

Starters

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

Pasta

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

Food Allergens

Cereals containing gluten (G) Crustaceans (CR) Fish (F) Sulphites (SFH) Peanuts (P) Soya (SY) Celery (CL) Vegetarian (V)
 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

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

Sides and Sauces

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

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Kids Menu

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

Dessert

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

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