

# The Village Menu

## To Start

### Homemade Chick Peas & Cumin Soup (v)

served with a savory brioche filled with apricot chutney & chicken liver parfait

### Spicy Italian Mussel Soup

served with mediterranean herbs

### Insalata di Prosciutto e Melone

served with a petit melon granita, topped with crispy prosciutto

### Frittura di Calamari

battered squid accompanied by chef's special remoulade & a seasonal leaf salad

### Spaghetti Norma Moderno\*

tossed pasta with a cherry tomato & basil sauce, on a bed of aubergine veloute topped with ricotta salata

### Spaghetti di Mare\*

tossed pasta with an assortment of seafood & basil

### Fresh Egg Tagliolini (Supplement of €5.00)

fresh tagliolini tossed with salted butter & pecorino cheese, topped with fresh truffle shavings

\*Gluten free and wholemeal pasta options available

## Main Course

### Risotto alla Zucca (v)

butternut squash, topped with scarmorza affumicata

### Grilled Argentinean Rib Eye 300g

served with pepper sauce

### Chargrilled Chicken Breast

served with a mediterranean lentil salad & a garlic butter

### Crispy Local Pork Belly

slow roasted pork belly served with a red wine reduction & an apple & celeriac gel

### Slow Roasted Fillet of Fresh Salmon

served with a white wine creamy sauté of mussels & tarragon

### Beef Medallions (Supplement of €9.95)

pan roasted beef medallions, served with a porcini & pecorino sauce, topped with fresh truffle shavings

### Char Grilled Irish Grass-fed Fillet of Beef 250g (Supplement of €7.00)

with a mushroom duxelle & a garlic puree

## Dessert

A Selection of Homemade Desserts & Ice Creams (sugar-free ice-cream options available)

**€45.00 per person**