

Party Set Menu

3 COURSES €34.5

2 COURSES €30

STARTER

FLAN DI SPINACI (VEGETARIAN)

SPINACH FLAN , BLUE CHEESE SAUCE
CRUNCHY WALNUTS (3,7,8)

ROCKET SALAD (GLUTEN FREE)

ITALIAN DRESSING, ROCKET SALAD, NUTS, BACON, PARMESAN
CHEESE, BALSAMIC REDUCTION (5,7,8,10)

ARANCINI

ASK TO WAITER THE FLAVOUR (1,3,7)

COZZE E NDUJIA

FRESH MUSSELS FROM CONNEMARA ,GARLIC
CHILI AND CHERRY TOMATOES , NDUJIA

GAMBERI STRAWBERRY

PRAWN LEEKS STRAWBERRY SAUCE BALSAMIC CREAM

Party Set Menu

MAIN COURSE

PAPPARDELLE AL RAGÙ DI CERVO (1,3,7,9,11,12)

HOMEMADE "PAPPARDELLE" PASTA WITH VENISON RAGOUT, BARBERA WINE REDUCTION

RAVIOLI AL PROSECCO (1,3,7,8,12) (VEGETARIAN)

RAVIOLI RICOTTA CHEESE AND SPINACH, IRISH BUTTER, PROSECCO, CHILY PEPPERS, CHESTNUT HONEY

PACCHERI ALLA RANA PESCATRICE (1,2,3,4,11,12)

"PACCHERI" PASTA WITH FRESH MONKFISH, GARLIC, OLIVE OIL, WHITE WINE IN LIGHT CHERRY TOMATO SAUCE

TAGLIATELLE AI FUNGHI E TARTUFO (1,3,7,9,11) (VEGETARIAN)

HOMEMADE "TAGLIATELLE", WILD MUSHROOMS, BUTTER, TRUFFLE OIL AND GRATED PARMESAN CHEESE

POLLO RIPIENO ALLA CACCIATORA (1,7,12)

SLOW-COOKED CHICKEN SUPREME STUFFED WITH CHEESE IN CACCIATORA SAUCE

IRISH ANGUS RIB-EYE STEAK (1,7)

7 EURO

IRISH ANGUS BEEF, ROAST POTATOES AND PEPPER SAUCE

THIS MENU IS FOR ABOVE 10 PEOPLE
WE CAN CHANGE ANY PLATE THE CUSTOMER PREFER
ASK ANY ALLERGENIC TO STAFF