

Christmas Menu

Glass of Prosecco, Bellini or Mimosa + Focaccia Bread & Olives €9

3 Courses €38

STARTERS

Flan di spinaci (Vegetarian)

Spinach Flan, blue cheese sauce, crunchy walnuts (3,7,8)

Mussels with nduja

Fresh Mussels and Nduja from Connemara, garlic, chilli and cherry tomatoes (2,4,14)

Burrata (Gluten free, Vegetarian)

Craft "burrata" cheese, basil, cherry tomatoes, olives (7)

Arancini

Stuffed rice balls with creamy tomato sauce (Ask our server for the flavour of the day) (1,3,7)

Rocket Salad (5,7,8,10) (Gluten free)

Italian dressing, rocket salad, nuts, bacon, parmesan cheese, balsamic reduction

A service charge of 10% will be included

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PASTA

Pappardelle al ragù di cervo (1,3,7,9,11,12)

Homemade "Pappardelle" pasta with venison ragout, barbera wine reduction

Ravioli al prosecco (1,3,7,8,12) (Vegetarian)

Ravioli ricotta cheese and spinach, irish butter, prosecco, chily peppers, chestnut honey

Pennette al Salmone e Asparagi (1,2,4,7,12)

Penne pasta with Salmon, Asparagus, fresh cream and white wine

Risotto gamberi, Zucchine Zafferano(2,7,8) (Gluten Free)

Carnaroli rice, tiger prawns, saffron and courgette

MAINS

Irish Angus Rib-eye steak (1,7) *(Extra 7 €)

Fassona beef, roast potatoes and pepper sauce

Spigola in Guazzetto (1,2,4,7,12,14) *(Extra 5 €)

Pan fried Seabass, fresh mussels, cherry tomato, chili, fish broth

Pollo ripieno ai Funghi (1,7,12)

Chicken fillet stuffed with cooked ham and mozzarella cheese, wild mushroom sauce served with roast potatoes

A service charge of 10% will be included

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DESSERT

Tiramissu

Homemade drawned finger biscuits in coffee, mascarpone and creamy egg sauce

Cannoli Siciliani Al Pistacchio

Ricotta cheese, homemade orange caramel sauce and pistacchio

Panna Cotta Al Pop Corn (Gluten Free)

Double cream, popcorn, salty caramel sauce

Gelato Misto

Selection of Italian ice cream

I Monelli

A service charge of 10% will be included

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We inform our costumers that food and beverages prepared and administrated here, can contain ingredients or adjuvants considered allergens

List of allergenic ingredients used in this place and present annex 2 of the EU reg. No. 1169/2011 "subastances or products causing allergies os intolerances"

1. Cereals containing gluten, i.e wheat, rye, barley, oat, emmer, kamut, their derivate strains, and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanuts-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, Macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request

The management