



€49 GROUP SET MENU

PER COMINCIARE / To begin

ZUPPA DEL GIORNO (V)
Daily Soup / Please Ask Server

BURRATA (G) (V)
Apulian Burrata Mozzarella / Roasted Golden Beetroot / Marinated Broad Beans / Macadamia Nuts

CARPACCIO DI MANZO (G)
Irish Beef Carpaccio / Lemon & Pepper Crust / Aioli Horseradish / Parsnip Crisp / Shaved Ricotta

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

PRIMI PIATTI / Main course

LINGUINE SCAMPI
Linguine / N'Duja Sauce / Fresh Dublin Bay Prawns / Gambas / Chillies

RAVIOLI AL CARCIOFO (V)
Homemade Ravioli / Stuffed with Artichokes / Artichoke Puree / Jerusalem Artichoke Crisps

HALIBUT (G)
Pan Fried Fillet of Halibut / Razor Clams / Bisque Sauce / White Asparagus/ Broad Beans & Tarragon

BISTECCA DI MANZO (G)
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

TIRAMISU' (V)
Savoardi Biscuits / Espresso / 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