

STARTERS

		Small	Large
	001. Selection of Mediterranean Dips sundried tomato & chick pea hummus, baba ghanoush (egyptian eggplant dip), artichoke & parmesan pesto served with grilled pita bread, bread sticks & vegetable crudities		€11.95
	002. Terrace Italian Platter - serves 2 persons consisting of; coppa di parma, culatello, sette nani salamini, parmigiano reggiano, taleggio & fresh ricottina, served with house fig chutney, nocellara olives, balsamic glazed baby onions & focaccia with nduja spread		€24.50
•	003. Angus Beef Carpaccio & Friarelli thinly sliced beef fillet served with turnip tops from naples, parmesan shavings, smoked rock salt, radishes & extra virgin olive oil		€14.50
	004. Chef's Summer Salad watermelon, quinoa, feta cheese, black olives, pickled onion, cherry tomato, cucumber, basil & mint dressed with ginger & orange		€12.95
	005. Asparagus & Stracciatella Cocktail grilled asparagus with mozzarella threads, rocket, baby tomato confit & pistachio pesto served with bread sticks		€13.95
	006. Saffron Chicken & Farro Salad grilled chicken, spelt, kale, avocado & dried tomatoes tossed with chai & sunflower seeds, lemon & saffron dressing		€13.95
	007. Fried Calamari crispy fried squid served with chef's remoulade & leafy salad	€13.50	€17.95
•	008. Prawn Tempura served with pineapple, cucumber, seaweed & tofu in soy, sesame & chilli sauce		€14.95

SOUPS

009. Spicy Italian Mussel Soup fresh mussels cooked in tomato & fish broth with mint & marjoram served with black olive crostini	€11.75
010. Chilled Cantaloupe Melon Soup served with parma ham & balsamic marinated melon balls & brioche croutons	€12.50

PASTA & RISOTTO

Also available a choice of gluten free, kamut or wholemeal pasta.

		Small	Large
020.	Special Aglio, Olio e Peperoncino thin spaghetti alla chitarra tossed with garlic, dried chilli, fresh tumeric, parsley & olive oil	€11.75	€13.25
021.	Terrace Pasta fresh egg garganelle with pancetta & baby spinach tossed in a sundried tomato & basil cream	€12.75	€14.75
022.	Fettuccine with Veal Straccetti & Porcini tossed pasta ribbons in hand cut veal & porcini ragu topped with toasted pine kernels	€12.95	€14.95
023.	Caccio, Pepe e Tartufo pasta tossed with black pepper, pecorino romano & truffle paste topped with summer truffle shavings	€13.95	€15.95
024.	Pasta Vongole linguine tossed with fresh clams, garlic, chilli, wine, parsley & olive oil	€13.95	€15.95
025.	Pasta Ricci di Mare thick spaghetti tossed with fresh sea urchin roe, a touch of garlic, chopped tomato, parsley & olive oil		€18.50
026.	Pasta Gamberi Zucchini fresh egg macaroni with sautéed prawns & zucchini, tossed in a light prawn bisque	€13.50	€15.50
027.	Beetroot & Salmon Risotto finished with horseradish & dill mascarpone	€12.95	€14.95
028.	Saffron & Parmesan Risotto with local sausage meat, crushed peas & bell peppers	€12.50	€14.50

MAIN DISHES

- 030. Fresh Local Fish from the Display served with a leafy salad & fries €6 per 100gm
- 031. Grilled Fillet of Salmon served with mango salsa, red pepper essence, fries & a mixed leafy salad €21.95
- 032. Grilled Fresh Red Local Prawns (5pcs) char-grilled local red prawns served with a mediterranean salsa served with fries & a mixed leafy salad €27.95
- 033. Pot Steamed Mussels & Clams mussels cooked with spicy chorizo, barley, fresh turmeric & tomato, accompanied with fries & a mixed leafy salad €25.50
- 034. Sauté of Octopus & Baby Cuttlefish cooked in a wine & garlic sauce with black-eyed beans, cherry tomatoes & fennel €23.75
- 035. Tagliata di Manzo al Tartufo thinly sliced argentinian beef served with tomato, rocket, parmesan shavings, truffle dressing & shaved summer truffle €25.95
- 036. Irish Black Angus Fresh Beef Fillet (Grass Fed) - 250g char-grilled fillet of beef served with fries, balsamic roasted vegetables & a choice of sauce; wild mushroom & cream, pepper or provençal herb & garlic butter €28.95
- 037. Deluxe Angus Beef Burger homemade angus beef patty topped with onion marmalade, streaky bacon & melted cheddar served in ciabatta bun with fries & leafy salad €14.95
- 038. Char-Grilled Chicken Supreme [Free Range] char-grilled chicken breast served with either a wild mushroom cream or a provençal herb & garlic butter accompanied by fries & a mixed leafy salad €18.95
- 039. Harissa Marinated & Roasted Half Chicken [Free Range] with glazed baby onions & sweet potato fries with a yoghurt sauce €22.75
- 040. Vitello al Limone thinly sliced fresh milk fed veal escallops cooked in a lemon butter sauce served with fries, rocket & parmesan salad €17.50
- 041. Scaloppine di Vitello alla Pizzaiola pan fried fresh milk fed veal escallops cooked with tomato, basil, mozzarella served with fries, rocket & parmesan salad €17.95
- 042. Moroccan Grilled Lamb Fillets served with jewelled quinoa salad, yoghurt sauce & salsa verde €23.50
- 043. Bourbon Glazed Pork Short Ribs served with carrot & ginger purée, corn on the cob & fries €20.95

SIDE DISHES & EXTRA SAUCES

050.	Jewelled Quinoa Salad with Fruits, Nuts & Seeds	€3.50
051.	Rocket, Cherry Tomato & Parmesan Salad	€3.50
052.	Beetroot, Spinach & Orange Salad with Pickled Onions	€3.50
053.	French Bean & Mangetout with Crushed Peas & Sunflower Seeds	€3.50
054.	Pineapple, Cucumber & Tomato Salad with Mint & Ginger	€3.50
055.	Warm Roasted Vegetable Caponata with Balsamic & Olive Oil	€3.50
056.	Corn on the Cob with Melted Butter	€3.50
057.	Broccoli with Olive Oil & Lemon	€3.50
058.	Sweet Potato Fries	€3.50
059.	Roasted New Potatoes with Garlic & Rosemary	€3.50
060.	French Fries	€3.50
061.	Extra sauces - Mushroom, Pepper or Béarnaise	€3.50

DESSERTS

062.	Selection of Homemade Cakes (please ask your server)	€4.95
063.	Selection of Ice Creams & Sorbets - each scoop	€2.50
064.	Fresh Seasonal Fruit Salad	€4.50