

From 4.00 pm to 6.30 pm – Mon to Sat
€ 18.90 PER PERSON - 2 COURSE MEAL

***VEGETARIAN**

Starters

Bruschetta al Pomodoro*

Italian classic: tomato bruschetta and wild rocket salad.

Mozzarella alla Caprese*

Fresh buffalo Mozzarella cheese, fresh tomatoes, basil.

Grigliata di verdure*

Grilled aubergine and courgette, topped with scamorza smoked cheese, oven baked and topped with fresh chopped tomato.

Antipasto all'Italiana

Small selection of thinly sliced Italian cured meat, cheese and grilled vegetables.

Salmone marinato all'Arancia

Marinated salmon with orange and sesame seeds, served with wild rocket salad and tomatoes.

Insalata Gorgonzola e noci*

Fresh greens with crunchy walnuts and pear, topped with gorgonzola cheese.

Soup of the day*

Italian classic vegetables soup.

Mains

Spaghetti al Pomodoro e Basilico*

Spaghetti with fresh homemade tomato sauce, cherry tomatoes and basil.

Guazzetto di pesce

Fresh prawns, mussels, clams in a tomato sauce tossed with ditalini pasta.

Tagliatelle all'Aretina

White meats ragout with mixed roasted vegetables tossed with tagliatelle pasta.

Penne Salsiccia e Peperoni

Penne with Italian sausage, red peppers and rich tomato sauce.

Spiedino di Manzo e Salsiccia

Skewer of 100% Irish fillet of beef and Italian sausage served with potatoes and mix salad.

Petto di Pollo ai Funghi

Chicken medallions topped with mushrooms and cream served with roasted potatoes.

Filetto di Salmone al forno con Pomodorini e Rucola

Roasted fillet of salmon served with rocket salad, cherry tomatoes and potatoes.



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.