

Starters

STICKY SESAME CHICKEN WINGS

Slightly sweet and spicy chicken wings marinated in soya sauce, honey, garlic, hoisin and sesame oil, baked and served with sprinkles of toasted sesame seeds and fresh scallions

TORTINA DI BRIE

Deep fried brie cheese in golden breadcrumb garnished with seasonal leaves and cranberry jam

CARPACCIO DI RAPA ROSSA

Marinated slices of wood-fired baked beetroot with crumbles of goats' cheese and honey roasted walnuts served with seasonal leaves and a walnut vinaigrette dressing

FLATBREAD ARDSALLAGH

Wood-fired Italian flat bread with Ardsallagh goat cheese, tomato sauce, oven roasted red peppers, garlic, caramelised onions, basil leaves, parmesan cheese, extra virgin olive oil topped with rocket leaves

RUSTIC MEATBALLS

Spicy homemade meatballs in an Arabbiata sauce topped with Parmesan shavings

Main Course

POLLO CLONAKILTY

Oven-baked chicken supreme stuffed with Clonakilty black pudding and roasted mushroom on a bed of roasted garlic mash with a whole grain mustard sauce garnished with deep fried leeks

OPEN CHICKEN TARRAGON LASAGNE

Lasagne with a modern twist - chicken, pancetta, garlic, roasted mushrooms, fresh tarragon leaves and goat cheese layered on our homemade pasta sheets in a creamy tarragon sauce

PASTA ALL-ANATRA

Slow cooked shredded duck in a chef's homemade ragu sauce consisting of garlic, onion and carrots and fresh rosemary served with pappardelle pasta

SALMONE AL PESCATORE

Grilled fillet of salmon with a creamy seafood bisque consisting of clams, prawns, calamari and cherry tomatoes with sprinkles of seafood herbs mix served on a bed of roasted garlic mash.

12" Pizza of your choice

MARGHERITA

Real fresh Italian mozzarella cheese, tomato sauce and basil leaf

INFERNO

Tomato sauce, fresh mozzarella, basil leaf, fresh chilli, oven roasted red onions with a fiery mix of Nduja sausage (very spicy sausage meat from Calabria) and strips of Venticina salami (spicy salami from the Abruzzo region)

PIZZA VERDURE

Tomato sauce base, fresh Mozzarella, grilled courgettes, grilled aubergines, oven roasted red peppers, onions garnished with fresh basil leaves

LA SPAGNOLA

Hot tomato sauce, chorizo sausage, chicken strips, oven roasted onions, Jalapeno peppers, Fiore di Latte Mozzarella with fresh chillies and garlic

PIZZA DOC

Real Buffalo Mozzarella from Campania region of Italy, wood-fired roasted San Marzano cherry tomatoes, extra virgin olive oil, torn basil leaves and slices of Parma ham

Desserts

TORTINA DI NATALE

Warm dark chocolate cake served with a luxurious Amaretto sauce

€29.95

