

CELEBRATION MENU

THREE COURSES €40

ALL MEMBERS OF THE PARTY MUST BE DINING FROM THE SAME MENU

PRIMI PIATTI

- CALAMARI CROCCANTI
CRISPY CALAMARI & COURGETTE WITH HOUSE MADE TARTARE SAUCE
(VGA) INSALATA VIOLETTA
GOAT'S CHEESE, BEETROOT, ENDIVE & ROMAINE LETTUCE, PEARS,
TOASTED ALMONDS & BALSAMIC OLIVE OIL DRESSING
(GFA) PÂTÉ DI ANATRA ALL'ARANCIA
DUCK LIVER PARFAIT, ORANGE & ONION MARMELADE WITH TOASTED GRANARY BREAD
(V) FUNGHI PRATAIOLI
BUTTON MUSHROOMS IN A CREAM & GARLIC SAUCE WITH ARTISAN BREAD
(GFA) (V) CAPRINO ALLE CILIEGIE
GRILLED GOAT'S CHEESE, HONEY BALSAMIC DRESSING WITH BLACK CHERRY COMPOTE
(GFA) COCKTAIL DI GAMBERI
PRAWN COCKTAIL WITH CAMPARI & MARIE ROSE MAYO, PRAWN CREVETTE AND GRANARY BREAD
(GFA) PANCETTA DI MAIALE
CRISPY PORK BELLY, HONEY GLAZED APPLE & CHILLI

SECONDI PIATTI

- MANZO ALLA DIANE
HEREFORD ROAST BEEF (COOKED PINK), MUSHROOMS, MUSTARD & BRANDY CREAM SAUCE
WITH ROASTED ROSEMARY POTATOES
(GFA) BRANZINO CINQUE TERRE
SEA BASS FILLET IN A LOBSTER & PRAWN SAUCE WITH LEMON & PARSLEY CRUSHED NEW POTATOES
POLLO VESUVIO
PAN FRIED CHICKEN BREAST, HOT & SPICY N'DUJA SALAMI, FIOR DI LATTE MOZZARELLA, SKIN-ON-FRIES
(GFA) ANATRA ALLE CILIEGIE
SEARED DUCK BREAST (COOKED PINK), ORANGE HONEY GLAZE & BLACK CHERRY SAUCE WITH SKIN ON FRIES
(V) TORTELLONI VERDI AL PESTO
SPINACH AND RICOTTA TORTELLONI WITH BASIL PESTO
PECORINO CHEESE & TOASTED PINE NUT WITH MIXED SALAD & ITALIAN DRESSING
(VG) SPAGHETTI VEGANISTA
SAN MARZANO TOMATO SAUCE, GARLIC, CHILLI, OLIVES, CAPERS & OREGANO
WITH MIXED SALAD & ITALIAN DRESSING

LA DOLCE VITA

- BUDINO DI CIOCCOLATO
RICH DARK CHOCOLATE SPONGE PUDDING, HONEYCOMB ICE CREAM & CHOCOLATE FUDGE SAUCE
CHEESECAKE AL MANGO
MANGO AND VANILLA CHEESECAKE, PASSION FRUIT, BISCUIT BASE & BURNED MERINGUE
(GFA) (VGA) KNICKERBOCKER GLORY
RASPBERRIES, PEACHES IN SYRUP, VANILLA ICE CREAM, FLAKED ALMONDS, WHIPPED CREAM
PROFITEROLES AL PISTACCHIO
PROFITEROLES WITH WHITE CHOCOLATE & HONEY MOUSSE, ROASTED PISTACHIO, RASPBERRY SORBET

(V) vegetarian | (VG/A) vegan (adaptable) | (GF/A) gluten free (adaptable) | Please mention when ordering.
We are unable to guarantee the absence of allergens in our menu items. Please enquire with management September 22
A discretionary 10% service charge will be added to the bill.