

## Starters

<b>Mozzarella and Parma Bruschetta</b> (G) (M)	<b>€6.50</b>
Cherry tomatoes, red onion, basil and extra virgin olive oil, topped with fresh mozzarella and Parma ham	
<b>Grilled Octopus</b> (CR) (F) (MOL) (M)	<b>€11.00</b>
Warm octopus set on roasted cherry tomatoes, shallots, basil and olive oil infused vinaigrette	
<b>Mediterranean Fish Soup</b> (G) (F) (CR) (CL) (SFH)	<b>€9.00</b>
Seasonal fresh fish and shellfish seasoned with tomato concesse, garlic and saffron	
<b>Spiced Pumpkin Soup</b> (G) (M)	<b>€8.50</b>
Roasted spiced pumpkin soup seasoned with sage, served with pumpkin seeds and brioche croutons	
<b>Gin-Cured Salmon</b> (F)	<b>€14.00</b>
Cured salmon served with avocado puree, caviar and watercress salad	
<b>Grilled Chicken Salad</b> (MU) (N)	<b>€14.00</b>
Grilled chicken breast set on mixed salad leaves, chicory, roasted tomatoes and peppers, shallots, candied walnuts and honey mustard dressing	

## Pasta

<b>Panciotti con Capesante</b> (G) (M) (CR) (F) (E) (SFH)	<b>€16.00</b>
Pasta stuffed with prawns and scallops, tossed in a light creamy bisque	
<b>Casarecce Rabbit</b> (G) (M) (SOY)	<b>€12.00</b>
Pasta with rabbit confit and root vegetables tossed in soy sauce and butter	
<b>Penne Maltese</b> (G) (M)	<b>€12.00</b>
Pasta with Maltese sausage, bacon, sundried tomatoes, onions and garlic, finished with cream and goat's cheese	
<b>Rigattoni Norma</b> (G) (M)	<b>€12.00</b>
Pasta with roasted eggplant cooked in a rich tomato fondant, fresh basil and topped with Parmesan shavings	
<b>Spaghetti al Cartoccio</b> (G) (CR) (F) (E)	<b>€15.50</b>
Spaghetti with shellfish, garlic, cherry tomatoes, white wine, fresh herbs and olive oil baked in foil	
<b>Strigoloni with Smoked Chicken</b> (G) (M) (E)	<b>€14.00</b>
Pasta tossed in smoked chicken pieces, sautéed eggplant and fresh Portobello mushrooms, finished with a hint of nutmeg and cream	
<b>Pappardelle with Veal and Pancetta</b> (G) (M) (E)	<b>€15.00</b>
Veal ragout, pancetta and fresh tomato sauce with a touch of cream and fresh herbs	

### Food Allergens

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Milk including lactose (M)	Tree nuts (N)	Lupin (L)	Molluscs (MOL)	Sesame (SES)	Egg (E)	Mustard (MU)	

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## **Risotto**

- Pumpkin and Sausage Risotto (M)** €13.50  
Pumpkin puree, smoked apple and fennel sausage, and cream cheese, finished with fresh herbs
- Vegetable Risotto (M)** €12.00  
Mushrooms, artichokes, broad beans and goat's cheese with a touch of cream

## **Pinsa Romana**

- Margherita (G) (M)** €11.00  
Mozzarella fior di latte, tomato sauce, fresh basil leaves, olive oil
- Pulled Duck (G) (M)** €15.00  
Mozzarella fior di latte, pulled duck, candied bacon, caramelized onions, balsamic reduction
- Pumpkin and Chorizo (G) (N)** €14.00  
Mozzarella fior di latte, roasted pumpkin chunks, chorizo and mushroom fritto, crispy sage, pine nuts
- Pesto and Spinach (G) (M) (N)** €13.00  
Mozzarella fior di latte, homemade pesto, spinach, cherry tomatoes, chopped almonds
- Tandoori Lamb (G) (M)** €16.00  
Tandoori spice spread, seasoned lamb mince, roasted red peppers and onions, minted yoghurt drizzle
- Rabbit Confit (G) (M)** €14.00  
Mozzarella fior di latte, pulled rabbit confit, sliced potatoes, cracked black peppers, fresh rosemary

