

# Beef Carpaccio 5,6,9

Sliced marinated beef fillets, Piano Piano dressing, rocket glazed with homemade pesto, pecorino & fried capers.

# Octopus Salad 1,3 (also vegan option 2,4,5)

Marinated octopus in gremolata, potatoes, peas mint & lemon juice puree, cherry tomatoes & octopus' mayonnaise.

# Mushroom Polenta (vegan)

Crispy porcini polenta topped with mushroom ragu cooked with coconut oil, lemon zest, fresh tomato, lemon gel, truffle oil, mushroom powder & topped with crispy mushrooms.

### Seafood Polenta 1,3,5,6

Seafood polenta, sauteed tiger prawns, fresh shallots, lemon juice, parsley, lobster butter, micro coriander & wiped citrus mascarpone.

# **Main Course**

# Beef Fillet & Gnocchi 1,2,4,5,6,8

Irish beef fillet cooked to your desire sided with our homemade three cheese gnocchi (grana padano, pecorino, gorgonzola) served with red wine jus.

# Octopus Ravioli 1,2,3,4,5

Homemade ravioli filled with octopus, cherry tomatoes emulsion sauce, black olives & olive oil oregano (cold sauce)

### **Turkey & Ham 1,2,5**

Breast of turkey filled with homemade stuffing, curved ham serves with mixed vegetables & cranberry sauce.

#### Mushroom Risotto 1,5,8 (vegan)

Carnaroli rice and 9 types of mushroom ragu (pink oyster, oyster, Paris, portobello, brown enoki, king oyster, porcini & shiitake) coconut oil, mixed herbs, mushroom powder.

### Spinach Pappardelle 2,4,5,8 (vegetarian)

Homemade spinach pappardelle pasta, creamy broccoli sauce, grilled vegetables, pecorino, pomegranate seeds, watercress & green oil.

# **Dessert**

# Not Cannoli 2,5,6

Deconstructed homemade cannoli, sweet pistachio ricotta, chocolate ricotta, chocolate chip & crushed pistachios.

### Citrus Panna Cotta & Praline 5,6

Homemade panna cotta infusionated with orange, lemon, raspberry sauce, fresh berries & praline.

#### Banoffee cheese cake 2,5 (vegan)

Soft creamy banoffee topped with homemade berries syrup.

### €70

Allergen: 1 Celery, 2 Gluten, 3 Seafood, 4 Eggs, 5 Dairy, 6 Nuts, 7 Peanuts, 8 Sulphur dioxide, 9 mustard Note: table of four or more guests, a service charge of 10% will be applied.