

Seated Lunch & Dinner

All-Round Classic

3 Courses €35 per person

Starter

Homemade fried roman suppli', potato croquettes and sicilian arancini

Grilled octopus with rocket pesto and oven dried cherry tomatoes

Vegetable fritto misto with chive & caper mayo ^V

Main Course

Pulled Oxtail with celery and mustard

Pan fried sea bream, celeriac purée and brown buttered carrots

Tonnarello pasta with cheese and black pepper "cacio e pepe" ^V

Dessert

Hazelnut semifreddo with vanilla ice cream and crumble

Preserved peach tart with chantilly cream

A selection of homemade sorbet or ice cream, served with mini cones ^{VG}

Fancy That

3 Courses €45 per person

Starter

Sicilian chickpea pancake with grilled mixed mushroom ^V

House beef carpaccio with crunchy celery and mustard dressing

White fish ceviche with lemon dressing and Sardinian bread

Main Course

Grilled chicken with sweet potato and charred spring onion

Sardinian 'fregola' pasta with clams and pistachio

Pumpkin and ricotta ravioli with toasted almonds and brown sage butter ^V

Dessert

Amaretto tiramisu

Cappuccino mousse with a liquid coffee centre

Roman 'maritozzo' bun with whipped cream and wild sour cherries

Something Extra?

€9 per board

Mediterranean Board

Pickles, olives and fava bean puree

Local cured meat charcuterie board

Homemade grissini and chutney

Italian selection of cheeses ^V

Compote, bread and pickles

Vegetarian ^V Vegan ^{VG}
Gluten Free dishes available on request
Rate includes VAT
Please note that all menus are subject to seasonal change.