## **Fish**

- Salmon (F) (E)** €24.00  
Grilled salmon fillet set on fennel, spinach and bacon soffritto, topped with a soft poached egg, pea puree
- Meagre (F) (N) (CR) (SFH)** €25.00  
Oven baked meagre set on stir fry vegetables, pine nuts and crushed potatoes, served with a lobster bisque sauce
- Sea Bass (F) (CR)** €25.00  
Seabass stuffed with fresh prawns, sundried tomatoes and spinach, served on Mediterranean ratatouille with fondant potatoes
- Shellfish Platter (F) (CR) (MOL) (M) (G)** €25.00  
Pan seared prawns, black mussels and clams with chorizo cooked in white wine and basil butter, French fries

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## **Meat**

<b>Veal</b>	<b>€25.00</b>
French rack of veal, pan seared and served on crushed potatoes, roasted parsnips and spinach with Marsala jus	
<b>Beef Rib Eye</b>	<b>€29.00</b>
Wilted greens, truffle mash potatoes, jus reduction	
<b>Beef Fillet</b>	<b>€33.00</b>
Pan roasted beef tenderloin with oyster and porcini mushrooms, shallots, fondant potato and red wine jus	
<b>Lamb (M)</b>	<b>€25.00</b>
Braised lamb shank with rosemary, served on a bed of creamy polenta, root vegetables and shallots	
<b>Duck</b>	<b>€25.00</b>
Pan seared duck breast set on celeriac puree, potato fondant and pineapple chutney, served with a five spice sherry jus	
<b>Pork</b>	<b>€25.00</b>
Duo of pork belly and loin, served on fennel, shallots, roasted apples and crushed potatoes with Calvados jus	
<b>Chicken (M) (MU)</b>	<b>€23.00</b>
Corn-fed chicken supreme set on mixed beans, lentil and chorizo stew, with creamed potatoes and grain mustard creamy sauce	

## **Sides and Sauces**

<b>Rucola and Cherry Tomato Salad with Parmesan Shavings (M)</b>	<b>€3.00</b>
<b>Roasted Potatoes with Fresh Thyme (M)</b>	<b>€3.00</b>
<b>Crushed Potatoes (M)</b>	<b>€3.00</b>
<b>French Fries</b>	<b>€3.00</b>
<b>Grilled Seasonal Vegetables</b>	<b>€3.50</b>
<b>Plain Rice</b>	<b>€3.50</b>
<b>Mushroom Sauce (M)</b>	<b>€2.50</b>
<b>Red Wine Sauce</b>	<b>€2.50</b>
<b>Pink Pepper Sauce</b>	<b>€2.50</b>

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## Kids Menu

<b>Cheese Burger (G)(M)</b> Served with French fries	<b>€6.00</b>
<b>Crispy Chicken Chunks (G)</b> Served with French fries and roast veggies	<b>€6.50</b>
<b>Fish Fingers (G)(F)(E)</b> Served with French fries and roasted veggies	<b>€7.00</b>
<b>Tortellini Pasta (G)(M)(E)</b> Cheese tortellini tossed in Bolognese sauce	<b>€6.50</b>
<b>Spaghetti Tomato (G)(E)</b> Spaghetti pasta tossed in fresh tomato sauce	<b>€6.50</b>
<b>Kids Dessert (M)</b> Two scoops of vanilla ice cream served with your preferred sauce	<b>€4.00</b>

## Dessert

<b>Chocolate and Orange Tart (M) (G)</b> Dark chocolate and orange tart, lime crème fraiche	<b>€4.50</b>
<b>Opera Cake (M) (G)</b> Layers of almond sponge soaked in coffee syrup with chocolate buttercream	<b>€4.50</b>
<b>Chocolate and Passion Fruit Parfait (M) (G)</b> Parfait of white chocolate and passion fruit	<b>€4.50</b>
<b>Cheese Platter to Share (M) (G) (N)</b> Pecorino, Brie, Parmesan and cheese with pecan nuts, served with roasted walnuts, grapes, fig jam, water biscuits and grissini	<b>€9.50</b>

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