

Christmas Menu

2 courses meal € 30.90 per person
3 course meal € 35.90 per person

BOOK NOW 01 497 0111



Starters

Gran zuppa ●

Soup with sweet potatoes and chili.

Antipasto all'Italiana 2 (milk) 4 10 (wheat)

Small selection of thinly sliced Italian cured meats, cheeses and grilled vegetables.

Mozzarella alla Caprese

2 (milk) ●

Fresh buffalo Mozzarella, tomatoes, fresh basil and extra virgin olive oil.

Insalatona all'Italiana

2 (milk) ●

Italian salad: mixed salad, tomatoes, buffalo mozzarella and olives.

Gamberoni vestiti 4 8 13

King prawns wrapped in raw ham and potatoes flan.

Main Courses

Mezze maniche con pesto di Zucchine,

Mandorle e Calamari 8 10 (wheat)

Mezze maniche pasta with courgettes pesto, almonds and squids.

Ravioli di Carne 10 (wheat)

Meat-filled homemade Ravioli tossed with roast sauce.

Ravioli di Pesce 8 10 (wheat)

Fish-filled homemade Ravioli with leek and fennel cream.

Spezzatino di Manzo

Beef stew topped with puff pastry and served with mash potatoes.

Branzino in crosta di Zucchine 8

Sea bass in courgettes crust served with roasted potatoes.

Desserts

Tiramisù 2 (milk) 8 10 (wheat)

Panna cotta 2 (milk) 8

Vanilla Crème Brûlée 2 (milk) 8 10 (wheat)



ALLERGY INFORMATION

- 1 - Peanuts 2 - Dairy 3 - Shellfish
- 4 - Sulphites 5 - Tree nuts 6 - Eggs
- 7 - Soy 8 - Sesame 9 - Fish 10 - Gluten
- 11 - Mustard 12 - Celery 13 - Crustaceans
- 14 - Molluscs ● - Vegetarian

We are a Celiac - friendly Restaurant: Gluten-free pasta on request. All our sauces are gluten-free.