



Set Menu

Focaccia to share

ONE CHOICE OF STARTER, MAIN & DESSERTS

STARTER

FRIED GOAT CHEESE

Breaded deep-fried local goat cheese served with fig chutney & local honey.

BEBBUX

Slow cooked snails in apple cider, apples, red wine & mirepoix red wine ragu.

LOCAL RAVIOLI

Local ricotta cheese filled ravioli tossed in tomato ragu' & topped up with local goat cheese.

MAIN

CHICKEN EMILIANA

Chicken breast, topped with tomato sauce mozzarella & parma ham

PACCHERI BEEF N TRUFFLE

Garlic, onions, beef trimmings, porcini, mushrooms, white wine, cream, black truffle paste, grana shavings & pine nuts

PORK RIBS

Full Rack of ribs with hickory BBQ sauce.

SALMON FILLET

Oven baked pistachio crusted fillet of salmon served with a zesty tarragon cream sauce.

DESSERT

Date Fritters

€ 29.50 PER PERSON

