



CHRISTMAS MENU



2 courses meal € 36.90 per person
3 courses meal € 43.90 per person

BOOK NOW 01 671 9524

STARTERS

ANTIPASTO ALL'ITALIANA

2 (milk) 4 10 (wheat)

Small selection of thinly sliced Italian cured meats, cheeses and grilled vegetables with aromatic herbs pesto.

MOZZARELLA ALLA CAPRESE 2 (milk) ●

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

BRUSCHETTA CON CREMA DI CAPONATA

10 (wheat) 12 ●

Toasted bread with mixed vegetable, capers and olives cream.

ARANCINO GAMBERI E PISTACCHIO

1 2 (milk) 4 10 (wheat) 13

Riceball stuffed with prawns and cheese, with pistachio in a cheese cream.

CALAMARI STUFATI 4 14

Squid stews in a courgettes cream.

MAIN COURSES

RAVIOLO AL FINOCCHIETTO E GAMBERI

4 6 10 (wheat) 13

Truffle ravioli with fennel cream, prawns and wild fennel.

RISOTTO AL SALMONE E ARANCE 4 9

Risotto with salmon in a orange cream.

SPIGOLA IN CROSTA DI PISTACCHIO, PATATE E ZAFFERANO 1 4 9 10 (wheat)

Seabass fillet in pistachio crust with potatoes and saffron.

PASTA ALLA NORMA 2 (milk) 10 (wheat) ●

Penne with aubergines and salted ricotta cheese.

SPEZZATINO DI MANZO 4 12

Irish beef stew served with roasted potatoes.

DESSERTS

TIRAMISÙ 2 (milk) 4 6 10 (wheat)

CHOCOLATE CAKE

2 (milk) 5 (almond) 6 7 10 (wheat)

CANNOLO SICILIANO 2 (milk) 6 10 (wheat)

Sicilian cannolo stuffed with ricotta cheese and dark chocolate.



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.