

## Early bird

Monday to Wednesday 5pm to 10pm

Thursday & Friday from 5pm to 6pm

### Starters

#### **Polpette 1,2,5**

Pork & Lamb meatballs, homemade tomato sauce with shaved parmesan cheese.

#### **Brushcetta 2**

Freshly cut vine tomatoes, Fresh basil, chopped garlic & extra virgin olive oil on toasted bread

#### **Zucchini Roll (served cold) (v) (New) 5,6,8**

Roasted vegetables, spinach, homemade ricotta cheese, grana Padano, cream wrapped in courgette, garnished with homemade pickles & green oil.

### Pastas

#### **Pappardelle ai funghi e tartufo (v) 2,4,5,8**

Fresh Pappardelle pasta, mushroom puree, porcini mushroom, Truffle oil, sautéed mushroom shaved grano Padano.

#### **Pappardelle panna, pollo e funghi 2,5,8**

Pan fried strips of chicken breast, in cream & mushroom sauce

#### **Zucchine e riso (vegan)**

Filled round courgette with mixture of rice, vegetables, courgette & mushroom puree, sundried tomatoes served with salad

#### **Ravioli (ask for today's flavour) (New) 1,2,3,4,8**

Our ravioli is made freshly on daily bases & are coming with different fillings.

#### **Penne all' Arrabbiatta (v) 1, 2,4**

Homemade Pomodoro, garlic, chilli topped with freshly cut basil.

#### **Pappardelle Ragù (New) 1,2,4,5**

Slow cooked brisket beef ragù, parsley, shaved grana Padano cheese

#### **Pesce del giorno (Fish of the day) 1,3,5,8**

Served with homemade creamy mashed potatoes & baby carrots

### Pizza

#### **Campania veggie (New) 2,5**

Mozzarella base, scamorza affumicata, grilled aubergines, onions & oregano

#### **Calzone (New) 2,5**

Folded pizza field with tomato sauce, Pepperoni sausage, Ham, mushroom & mozzarella

### Desserts

#### **Brownie 2,4,5**

Homemade heated & topped with vanilla ice cream

#### **Banoffee 2**

Vegan banoffee cheesecake topped with homemade berries sauce

#### **Citrus Panna Cotta (gluten free) 5**

Infusion creamy Panna cotta with lemon & orange zest, vanilla & homemade fresh fruit sauce of the day.

**2 course with a glass of house wine/glass of beer €35.00**

**3 course with a glass of house wine/glass of beer €43.00**

**Allergen: Celery 1, Gluten 2, Seafood 3, Eggs 4, Dairy 5, Nuts 6, Peanuts 7, Sulphur dioxide 8**

**Note : vegan, gluten free pasta & vegan cheese option available**

**€4.00 supplement applies**

**Note: table of four or more guests, a service charge of 10% will be applied.**