

Italian Night

Starters

Beef Carpaccio with parmesan cheese, rocket leaves and a mustard and honey vinaigrette

Carpaccio de ternera con vinagreta de mostaza y miel, parmesano y rúcola

Buffalo Mozzarella, cherry tomatoes, rocket and our special pesto sauce (v)

Mozzarella sobre lecho de brotes, tomates cherrys y special pesto genoves

Focaccia bread with Wild Mushroom, tomatoes, Prosciutto cured meat, smoked cheese and basil

Focaccia con setas, tomates, Prosciutto, queso ahumado y albahaca

Warm Prawn Salad with cherry tomatoes and artichokes

Ensalada tibia de gambas y alcachofas

Home-made Soup of the Day

Sopa del día

Main Courses

Roasted free range chicken breast with Sicilian Caponata – aubergine, tomatoes, capers and black olives

Pechuga de pollo a la Siciliana, con berenjena, tomate, alcaparras y olivas negras

Supreme of Norwegian Salmon with a fennel cream sauce

Suprema de salmón con crema de hinojo

Lasagna Bolognese

Lasaña Boloñesa

Ricotta cheese Tortelacci with Speck, rocket and Gorgonzola cheese and a walnut sauce

Tortelacci de ricotta, Speck y rucula con salsa de Gorgonzola y nueces

Fresh egg tagliatelle with prawns and garlic cream sauce

Tagliatelle frescos con una salsa cremosa de gambas y ajo

Spinach, Blue Cheese & pine kernels Cannelloni with tomato & white creamy sauce (V)

Canelones de queso azul, espinacas y piñones con salsa de tomate y bechamel

Desserts

Tiramisu

Pannacotta

Brownie with ice cream / *Brownie con helado*

Mango Mousse with passion fruit / *Mousse de mango con fruta de passion*

Ice Cream / *Helado*

Adults - €25.00
Children - €12.50

*(v) = vegetarian/vegetariano