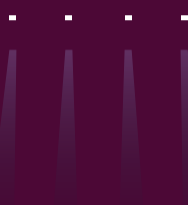




FORCHETTA



DINNER MENU



FORCHETTA

. . . .

There is great variety in a country of Italy's size; it is about 750 miles from the Alpine peaks of the north to the toe of the "boot".

The country also has two large islands, Sicilia and Sardinia.

It's changing geography from north to south results in a fascinating profusion of different foods as well as the rich palate of Italian wines.

Food in Italy means pure enjoyment, daily celebrated as a feast for the senses, in the company of family or friends, at home or in a good restaurant.

- Claudia Piras -

Buon Appetite

Antipasti - Starters

Antipasto all' Italiana per Due (Serves 2) milano salami, parma ham, mozzarella, smoked salmon, pickled vegetables, olives, focaccia	€18.95
Suppli di Riso fried balls of rice with crab & mozzarella cheese, lemon salsa verdi	€9.00
Bruschetta al Commodore toasted Italian bread topped with plum tomato, roasted peppers olive oil & basil	€10.50
Insalata Caprese heirloom tomato & toonbridge farm mozzarella, extra virgin olive oil & basil leaves	€9.50
Insalata verdi di pere, noci e gorgonzola green salad of pear, walnut & gorgonzola cheese	€10.00
Capriccio della brossala dry salted beef with extra virgin olive oil, rocket, lemon & parmesan shavings	€10.00
Calamari fritti deep fried calamari sauté garlic & olive oil sauce, aubergine chips	€10.00
Cozze alla siciliana sauté mussels with balsamic shallots, pancetta & wine	€9.50

Zuppe - Soup

Cacciucco Tuscan Seafood Stew mussels, prawns, white fish seasonal vegetables & white beans	€8.50
Zuppa di Minestrone diced seasonal vegetables, pasta & herbs, tomato based soup	€7.00

Primi- Pasta

	Small Portion	Full Portion
Penne all' Arrabiata tomato & basil sauce, crushed chilli, garlic, extra virgin olive oil	€7.95	€12.00
Spaghetti alla Carbonara spaghetti with italian style carbonara, pancetta, white wine, eggs, parmesan cheese	€9.50	€14.00
Pappardelle Piccanti chorizo sausages, smoked garlic, red chilli & corrainder cream	€9.50	€14.00
Linguine ai Frutti Di Mare clams, mussels, tiger prawns, sword fish, garlic, chilli, white wine & tomato sauce	€9.50	€14.00
Gnocchi Con Porcini e Pomodoni Secchi gnocchi pasta with porcini mushrooms, sundried tomatoes sauce	€9.50	€14.00

Secondi - Main Course

Carne-Meat (All steaks are chargrilled)

Bistecca Con l'osso bone in rib eye steak (14oz - 396g)	€29.95
Bistecca Di Manzo sirloin steak (8oz - 226g)	€24.95
Filetto Fillet Steak (8oz - 207g)	€26.95
Filetto Di Carne e Gamberi-Surf & Turf beef fillet (5oz-141g) & fried garlic tiger prawns	€25.95

All of the above steaks served with chips & roast seasonal vegetables
served with a choice of one sauce: green pepper & brandy cream,
tomato & garlic butter, mushroom white wine bacon cream

Agnello Arrosto Delle Colline Di Kerry €21.00
pan roast chump of Kerry hill lamb, celeriac puree, pickled
beetroot & thyme jus

Filetto Di Maiale Avolto €19.00
grilled pork fillet rocket, pea shoot, warm potato salad
& red pepper sauce

Supreme Dipollo Con Formaggio Di Capra €16.50
supreme of chicken stuffed with goats cheese & sage,
rosemary & sundried tomato ragu

Osso Buco €23.00
braised veal shank, tomato, herbs, saffron risotto & parmesan

Pesce - Fish

Salmone avvolto in prosciutto €18.50
di parma frutti di mare
grilled salmon wrapped in parma ham in garlic butter
& shellfish sauce

Pesce spada alla griglia €19.00
grilled sword fish, aubergine & pinenut compota, tomato butter

Lento cotto merluzzo €18.00
cod with potatoes, black olives, fried anchovies & olive oil

Risotto al Gamberetti €17.00
prawn risotto

Contorni - Side Orders

Insalata Mista €4.00
mixed side salad

Verdure al Forno €4.00
roast seasonal vegetables

Rucola €4.00
rocket & parmesan salad

Patatine Fritte €4.00
chips with aged balsamic vinegar & sea salt on side

Patate Arrosto Rosmarino e Aglio €4.00
rosemary & garlic roasted potatoes

Pizza

Romana black olives, anchovies & capers, tomato sauce & buffalo mozzarella	€12.95
Ai Funghi portobello & oyster mushrooms, tomato sauce & mozzarella	€12.95
Sorrentina Italian salami, tomato sauce, caramelised red onion, goat's cheese & sundried tomatoes	€13.50
Amalfi garlic prawns, tomato sauce, fresh chilli & coriander, olive oil	€13.95
Calzone spinach & ricotta, crisp pancetta, mushroom, tomato sauce – folded pizza	€13.95
Taormina buffalo mozzarella cheese, cherry tomatoes, rocket leaves, parma ham, shaved parmesan & olive oil	€13.95
Calabrese smoked chicken, chorizo, tomato sauce, mozzarella & crumbled feta, rosemary oil	€11.50
Corleone tomato sauce, onions, fresh tomato, tuna & artichokes	€13.95

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses and income. The document provides a detailed list of items that should be tracked, such as inventory levels, supplier payments, and customer orders. It also outlines the procedures for recording these transactions, including the use of standardized forms and the importance of double-checking entries for accuracy.

The second part of the document focuses on the analysis of the recorded data. It describes various methods for identifying trends and anomalies in the financial records. This includes comparing current performance against historical data and industry benchmarks. The document also discusses the importance of regular audits to verify the accuracy of the records and to detect any potential fraud or errors. It provides a step-by-step guide for conducting these audits, from the selection of samples to the final reporting of findings.

The final part of the document addresses the reporting and communication of the financial information. It explains how to prepare clear and concise reports that provide a comprehensive overview of the company's financial health. It also discusses the importance of transparency in financial reporting and the need to communicate the results to all relevant stakeholders, including management, investors, and regulatory bodies. The document concludes with a summary of the key points and a call to action for the reader to implement the best practices outlined throughout the text.



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