



€49 GROUP SET MENU

PER COMINCIARE / To begin

ZUPPA DEL GIORNO (V) (G)

Daily Soup / Please ask Server

CROCCHETTE DI FORMAGGIO DI CAPRA (V)

Homemade St Tola Goat Cheese Croquette in Breadcrumbs / Chicory Salad / Beetroot Dressing / Apple / Pomegranate / Salad

STRACCIATELLA (G) (V)

Apulian Stracciatella Mozzarella / Grilled Asparagus / Rocket Salad / Basil Oil Dressing

CARPACCIO DI VITELLO (G)

Bresaola Carpaccio / Pickled Celery / Aged Balsamic / Rocket Salad / 30 Months Parmesan Cheese

GAMBERONI ALLA N'DUJA (G)

Wild Atlantic Prawns / N'Duja Sausage / Garlic Butter / Chilli / Salad

PRIMI PIATTI / Main course

LINGUINE

Linguine / N'Duja Sauce / Atlantic Prawns / Chillies

AGNOLOTTI (V)

Homemade Agnolotti Pasta / Stuffed With Spinach & Ricotta / Asparagus Purée / Parmesan Tuille

PESCE SPADA (G)

Grilled Swordfish Steak / Aubergine / Cherry Tomato / Black Olive / Raisins / Roasted Potatoes

BISTECCA DI MANZO (G)

12 Oz 28 Days Dexter Aged Rib Eye Steak / Hand Cut Chips / Seasonal Salad / Mix Peppercorn Sauce

POLLO (G)

Roasted Chicken Breast / Artichoke Purée / Asparagus / Marsala Wine Jus / Olive Oil Mash Potato

DOLCI / Desserts

TIRAMISU' (V)

Hazelnut & Coffee Tiramisu' / Mascarpone / Amaretto Di Saronno / Candied Hazelnut

GELATI & SORBETTI (V)

Selection of Italian Ice cream & Sorbets

FORMAGGI

Selection of Italian & Irish Cheese / Figs & Cranberry Jam / Fresh Grapes / Smoked Almonds

G= Gluten Free V= Vegetarian

12.5% Service charge applies for parties of 5 or more