

## Starters

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|---|---------------|
| <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

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| <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>Rigatoni alla 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>Garganelle 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

|                               |                  |           |                 |              |           |              |                |
|-------------------------------|------------------|-----------|-----------------|--------------|-----------|--------------|----------------|
| 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 mashed 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>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**

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

## Dessert

|  |              |
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| <b>Chocolate and Orange Tart (M) (G)</b><br>Dark chocolate and orange tart, lime crème fraiche   | <b>€4.50</b> |
| <b>Opera Cake (M) (G)</b><br>Layers of almond sponge soaked in coffee syrup with chocolate buttercream   | <b>€4.50</b> |
| <b>Chocolate and Passion Fruit Parfait (M) (G)</b><br>Parfait of white chocolate and passion fruit   | <b>€4.50</b> |
| <b>Cheese Platter to Share (M) (G) (N)</b><br>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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