

Baritalia

Dine in Dublin Carnevale Set Menu €30

Add a glass of Valpolicella from Veneto for €5

Antipasti ~ Starters

Calamari fritti

Squid in light tempura with chilli tomato dip

or

Bruschetta Carnevale

Topped with pesto Genovese, warm goat cheese, chargrilled yellow peppers and Italian olive (v)

Primi e Secondi ~ Main courses

Lasagna ai funghi Porcini (v) (e)

Layers of pasta, mozzarella,

Porcini mushrooms, freshly grated Grana Trentino

or

Ravioli ripieni di funghi e tartufo con fonduta di parmigiano e riduzione di balsamico di Modena (v) (e)

Mushroom and truffle ravioli with parmigiano fonduta and aged balsamic reduction

or

Petto di pollo al forno con pancetta arrotolata e fonduta di caciotta senese

Downey's chicken breast wrapped with Pancetta served with caciotta senese fondue, Ligurian truffle oil and rosemary roast potatoes

or

Risotto con crema di zucca, asparagi e olio tartufato (v)

Risotto with cream of butternut squash, asparagus and white truffle oil

or

Fritto misto di pesce con pesto

Tempura of Doran's prawns, squid and seasonal fish served with house almond and basil pesto dip

Dolci ~ Desserts

Castagnole ♥

Mini Doughnuts

or

Tiramisu al Vin santo ♥

(e) denotes contains egg (v) suitable for vegetarians ♥ dolci nostrani, our own home made desserts

Our menu is not suitable for people with nut or other food related allergies.

Olives may contain stones, fish may contain bones.

We cook only with quality Italian extra virgin olive oil, also used in our dressings.

No trans fats are used in our cooking.



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