



Spring Lunch – Pre Theatre 2 Courses €25 / 3 Courses €30 (Available until 6:30pm)

**PER COMINCIARE / to begin**

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**Zuppa del Giorno**

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

**Insalata**

Pear and Parma Ham Salad / Poached Pear / Shaved Aged Ricotta / Walnuts / Balsamic Dressing **(G) (V)**

**Arancini**

Sicilian Saffron Rice Balls Stuffed with Mozzarella / Sun Dried Tomato Sauce / Parmesan Tuille **(V)**

**Bruschetta del Giorno**

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

**Gamberi (€ 4 Supplement)**

Sautéed Atlantic Prawns / White Wine & Garlic Sauce / Chilli / Capers **(G)**

**PRIMI PIATTI / main course**

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**Tagliatelle al Ragu'**

Tagliatelle Pasta / Irish Lamb Ragu' / Shaved Ricotta

**Risotto**

Carnaroli Rice / Roasted Red Peppers / Gorgonzola Cheese Mousse **(G) (V)**

**Merluzzo**

Cod Fillet Stuffed with Sun Dried Tomato & Spinach / Salted Kale / Capers Fennel Purée / Roasted Fennel **(G)**

**Salmone**

Pan Fried Organic Salmon / Asparagus / Cherry Tomatoes / White Wine & Dill Sauce **(G)**

**Bistecca di Manzo (€ 8 Supplement)**

10 Oz 28 Days Aged Rib Eye Steak / Shiitake Mushrooms / Port Wine Sauce / Fries **(G)**

**Pollo**

Roasted Chicken Breast Wrapped in Parma Ham / Stuffed with Brussels Sprouts & Parmesan / Thyme Jus **(G)**

**DOLCI / desserts**

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**Tiramisu'**

Savoardi Biscuits / Savoardi Biscuits / Mascarpone Cheese / Coffee / Amaretto di Saronno

**Gelati & Sorbetti**

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

**Formaggi (€ 5 Supplement)**

Irish & Italian Cheese Plate / Fig Chutney / Fresh Figs / Crackers

V = Vegetarian G= Gluten Friendly

12.5% Service charge applies for parties of 5 or more

ALLERGEN MENU AVAILABLE ON REQUEST