

OPENING DISHES

Puff Pastry Bites €15.50
Assorted puff pastry bites with pulled chicken, mushroom cream & Grana, gorgonzola & walnut cream with glazed pear, guanciale & pecorino carbonara cream with crushed pepper, and Parma ham, ricotta cream & pistachio.

Prawn & Lobster Garlicky Fritters €16.80
dipping sauce, crisp leek & red pepper strands, finished with lemon zest & crushed peppercorns.

PINSA TO SHARE

(light, airy & crispy roman-style pinsa)

Garden Pinsa (Ve) €16.80
Roasted aubergine, courgette, cherry tomato confit, flasil oil & toasted pine nuts.

Truffle Bianca (Ve) €18.80
Fiordi latte, brie cheese, parmeggiano reggiano, truffles cream & cracked pepper.

LIGHT & FRESH

Burrata| Beetroot with Goat Cheese (V) (GF) €14.50
A selection of beetroot preparations with whipped goat's cheesse, mushroom duxelles, baby red chard, pistachio crumble and chive oil.

SIGNATURE PASTA

(gluten free pasta available upon request)

Classic Carbonara €18.80
Bigoli pasta tossed with crispy guanciale, egg yolk, aged pecorino cheese, and crushed black pepper.

Artichoke & Parmigiano Risotto (V) (GF) €20.50
Arborio rice with artichoke purée, white wine & Parmigiano, topped with marinated artichoke, roasted asparagus, cherry tomato confit, Parmigiano shavings, and chive oil.

Polpo Mediterraneo (LF) €22.50
Slow-cooked octopus tossed with bigoli pasta, cherry tomatoes, olives, capers, tomato sauce, white wine, fresh mint and lemon.

Beef Wellington Spring Roll €19.80
Golden and crisp, served with truffle aioli, chive oil, parmesan crust and micro greens.

A Taste of The Ocean (GF) €19.80
A trio of seafood delights deep-fried calamari, citrus-marinated grilled octopus, and half-shell mussels in white wine, served with lemon & chive mayo and mixed greens in honey-mustard vinaigrette.

Prosciutto & Figs €18.80
Fiordi latte, prosciutto di parma, fresh fig jam, rocket leaves & aged balsamic glaze.

Fresh Tuna Salad (GF) €18.80
Medium-grilled tuna steak with avocado, colored peppers, cucumber, cherry tomatoes, and mixed leaves, dressed with a spicy cilantro sauce and sesame seeds.

Duck Ragu Pappardelle (LF) €23.80
Slow-braised duckleg ragù with a red-wine and thyme base, finished with orange zest and cranberry dust.

Pappardelle Al Tonno (LF) €22.88
Pappardelle pasta dressed with fresh tuna, cherry tomato and white wine, finished with garlic, olive oil, olives, fresh mint, lemon and chilli flakes.

If you suffer from a food allergy or intolerance, please let us know upon placing your order.

CHEF'S PASTA TRIO €21.50

(choose 1 pasta from the below)

Lunette Al Tartufo
Cacio e pepe sauce, topped with tartufo cream, crispy guanciale & basil oil.

Goat Cheese Ravioli (V)
Tortellacci filled with goat cheese, leek fondue & pecorino cream.

Tortellacci Al Cingiale
Wild boar tortellacci in buttered tomato sauce, finished with grated Grana and olive oil.

Quadretti Di Cernia
Quadretti filled with grouper, served in lobster bisque and finished with Truffle Bianca (Ve).

Rabbit Ravioli
Red wine jus, finished with grated grana.

FROM THE GRILL

(all dishes are served with steakhouse fries)

Garlic & Lemon Poussin (GF) (LF) €19.80
Juicy, butterflied 300g whole poussin smothered in a garlic & lemon marinade.

Braised Beef Cheeks (GF) €28.80
Slow-cooked until tender, served with parsnip purée, crispy onions, chimichurri, and red wine jus.

Grilled Irish Beef Ribeye (GF) €29.80
300g premium Irish ribeye, grilled to your liking, served with fried kale & wild mushroom cream sauce.

SEASIDE MENUS

(all dishes are served with steakhouse fries)

Pan Seared Sea bass with Champagne Beurre Blanc (GF) €28.80
Seared sea bass with leek fondue, champagne beurre blanc, cauliflower purée, lemon zest, and caviar red caviar.

Pan Fried Fresh Tuna Steak €19.80
Seared tuna with lemon butter glaze, served with buttered cherry tomatoes, green olives, and fresh mint.

KIDS MENU

Sausages & Chips €8.80
Pasta Al Pomodoro €8.80
Penne pasta tossed in a rich tomato sauce.
Chicken Nuggets & Chips €8.50

DESSERTS

Double Chocolate Brownie €10.50
Warmed lightly and served with caramel sauce, crushed peanuts & caramellato ice cream.
House Tiramisu €8.80
Layers of savoiardi and mascarpone, lightly cocoa-dusted and finished with an espresso shot to complete the experience.

V - Vegetarian GF - Gluten Free LF - Lactose Free

Sticky Oven BBQ Ribs €27.50
Slow-cooked oven-roasted pork ribs in sticky BBQ sauce.

Grilled Lamb Chops (GF) (LF) €29.80
Chargrilled lamb cutlets, served with roasted vegetables.

Dishes to Share

Seafood Heaven (Serves 1 or 2) (GF) €90.50
Panfried king prawns, grilled herbed calamari, butter & garlic infused half lobster served with herbed butter & garlic lemon mayo.

Served with steakhouse fries

SIDES

Roast Potatoes €4.20
Steakhouse Fries €4.20
Roasted Vegetables €4.20
Deep Fried Croquettes €4.20
Side Salad €4.20

Warm Apple Strudle Roll €8.50
Apple, cinnamon & raisin roll served with caramellato ice cream.

Classic Crème Brulee €9.50
Smooth vanilla custard beneath a perfectly caramelised sugar crust.

Ve - Vegan