

SPECIAL GROUP MENU (SAMPLE)

To Start

Homemade soup of the Evening (V) (G)

Insalata della Casa (G) (V)

Mixed leaf salad with char grilled fresh vegetables olives and sliced marinated artichokes.

Bruschetta Mozzarella (V)

Homemade Ciabatta, topped with chopped tomato and Mozzarella, oven baked.

Pate Dello Chef

Served with hot garlic ciabatta and mixed leaves

Crostino di Salmone Affumicato

Home-made Ciabatta, topped with finely shredded organic West Cork smoked salmon, dressed with crushed green olive mayonnaise

Tagliata di Filetto di Manzo (G)

Thin slices of seared, chilled, Fillet of Irish Beef, marinated in Extra Virgin olive oil fresh lemon juice, garlic and rocket, with shavings of 24 month aged Parmesan cheese

Gamberoni al Aglio (€4 supp)

Fresh Kilmore Quay prawns, sautéed in extra virgin olive oil, white wine and garlic

Your Main Course

Catch of the Day (G)

Fillet of fresh Kilmore Quay cod in a fresh tomato sauce with a little white wine, oregano and garlic

Pollo ai Funghi (G)

Fillet of Irish chicken, in a cream & forest mushroom sauce with pancetta, white wine and fresh basil

Ravioli al Pomodoro (V)

Fresh ravioli, handmade by Chef Antonio, stuffed with ricotta and spinach served in a tomato sauce with garlic and fresh basil

Rigatoni all'Arrabiata (V)

Tubes of home-made free range egg pasta in a fresh tomato sauce with chilli and garlic

Costatino di Manzo

Braised Short Rib of Irish Beef, served with Parmesan Risotto and Montelupiciano red wine sauce

Anatra al Profumo d' Arancia (€5 supp) (G)

Award winning Silver Hill Irish duckling, oven baked in a fresh orange juice and Aurum liquor sauce until crisp

Filetto di Manzo Buatt (€5 supp) (G)

Seared Irish Fillet of Beef, served with a creamy pepper sauce

Dolci Rinuccini**Tiramisu Classico**

Layers of sponge, laced with rum and espresso coffee, filled with zabaglione cream, topped with cocoa & shavings of dark Italian Chocolate

Mousse al Cioccolato

Rich chocolate mousse, served with home-made caramel ice cream

Gelato Rinuccini

Selection of Homemade Ice-cream

Crostata di Mele e Rabarbaro

Warm apple and rhubarb tartlet crumble topped with homemade Vanilla ice cream and a glazed flamed zabaglione

Followed by Tea or Coffee