

## Winter Sample Menu

### Cold Seafood

- Freshly shucked **Oysters...Minimum order 3**  
**Dainty** - Salty, sweet, meaty & juicy. From Galway Bay €3/each
- Raw **Red Prawns**, dried chilli, lemon zest, marjoram €16/€30
- **Kingfish Carpaccio**, Merinda tomato, marjoram, lemon zest €14/€21
- **Bluefin Tuna Tartare**, shallots, capers, pine nuts, coriander €14/€21

### Salumi, Cheese, Salad

- **Artichoke**, lemon, almond, thyme, honey €14
- **Prosciutto Toscano**, Mozzarella di bufala €18
- **Burrata**, cherry-smoked tuna, pomegranate, beets, pine nuts €14
- **Wild Boar Salumi**, chicken liver & rosemary bruschetta €18

### Pasta, Rice & Soup

- **Risotto**, king prawns, scallops chilli, lemon zest, dill €14/€25
- **\*Taglierini**, frutti di mare, chilli, parsley, pangrattato €10/€18
- **\*Capelletti**, grouper cheeks, dill, lemon zest, "brodo di pesce" €11/€20
- **Spaghetti**, hand-dive sea urchin roe, parsley €11/€20
- **Gnocchetti Sardi**, short-rib, Nero D'Avola, tomato, Grana €10/€18
- **\*Ravioli Verde**, stinging nettles, buffalo ricotta, lemon, Pecorino €9/€16

(\*indicates fresh pasta made in house. Please ask for Gluten free options)

### In-Padella

- **Calves Liver**, Marsala, cream, Winter leaf salad €12/€20
- **Bluefin Tuna** (rare) cannellini purée, Winter leaves €12/€24

### Chargrilled

- **Beef** with twice cooked potatoes and wilted spinach  
**Black Angus 28 Day Dry-Aged Ribeye 250g €28**  
**Fresh Black Angus Bone in Ribeye 800g €48**
- **Octopus**, cannellini, Merinda tomato, anchovy, rosemary sauce €12/€22
- **Calamari**, wild rucola, fresh chilli, lemon €12/€22
- **Sprats**, lemon, chilli, coriander €8/€14
- Whole **Seabass**, samphire, brown lentils, lemon 1.5kg/€65

### Wood-Fire Roasted

- **Melanzane Parmigiana** aubergine, tomato, mozzarella, basil €12
- **Bone-in Veal Ribeye**, sweet potato, chestnut mushroom, thyme €30
- Whole **Turbot**, rosemary, lentils, Winter leaves €32/€48
- Whole **Gurnard**, potatoes, zucchini, thyme €7/100g
- **Red Mullet**, lemon, capers, cannellini, Winter leaves €10/€18

### Sides - €5

- Twice Cooked Potatoes €4
- Honey & Thyme Root Vegetables
- Cannellini Beans €4
- Samphire, Lemon & Olive Oil
- Brown Lentils €4
- Wilted Spinach €4

## Winter Sample Menu

**Cheese - local pear, "Mostarda Dolce Piemontese" - €6/each,  
selection of 4 - €20**

- *Ubriaco (Treviso; Cow)*
- *Pecorino al Pepe Nero (Sardegna;*
- *Basajo (Veneto; Cow)*
- *Taleggio (Lombardia; Cow)*

**Gelati** - €2 per scoop

*Vaniglia, Pistachio, Noce, Nocciola, Stracciatella,  
Sorbetto di Limone, Sorbetto di Fragola*

### **Home Made Sweets**

- **Maltese Lemon Tart** with Vaniglia Gelato €7
- **Orange & Polenta Cake**, Cointreu Chantilly & Caramelized Orange €7
- **Pistachio & Honey Cake** with Pistachio Gelato €7
- **Pressed Chocolate Cake** with Stracciatella Gelato €7
- **Terrone Tiramisu...** €6
- **Vanilla & Amaretto Pannacotta** with local Pomegranate €6
- **Terrone Affogato ...** Noce Gelato with a shot of Amaretto €5

*Should you have any dietary requirements or food allergies please advise a member of waitstaff so that we can properly accommodate for you. We work with a daily changing menu taking care to only source the best, freshest, seasonal produce. All our fish is wild caught and sourced from sustainable fisheries. Our vegetables & meat are farmed & foraged locally where possible. Please note that all food is made to order, in house so as to ensure quality and freshness.*

*Because we take such care, at busy times your food may take a little longer, we trust you understand. Relax and enjoy!*