

## Complementary Starter

### Fresh Irish Oyster

Fresh Irish Oyster, Crispy Celery and Lime

## Starters

#### Tartare di Manzo

Dried Aged Beef, Soy Sauce, Worcestershire Sauce, Capers, Chives.

Served with "Crostino" Bread

### Scampi al Brandy

Fresh Dublin Bay Prawn Tails, Avocado, Brioche Bread, Orange Zest.

### Millefoglie di Melanzane

Baked Aubergine Pie with Tomato Sauce, Mozzarella, Parmesan and Basil.

Served on Toasted Bread with Datterino Tomato Coulis

## Main Courses

#### Risotto alla Milanese

Saffron Rice with Slow Cooked Ossobuco and Red Wine Juice.

#### Paccheri ai Frutti di Mare

Paccheri Pasta, Mussels, Clams, Prwans, Monkfish, Squid, Cherry Tomato Confit and Parsnip Pureè

#### Ravioli Ricotta e Tartufo

Homemade Ravioli Egg Pasta filled with Ricotta Cheese, and Summer Truffle. Served with Nero d'Avola Red Wine Reduction, Parmesan, Butter and Sage Sauce

# Complementary Main Course

#### Petto di Anatra ai Frutti di Bosco

Pan-fried Duck Breast with Mixed Forest Berry Fruit Compot and Baby Carrots



## **Coconut and Raspberry Tart**

