# BAR SNACKS

### SMALL PLATES

#### Crostini al salmone €10

Toasted sourdough topped with chives, melted goat's cheese, smoked salmon and caramelized onions.

G MK F

# Paninetti con portchetta €10

Sourdough with porchetta, provolone cheese, rocket salad and spicy mayo. G MK E

# Falafel di ceci €10 (v)(v)

Crispy Falafel served with sundried tomato and red pepper hummus.

## Carpaccio di manzo €15

Carpaccio of Irish beef fillet with truffle parmesan sauce MK

#### TO SHARE

# Schiacciata €12 (v)

Schiacciata with Stracciatella and Datterino confit. G MK (Vegan option also available)

#### Frittino misto €15

Mushroom arancini, breaded mozzarella, panzerotti with tomato and mozzarella and olive ascolane. Served with arrabbiata sauce. *G (Wheat) MK E* 

# Capocollo burrata affumicata €15

Artisan Italian cured meat served with smoked burrata and focaccia. F MK

# Crudité di verdure €12 (v)(v)

Vegetables crudite with citronette and hummus

#### Gluten free bread available.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS / Eggs = E / Fish = F / Sulphites = SP Lupin = L / Celery = CY / Molluscs = ML Soybeans = S / Peanuts = P / Nuts = N / Milk = MK

