



2 Course €23

3 Course €27

AVAILABLE

Mon - Thurs all evening

Fri & Sat 3pm - 6pm

# Early Bird

## STARTERS

### ZUPPA DEL GIORNO

Served with house brown soda bread (v) (c) (GF)

### IMPEPATA DI COZZE

Sautéed fresh mussels, tomato, chilli, garlic & white wine, garlic toasted bread 1.7.14

### PATÉ ITALIANO

Panfried chicken liver paté with brandy & mushrooms, toasted Mulino baked bread, sweet winter berry coulis 1.7.10

### ALETTE DI POLLO

Buffalo marinated chicken wings, celery stick, blue cheese dip 1.7.9.10

### FRITTURA DI CALAMARI

Semolina coated deep fried squid rings, spiced garlic aioli dip, lemon squeeze

### INSALATA CAPRINO

Mixed leaves, beetroot, goat's cheese, toasted walnuts, soft boiled egg, mustard & honey dressing (v) (c) (GF) 3.7.8.10

## MAIN COURSES

### POLLO CAMPAGNOLA

Panfried chicken fillet, diced bacon & shallots, mushroom, cream, mash potato 7

### RISOTTO AI FUNGHI PORCINI

Italian carnaroli rice cooked with mixed wild mushrooms, porcini, garlic & aged old parmesan cheese (GF) 1.7

### PESCE DEL GIORNO

Please be advised by your waiter (GF)

### COSTINE DI MAIALE

Slow cooked BBQ baby back ribs, house chunky chips 1.6

### PENNE TALEGGIO E PORRO

Tossed penne with aromatic semisoft taleggio cheese, fresh leeks, parsley cream 1.7

### PESCE E PATATE

Fish 'n' chips. Beer battered fresh haddock, house chunky chips, mushy peas and house tartare sauce 1.3.4

## DESSERTS

POACHED PEAR IN SPICED RED WINE Amaretto biscuit & vanilla ice cream 1.7.8

WARM DARK CHOCOLATE BROWNIE Served with vanilla ice cream 1.3.7

### SELECTION OF ICE CREAM 7

BANOFFEE PIE Crushed biscuit, golden caamel, banana and fresh cream 1.7