sauce (V)

Risotto al Nero di Seppia

Black Squid Ink Risotto / Tempura Squid

Anatra

Duck Breast / Romanesco Cauliflower / Blood Orange / Artichoke Puree (G)

Bistecca di Manzo

10 Oz 28 Days Aged Rib Eye Steak / Fries / Mushroom & Pancetta Sauce (G)

Halibut

Pan Fried Halibut / Clams / Sauteed Vegetables / White Wine Creamy Sauce (G)

DOLCI / desserts

Fonduta di Cioccolato (V) (please allow 15 minutes)

Dark Chocolate Fondant / Strawberry Sauce / Raspberry Sorbet

Profiterol (V)

Homemade Profiterols / Stuffed with Vanilla Cream / Raspberry Sorbet

Zabaione alle Fragole (V)

Strawberry & Prosecco Sabayon

.....Complimentary Homemade Chocolates

G= Gluten Free V= Vegetarian