



Dine in Dublin

3 course € 35

Antipasti - Starters

Caciotta affumicata alla griglia, rucola e pomodorini

Grilled smoked mozzarella served with rocket and cherry tomatoes

Finocchiona e pecorino piccante con focaccia

Typical cured meat from Tuscany, spicy Pecorino cheese, roasted red pepper and focaccia bread

Gamberoni alla griglia con salsa all'avocado

Grilled king prawns served with avocado mousse

Polipo in carpaccio

Octopus carpaccio served with Cannellini beans and diced potatoes

Orzetto alla Trentina

Traditional pearl barley soup with potatoes, celery and carrot served with rustic bread

Main courses

Gnocchetti sardi al pomodoro, parmigiano e whiskey

Sardinian style Gnocchi pasta with fresh made tomato sauce, whiskey, touch of cream, buffalo mozzarella, basil, Parmesan and cherry tomatoes

Pizza Amore

Pizza with tomato sauce, mozzarella cheese, caramelised red onion, Italian pepperoni, basil pesto and Parmesan

Filetto di vitello con asparagi e Parmigiano Reggiano

Fillet of veal served with asparagus and Parmigiano Reggiano served with roast potatoes and special sauce on side

Branzino selvaggio in crosta di patate

Wild sea bass with potato crust with diced winter vegetables, roast potatoes and Prosecco wine creamy sauce

Risotto alle Capesante



King scallops risotto with seasonal diced vegetables and cherry tomatoes

Tagliatelle ai gamberoni e asparagi

Tagliatelle pasta with king prawns and asparagus

Dessert

Choice of dessert