



**FORCHETTA**  
*Early Bird Menu*

 Starters 

**Zuppa di Pomodoro Confit**

Confit tomato soup, spiced mascarpone, herb oil, micro leaf  
(Contains: 2)

**Bruschetta**

Plum vine tomato salsa, coriander, roasted garlic, Auricchio smoked Provolone, Grana Padano, al Tartufo Bianco  
(Contains: 2, 7, 8, 10 wheat)

**Capresse**

Buffalo mozzarella, plum vine tomato, basil, La Masseria extra virgin olive oil, basil oil, dressed arugula  
(Contains: 2, 14)

 Main Course 

**Tortelloni ai Porcini**

Porcini filled tortelloni pasta, confit tomato sauce, Grana Padano, al Tartufo Bianco  
(Contains: 2, 5, 6, 7, 10 wheat & semolina, 11, 12, may contain trace 3)

**Nasello in Padella**

Pan seared hake fillet, potato, courgette, spring onion, asparagus & cherry tomato broth  
(Contains: 2, 9, 12)

**Filetto di Maiale**

Pork fillet, crisp prosciutto, seasonal vegetables, red wine & shallot reduction, rosemary roasted baby potatoes  
(Contains: 14)

**Rigatoni con Ragu di Carne di Manzo**

Slow braised beef ragu, rigatoni pasta, Parmigiano-Reggiano  
(Contains: 2, 6, 10 wheat & semolina, 12)

 Desserts 

**Gelato**

Selection of mixed ice cream, crushed nuts and fresh berries  
(Contains: 2, 5 almonds/walnuts/hazelnuts, 6)

**Panna Cotta Alla Vaniglia**

Vanilla panna cotta, fresh cream, pistachio, blackberry puree, fresh berries  
(Contains: 2, 5)

**Tiramisu**

Coffee soaked biscuit, mascarpone, fresh cream, cocoa  
(Contains: 2, 6, 10 wheat, 14)

Tell us what you are allergic to: 1 Peanuts, 2 Milk, 3 Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy, 8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin  
All our Beef and Lamb is 100% Irish.. All our oil for frying is GM free Pure Rapeseed Oil. Many of our dishes can be prepared Gluten Free so please ask your server

2 Course €24

3 Course €29