

Lunch & Early Evening Set Menu

2 Course €23.00 ~ 3 Course €28

Served Lunch Mon – Fri 12.00 – 15.00 Sat & Sun 12.00 -15.30

Served Dinner Sun – Fri 17.00 ~ 19.00 Sat & Bank hol. Sun. 17.00 ~ 18.30

Homemade soup of the Evening (G) (V)

Pate dello Chef

Home-made Irish chicken liver pate, garnished with red cabbage salad & warm garlic Ciabatta

Insalata della Casa (G) (V)

*Mixed leaf salad with char grilled fresh vegetables
olives and sliced marinated artichokes.*

Crostino di Salmone Affumicato

*Home-made Ciabatta, topped with organic West Cork smoked salmon,
served with crushed green olive mayonnaise*

Antipasto Rinuccini (G)

*Wafer thin slices of air cured Italian meats,
olives, roasted red peppers, cannellini bean salad, red cabbage & hot garlic Ciabatta bread*

Involtini di Melanzane (V)

*Rolls of aubergines, stuffed with Ricotta cheese and sundried tomatoes,
baked in a fresh tomato sauce, served hot with a dusting of 24 month aged Parmesan cheese*

Fiori di Bresaola (G)

*Wafer thin slices of air-dried fillet of beef, stuffed with basil & garlic ricotta, toasted walnuts,
dressed with seasonal organic leaves and basil pesto*

Capesante al Profumo d'Aglio (€4 supp) (G)

*Seared Kilmore Quay Scallops, drizzled with extra virgin olive oil, white wine, garlic and fresh
coriander*

Catch of the Day (G)

Fresh daily from the boats of Kilmore Quay

Cannelloni dello Chef

*Home-made Free Range egg fresh pasta, stuffed with red wine braised Irish Beef Fillet &
Ricotta, oven baked in a fresh tomato sauce*

Porchetta Rinuccini (G)

*Roast Irish Pork Belly, stuffed & rolled with garlic & fresh herbs, finished with a Marcella wine
reduction*

Polpettine con Spaghettoni

Home-made baby meatballs served in a fresh tomato sauce with garlic and basil Spaghettoni

Spaghettoni con Gamberoni

*Spaghettoni, with Fresh Kilmore Quay prawns, extra virgin olive oil, garlic, basil and a touch of
chilli*

Suprema di Pollo ai Funghi

Fillet of Irish chicken in a cream and forest mushroom sauce with pancetta, white wine and fresh basil

Anatra al Sapore d'Arancia (€5 supp) (G)

Award winning Silver Hill Irish duckling, oven baked in a fresh orange juice and Aurum liquor sauce until crisp

Filetto di Manzo Buatt (€5 supp) (G)

Seared Irish Fillet of Beef, served with a cream and black pepper sauce