

I Monelli

Party Set Menu

3 Courses € 38.50

2 Courses € 32.50



Starters

BRUSCHETTA AL POMODORO |VEGETARIAN|

Homemade focaccia bread with tomatoes, basil, extra virgin olive oil (1)

CALAMARI FRITTI

Deep fried Fresh squid calamari in arrabbiata tomato sauce (1, 4)

ARANCINI

Stuffed rice balls with creamy tomato sauce (ASK to our staff for the flavour of the day) a typical Sicilian region plate

COZZE E NDUJIA

Fresh mussel from Connemara, garlic, Nduja, chilli and cherry tomatoes (2, 4, 14)

FLAN DI SPINACI |VEGERARIAN|

Spinach Flan, blue cheese sauce and crunchy walnuts (3, 7, 8)

BURRATA |VEGETARIAN|

Craft "burrata" cheese, basil, cherry tomatoes, typical plate from Puglia region (7)



For any FOOD intolerance, please ASK the waiters

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Pasta and Mains

PAPPARDELLE AL RAGU' DI CERVO

Homemade "Pappardelle" pasta with slow cooked venison ragout (6hr), Barbera wine reduction. **(1,3,7,9,11,12)**

RAVIOLI AL PROSECCO | **VEGETARIAN |**

Ravioli ricotta cheese and spinach, irish butter, prosecco, chily peppers, chestnut honey. **(1,3,7,8,12)**

PACCHERI ALLA RANA PESCATRICE

"Paccheri" pasta with fresh monkfish, garlic, olive oil, white wine in light and cherry tomato sauce. **(1,3,4,11,12)**

TAGLIATELLE AI FUNGHI E TARTUFO | **VEGETARIAN |**

Homemade "Tagliatelle", wild selected mushrooms, cream, truffle oil and grated parmesan cheese. **(1,3,7,9,11)**

POLLO FUNGHI

Slow-cooked chicken supreme stuffed with mozzarella cheese and wild mushroom sauce. Serve with roast potato. **(1,7,12)**

MERLUZZO LIVORNESE

Pan-fried cod with olive cappers anchovy, cherry tomato, fish-stock sauce serve with roast potato. **(2,4,8,12,14)**

IRISH ANGUS STEAK | TAGLIATA DI MANZO

Irish beef grilled, cut with rocket parmesan balsamic, serve with roasted potatoes at thimes. **(1,7)**



We can change any dish as your preference

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