

1 GLASS
WELCOME
PROSECCO

Valentine's

MENU - 3 COURSES €54,50



STARTERS

Bruschetta ai Carciofi |Vegan|

Bruschetta olive patè with artichoke oil
(1)

Burrata |Vegetarian|

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

Bresaola

Italian cured slice meat served with rocket salad, parmesan cheese and lemon
(7)

Arancini

Stuffed rice balls with creamy tomato sauce (ASK to our staff for the flavour of the day) a typical Sicilian region plate
(1)

Calamari Fritti

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

MAINS

Beef Cannelloni

Slow coked beef bolognese ragout, shaped pasta, tomato sauce mozzarella and parmesan cheese (1,3,7,8,12)

Pappardelle al Ragù di Cervo

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

Paccheri con Gamberi e Pesto di Pistacchio

"Paccheri" pasta with prawns and pistachio pesto (1,2,3,4,5,7,11,12)

Tagliatelle ai Funghi e Tartufo |Vegetarian|

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

Penne all'arrabbiata |Vegan|

"Penne" pasta in arrabbiata sauce (garlic chilli fresh, flakes chilli tomatoes sauce and cherry tomatoes) (1,2,4,12)

MAINS
(EXTRA 9€)

**Irish sirloin Angus steak tagliata di
manzo**

*irish beef sirloin grilled, cut with rocket
parmesan balsamic served with roasted
potatoes at thimes (1,7)*



Seabass

*Grilled whole "Seabass" fish served with
roasted potatoes and salad
(2,4,8,12,14)*

**For any GLUTEN intolerance, please ask to the
waiters**



DESSERT

Tiramisù

*Traditional italian dessert with "savoardi"
dipped in fresh coffe layered with a
mixture of: cream, eggs, mascarpone cheese
& amaretto liqueur (1,7)*

Cannolo al Pistacchio, cioccolato

*Crispy pastry filled with a smooth ricotta
cheese mixture served with
pistacchio,cioccolato
(1, 7, 8)*

Profitterol Panna e Cioccolata

*Classic italian "profitterol" filled with
hazelnut and chocolate (1,7)*

Gelato al Limone |Vegan|

*Digestive Scoop of lemon ice cream
(1,7)*

*A 10% discretionary service charge will be added to tables of 6 or more.
All gratuities and service charge are given directly to our staff.*