



EARLY BIRD
THREE COURSE MENU
AVAILABLE TUE – THUR: 4PM - 6PM
€29.95

TO START

MOZZARELLA FRITTA (V)
Mozzarella coated in breadcrumbs and fried. Served with a rich tomato sauce.
G (Wheat) E MK

CRUDO E BUFALINE
Parma ham, buffalo mozzarella served on toasted bread with rocket.
G (Wheat) MK SP

IMPEPATA DI COZZE
Fresh Irish mussels steamed with white wine, cherry tomatoes and herbs.
G (Wheat) F ML

BRUSCHETTA DELLA CASA (V)
Toasted, rustic bread topped with plum tomato, garlic, olive oil, basil, mozzarella and black olives.
G (wheat) MK

MAINS

RIGATONI ALLA NORMA (V) (VEGAN OPTION AVAILABLE)
Rigatoni with fried aubergine, salted ricotta and tomato sauce.
G (Wheat) MK

AGNOLOTTI DI CARNE AL SUGO DI ARROSTO
Agnolotti pasta filled with beef and pork, served with a parmesan cream sauce.
G (Wheat) E SP MK CY

ROLLE DI POLLO RIPIENO DI PROSCIUTTO SCAMORZA
Chicken breast stuffed with Scamorza cheese, ham and spinach in a golden crumb, served with crushed rosemary baby potatoes and a mushroom sauce.
G (Wheat) E MK SP

FILETTO DI MERLUZZO
Fillet of cod in a stew of mussels, clams and cherry tomatoes. Served with a side of mashed potato.
F ML MK

DESSERT

CHOCOLATE BROWNIE
Hazelnut inside, served with vanilla ice cream and strawberries.
E MK N(Hazelnuts) G(Wheat)

VANILLA & COCONUT PANNA COTTA
Served with granola and coconut sorbet.
MK G (Oat) E (Ice Cream Only) N (May Contain Traces Of Nuts)

ICE CREAM & SORBET
100% Irish artisan farmhouse ice cream made from organic milk, free range eggs and cream. Madagascar vanilla, salted caramel, pistachio or chocolate ice cream, and lemon or coconut sorbet.
MK E(Ice Cream Only) Gluten-Free N(May contain traces of nuts)