



Christmas Menu

2 courses meal € 32.90 per person

3 courses meal € 37.90 per person

BOOK NOW 01 497 0111

Starters

Zuppetta di Cozze 10 (wheat) 14

Fresh mussels in a rich spicy tomatoes sauce and rosemary crostini bread.

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

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

Insalata di Caprino 2 (milk)

Ripened goat cheese with green peas sauce, topped with pistacchio and crispy bacon.

Polpo alla Griglia 4 14

Grilled mediterranean octopus with sicilian caponata.

Mozzarella Imbottita 2 (milk) 4

Buffalo mozzarella stuffed with parma ham, with rocket and cherry tomatoes salad.

Main Courses

Ravioli di Magro 2 (milk) 8 10 (wheat)

Homemade ravioli stuffed with ricotta and spinach in a cherry tomatoes and basil sauce.

Spaghetti allo Scoglio

8 10 (wheat) 13 14

Spaghetti pasta with cherry tomatoes, squids, prawns, mussels and clams.

Spezzatino al Chianti 4 12

Ribeye cubes slowly oven braised in a chianti wine with creamy vegetables. Served with roasted potatoes.

Pollo allo Zafferano 2 (milk) 4 12

Juicy chicken breast in a creamy mince pork and saffron sauce. Served with roasted potatoes.

Sandwich di Orata 8 10 (wheat)

Fresh fillet of seabream stuffed with bread crumbs, aromatic herbs, capers and olives. Served with roasted potatoes.

Desserts

Tiramisù 2 (milk) 6 10 (wheat)

Semifreddo alle mandorle

2 (milk) 5 (almond) 8

Mix berries cheesecake 2 (milk)

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.

Luas Kiosk Ranelagh, Dublin 6

T. 01 497 0111 - M. pinocchioranelagh@flavourofitaly.net - www.flavourofitaly.net