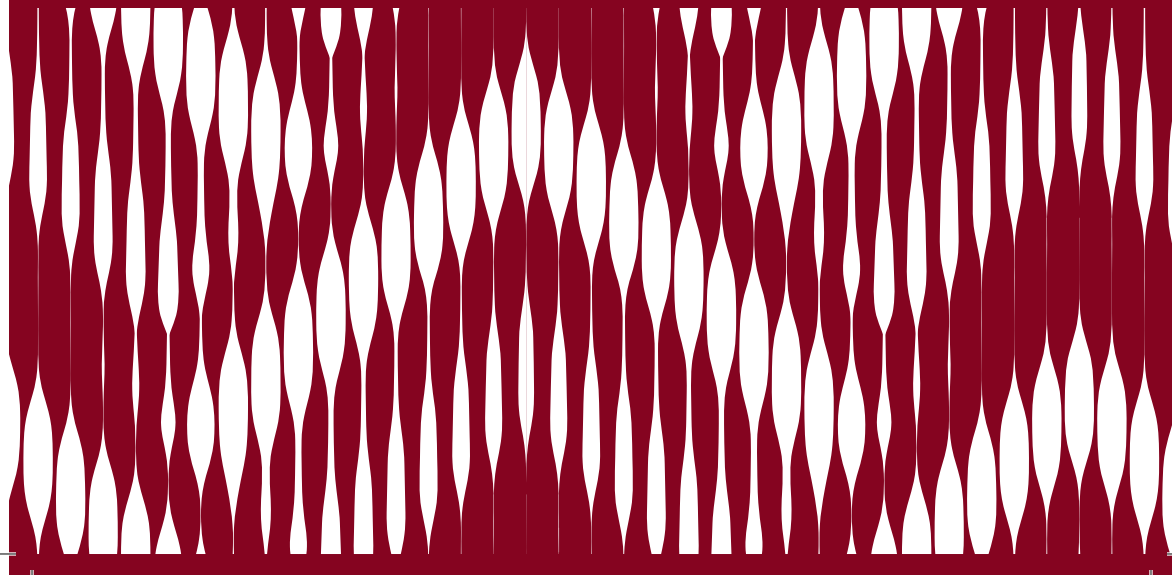




Early Menu



Appetisers

Seafood & Focaccia Bread

Mixed seafood cooked in tomato sauce,
dill, with a touch of cream. (1,2,3,5,8,9)

Bruschetta Al Pomodoro (V)

Chopped tomatoes marinated with basil, olive oil, garlic,
honey mustard dressing & topped with Parmesan. (1,8,10,17)

Mushroom Arancini (V)

Risotto balls with mozzarella, served in a creamy
mushroom sauce & covered in fried breadcrumbs. (1,4,8,17)

Mains

King Prawn Linguine

Prawns, spring onion, roasted cherry tomatoes,
dill & chilli, cooked in a tomato sauce. (1,2,3,4,9)

Chargrilled Sea Bass

Rosemary potatoes, dill, red onion, tomato salsa
in white sauce, a hint of chilli & coriander. (5,8)

Penne al Filetto

Sautéed strips of fillet steak, garlic,
mushrooms & mustard cream sauce. (1,4,8,10)

Chicken Stroganoff

Chargrilled chicken, peppers, olives, onion,
stroganoff sauce & rosemary roast potatoes. (8,10)

Wild Mushroom & Spinach Risotto with a touch of cream. (V) (8)

Desserts

Tiramisu (4,8) (GF on request)

Chocolate Fondue (4,8,17)

Chocolate brownie served warm with vanilla ice-cream.

Bread & Butter Pudding (4,8,17)

Buttery slices of bread layered with raisins.
Served in a warm custard cream with vanilla ice-cream.

2 Course € 24.95

3 Course € 29.95

Allergens: 1. Cereals 2. Crustaceans 3. Molluscs 4. Eggs 5. Fish 6. Peanuts 7. Soybeans 8. Milk 9. Celery 10. Mustard
11. Sesame 12. Seeds 13. Lupin 14. Sulphur 15. Dioxide 16. Sulphites 17. Gluten 18. Tree Nuts V. Vegetarian VG. Vegan