

A la Carte Menu

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**CICCHETTI/SNACKS**

**Olives** €4.50

**Salted Almonds** €4.50

**Artisan Breads** aged balsamic, olive oil €4.50

**ANTIPASTI**

**Bruschetta** Vine Tomatoes, Extra Virgin Olive Oil, Fresh Basil & Garlic on Sourdough **VE** €8

**Straciatella** Italian Straciatella Cheese, Confit Cherry Tomato, Carasau Bread **(V)** €10

**Impepata di Cozze**, Fresh Mussels, White Wine Sauce, Black Pepper, Sourdough Bread €9.50

**La Cucina Antipasti Plate** Italian Charcuterie, Parma Ham, Galloni 24 Month Seasoning, Artisan Truffle Mortadella, Finocchiona Salami, Cherry Buffalo Mozzarella, Nocellera Green Olives, Artichoke Heart (Vegetarian / Vegan Version available) €18

**Zuppa, Cannellini Beans**, Italian Sausage, Wild Herbs, Extra Virgin Olive Oil, Fresh Crostini €7.50

**PRIMI & SECONDI**

**Risotto**, Prawn Risotto, Bisque Sauce, Crispy Calamari €22

**Orechiette**, Pasta, Heirloom Tomato, Fresh Basil, Parmesan & Burrata **(V)** €18

**Pescato Del Giorno** - Daily Fish of the Day (Please ask your server) €26

**Papardelle** Pasta with Wild Boar Meatballs, Herbs & Paradise Sauce €24

**Agnello** Rack of Lamb with Wild Herbs & Honey Marinade, Saute baby Kale, Chilli & Garlic, Sweetcorn Puree & Roasted Baby Potatoes €28

**Chef's Steak Special (Please ask your server)**

**Chef's Dish of the Day (Please ask your server)**  
vegan options available, please ask your server

**CONTORNI**

**Patate** herb roasted baby potatoes **VE** €4.50

**Rocket and Parmesan Salad** balsamic reduction **V** €4.50

**Fagiolini** fresh green beans in a lemon dressing **V** €4.50

**DOLCE**

**Tiramisu** savoiardi biscuits soaked in coffee, mascarpone cream **V** €7

**Baked Cheesecake** Baileys Cheesecake, Biscuit base & Vanilla Ice-cream **V** €7

**Selection of Cheese** candied nuts, rocket salad, crackers €12