

A M E R I C A N A

Feasting Menu

A selection of all the plates below, €27.50 per person

Add a glass of Prosecco, €35 per person

Burrata, grilled peach, basil

(1a,4)

Arancini, tomato, buffalo mozzarella

(1a,4,13)

Tempura prawn, chili creme fraiche

(1a,4,5d)

Potato & mozzarella croquettes, lemon aioli

(1a,4,7,12)

Spicy beef meatballs with tomato sauce

(1a,4,7,8,13)

Ravioli, wild mushroom, ricotta, sage butter, parmesan (1a,4,7)

Carpaccio di Bresaola, crispy shallots, mustard aioli,
parmesan, rocket (4)

A service charge of 12.5% will be added to groups of 6 or more people.

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E- Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds,12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin