

CHRISTMAS MENU

STARTERS

ANTIPASTO ALL'ITALIANA

Small selection of thinly sliced Italian cured meats, cheeses and grilled vegetables with aromatic herbs pesto. 2 (milk), 4, 10 (wheat)

MOZZARELLA ALLA CAPRESE

Fresh buffalo Mozzarella, tomatoes, fresh basil and extra virgin olive oil. 2 (milk), V

ARANCINO DI RISO AL RAGÙ

Homemade Italian rice ball stuffed with Bolognese sauce. 2 (milk), 4, 10 (wheat), 12

POLPO

Slow cooked octopus on toasted bread served with rocket and beetroot salad and octopus mayonnaise on the side. 10 (wheat), 12, 14

GAMBERI IN SALSA PICCANTE

Shrimps in spicy tomatoes sauce. 4, 10 (wheat), 13

BRUSCHETTA N'DUJA E SCAMORZA

Toasted bread with n'duja and scamorza cheese. 2 (milk), 4, 10 (wheat)

MAIN COURSES

RAVIOLI AL GRANCHIO

Homemade ravioli stuffed with crab in a cherry tomatoes sauce and prawns. 4, 6, 10 (wheat), 13, V

RAVIOLI RICOTTA E SPINACI

Homemade ravioli pasta filled with ricotta cheese and spinach in a cherry tomato sauce. 2 (milk), 6, 10 (wheat), V

RAVIOLI AL TARTUFO

Homemade ravioli pasta stuffed with truffle in a creamy "provolone" cheese sauce. 2 (milk), 6, 10 (wheat), V

Pinocchio

ITALIAN RESTAURANT & WINEBAR

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LASAGNA ALLA BOLOGNESE

Homemade Italian Lasagna in a rich homemade Bolognese sauce and Parmigiano cheese. 2 (milk), 4, 6, 10 (wheat), 12

PENNE SALSICCIA E PEPERONI

Penne pasta with Italian sausages and roasted peppers in a rich tomato sauce. 4, 10 (wheat)

PETTO DI POLLO ALLA CREMA DI FUNGHI

Irish chicken breast in a creamy mushroom sauce served with roasted potatoes. 2 (milk), 4

GUANCIA DI MANZO AL VINO ROSSO

Slow cooked beef cheek, braised with red wine. Served with roasted potatoes. 4, 12

POLPETTE PINOCCHIO

Italian meatballs in a tomato sauce, topped with Parmesan cheese. 2 (milk), 10 (wheat)

BRANZINO ALLA MEDITERRANEA

Fresh fillet of sea bass, panfried in a cherry tomatoes, olives and capers sauce. Served with roasted potatoes. 4, 9

DESSERTS

TIRAMISÙ 2 (milk), 4, 6, 10 (wheat)

CHOCOLATE CAKE 2, 5 (almond), 6, 7, 10 (wheat)

LEMON MOUSSE 2 (milk), 6, 10 (wheat), V

We are a Celiac - friendly Restaurant: Gluten-free pasta on request. All our sauces are gluten-free.

SUPPLIERS LIST: Doyle Meat | Wrights of Marino Sysco | K.C Norton | Italicatessen

2 COURSES MEAL € 42.90 PER PERSON
3 COURSES MEAL € 49.90 PER PERSON

ALLERGY INFORMATION: 1 Peanuts, 2 Dairy, 3 Lupin, 4 Sulphites, 5 Tree nuts, 6 Eggs, 7 Soy, 8 Sesame seeds, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Crustaceans, 14 Molluscs, V Vegetarian.