

2 course meal € 23.90 per person

3 course meal € 29.90 per person

* VEGETARIAN

Starters

Gran zuppa del giorno

A daily Italian Classic soup.

Bruschetta al Pomodoro e olive*

Italian Classic tomato Bruschetta with basil, garlic, oil and olives.

Gamberi Portofino

Brandy flambé fresh king prawns, served with a peppers sauce and crostini bread.

Cotechino in crosta di Pasta sfoglia

Pork sausage over pastry with lentils sauce.

Crema di burrata con salmone marinato

Soft italian cheese with marinated salmon.

Mains

Ravioli of the day

Homemade filled pasta of the day.

Penne Salsiccia e Peperoni

Penne pasta with Italian sausage, roasted peppers in a rich tomato sauce.

Gnocchi alla boscaiola

Homemade potato gnocchi pasta in a minced beef ragout with parma ham, porcini mushrooms and a touch of cream.

Tagliatelle alla Zarina

Tagliatelle pasta with smoked salmon, vodka in a creamy sauce.

Vegetarian Pasta of the day*

Petto di Pollo ai Funghi

Irish chicken breast, in a creamy - mushrooms sauce, served with roasted potatoes.

Filetto di Salmone al Forno

Oven roasted fillet of salmon served with wild rocket, fresh tomatoes and roasted potatoes.

Millefoglie di maiale con parmigiano, zucchine in salsa di zafferano

Millefeuille of pork with parmesan and courgette, in a saffron sauce, served with roasted potatoes.

Desserts

Homemade Tiramisú

Italian traditional Christmas cake served with ice cream.



PLUS:

- We have no service charge for groups.
- We are a Celiac - friendly Restaurant: Gluten-free pasta on request. All our sauces are gluten-free.
- Our meat is 100% Irish.
- All our menus are approved by the Italian School of Cooking.
- Take away service.