

# EASTER LUNCH



## SOUP

### HOME-MADE CAULIFLOWER SOUP

Served with parmesan crisps

## STARTERS

### GRILLED OCTOPUS

Served with chimichurri & mashed potatoes

or

### TORTELLACCI WITH SPECK

In a mushroom & black truffle sauce

or

### BAKED MOZZARELLA DI BUFALA WRAPPED IN PROSCIUTTO & GUANCIALE

Served with pistachio, rucola & herb oil

or

### GRILLED ARTICHOKE & FENNEL

Capers, basil & herb oil

**€65**  
PER PERSON



## MAINS

### CERNA

Slow cooked fillets of white grouper  
with pumpkin purée

or

### SLOW COOKED NEW ZEALAND LAMB SHANKS

Served with creamy mash potatoes & a rich port  
reduction

or

### IRISH GRASS-FED RIBEYE STEAK

Served with pepper & brandy sauce

or

### PARMIGIANA DI MELANZANE

Thin layers of baked aubergine, rolled with  
ricotta, pine nuts, parmeggiano, in a simple  
tomato sauce

## DESSERT & COFFEE

### LEMON SORBET

&

CANNOLI CON RICOTTA E PISTACHIO

&

CHOICE OF COFFEES

