

Christmas Menu

€44.50 3 courses

€39.50 2 courses

Starter

Arancini

Stuffed rice balls beef flavoured with creamy tomato sauce (1)

Bruschetta (vegan)

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

Calamari

Deep fried fresh squid calamari in arrabbiata tomato sauce and salad (1,4)

Crudo con Grana, miele e uva

Parma ham with Grana Padano parmesan, honey and grapes. (1)

Scamorza & Bacon

Smoked cheese "scamorza" wrapped in grilled bacon
with creamy tomato sauce (7)

Mozzarelline fritte

Deep fried mozzarella on a bed of creamy tomato sauce (1,7)

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Mains

Spaghetti olive gamberi capperi
Spaghettoni with olives, capers, prawns and cherry tomatoes (1,4,2)

Pennette all'arrabbiata (vegan)

"Penne" pasta with tomato sauce, cherry tomatoes and chili (1)

Pappardelle venison

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

Tagliatelle funghi e tartufo

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

Striploin steak (+ €9)

Irish beef grilled, with rocket parmesan balsamic,
served with roasted potatoes (1,7)

Seabass (+€9)

Seabass grilled with arrabbiata sauce, served with roasted potatoes
and mixed salad (1,4,10,12)

Pollo funghi

Slow-cooked chicken supreme stuffed with mozzarella cheese and
wild mushroom sauce, served with roasted potatoes (1,7,12)

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Dessert

Profitterol

Classic italian “profitterol” filled with whipped cream and chocolate (1,3,7)

Tiramisu

Traditional italian dessert with “savoardi” dipped in fresh coffee layered with a mixture of: cream, eggs, mascarpone cheese & amaretto liqueur (1,3,7,12)

Panettone

A slice of italian panettone with chocolate reduction and vanilla ice cream (1,3,7,12)

Cannolo pistacchio & cioccolato

Mix of 2 Cannolo Siciliano: one pistachio and one chocolate with crispy pastry filled with a smooth ricotta cheese mixture (1,3,7,8)

Sorbetto al limone (vegan)

2 scoop of lemon sorbet

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List of allergenic ingredients used in this place and present annex 2 of the EU reg. No. 1169/2011 "substances or products causing allergies or intolerances"

1. Cereals containing gluten, i.e wheat, rye, barley, oat, emmer, kamut, their derivate strains, and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanuts-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, Macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request