



VALENTINE'S MENU

(€35 Three Course Dinner)
Including 1 Glass of Rialto Prosecco

STARTERS

Rustic Minestrone Soup

Pasta, carrot onion, celery, cabbage, garlic
(6 Cereals containing Gluten, 9, 12)

King Prawns

Tomato & Chilli, mixed green & Aragula
(1 Crustaceans, 2 Shellfish, 3 Fish, 5 Nuts, 8)

"The Italian Kitchen" Antipasto for Two

Marinated olives, Aceto Balsamico di Modena, La Masseria olive oil, stone baked
(5 Nuts, 6 Gluten, 7, 9, 10, 12)

MAIN COURSES

Filetto Fritto di Merluzzo

Pan Fried Cod, polenta mousse, anchovies' sauce
(3 Fish, 9)

Festa di Carne

Pepperoni, Speck, salami, tomato, mozzarella, oregano
(6 Cereals containing Gluten, 7, 9, 12)

Roasted Lemon & Thyme Half Chicken

Pickled Aubergine, sweet red pepper dressing
(9, 12, 13)

Caserecce con Ragù di Carne di Manzo

Slow cooked beef ragù, caserecce pasta, Parmigiano-Reggiano
(5 Nuts, 6 Cereals containing Gluten, 7, 8, 9, 11, 12)

Fresh Herb Gnocchi

Asparagus Sauce
(6 Cereals containing Gluten, 9)

DESSERTS

Valentine's Treat

Assiette of mini dessert

All our beef is 100% Irish



1 Crustaceans 2 Shellfish, 3. Fish, 4. Peanuts, 5. Nuts, 6. Cereals containing Gluten, 7. Milk, 8. Soya, 9. Sulphur Dioxide, 10. Sesame, 11. Eggs, 12. Celery & Celeric, 13. Mustard, 14. Lupin



THE
ITALIAN
KITCHEN