



GROUP MENU

STARTERS

Homemade soup of the day – served with homemade brown bread

Fish Cakes – Served with mixed leaves and house dressing

Bruschetta Classica – Toasted ciabatta topped with tomatoes, garlic, olive oil and basil (V)

Warm Garlic Mushrooms – Breaded mushrooms stuffed with garlic cream cheese served on a bed of mixed salad leaves and garlic aioli dip (V)

Tempura Prawns – Prawns marinated in oil & garlic coated in tempura batter served with a sweet chilli mayonnaise

MAIN COURSE

Penne alla Gamberetti della tigre – Penne pasta and grilled tiger prawns infused in a spicy tomato and chilli sauce with fresh basil (chilli optional)

Stuffed Tortellini – Tortellini pasta stuffed with spinach & ricotta served in a choice of white wine, garlic & mushroom or rich tomato & basil sauce (V)

Homemade Beef or Vegetarian Lasagne – Italian classic homemade lasagne served with side salad and a choice of fries or wedges (V)

Tagliatelle Carbonara - Tagliatelle pasta in a rich cream sauce with pancetta, mushroom, onions, black pepper & parmesan cheese

Grilled Sea Bass – Grilled fillet of sea bass coated in parmesan herb and citrus crust on a bed of mixed salad leaves, rocket and drizzled with a citrus and caper dressing fries or wedges

Pollo alla Milanese – Supreme of chicken in a golden crumb topped with tomato and basil sauce with grilled mozzarella topping served with mixed leaves and fries or wedges

100z Sirloin Steak – Served with sautéed mushrooms & onions, mixed salad, a choice of fries or wedges – pepper sauce, garlic or spicy Louisiana butter (€5 supplement)

Margherita/American – Classic Italian pizza, combination of fresh tomatoes, basil and mozzarella/with pepperoni (V)

DESSERT

Toblerone Cheesecake

Apple & Berry Crumble served with crème Anglais

Warm Double Chocolate & Nut Brownie (N)

€24.50 p/person