

Salads

Chicken teriyaki salad 12.50

A mixture of baby spinach, scallions, cherry tomatoes, julienne of carrots, cucumber and toasted sesame seeds, topped with braised chicken thighs marinated in teriyaki sauce

Lemon coriander prawn salad 13.50

Prawns marinated in coriander and lemon infused oil, mixed with seasonal leaves, cucumber, fennel shavings, thinly sliced red onions, cherry tomatoes and rucola

Bufala and walnuts salad 11.50

Whole mozzarella di Bufala set on a bed of rucola leaves, accompanied with zucchini ribbons, red radish wafers, fresh chilli, mint leaves, toasted walnuts and mustard emulsion

Smoked duck salad 14.50

Mixed salad leaves accompanied with orange segments, chicory, toasted walnuts, in-house smoked duck breast and red radish wafers, dressed with white wine vinaigrette

Scrunched kale salad (can be vegan without brie cheese) 11.50

Kale, marinated beetroots, sliced pears, quinoa, toasted walnuts and mustard dressing, topped with brie cheese

Soups

Soup of the day 9.50

Served with toasted slices of ciabatta

Rich prawn bisque 11.50

Topped with sun-dried tomatoes and served with sliced toasted ciabatta

Starters

Calamari fritti S13.50 / M19.50

Dusted with our special flour coating, served with garlic aioli, chef's salad and lemon wedges

Chicken liver mousse 7.50

Accompanied with red onion jam, micro leaves, and garlic fougasse

Chickpea falafel 6.50

Chickpea patties served with green tahini dressing, sliced cucumber, micro salad, scallions and fresh coriander

Beetroot cured salmon 10.50

Slices of salmon cured in rock salt and beetroot, served with dill cream cheese, caper berries and micro salad, accompanied with artichoke and lemon pesto

Starters to share

Assaggi di bruschetta 9.50

A selection of home-made focaccia bread topped as follows:

- Tomato chutney and melted mozzarella
- Home-made pesto Genovese and melted brie cheese
- Garlic and thyme fougasse

Octopus ragout 21.50

Slow cooked octopus with garlic, onions, black olives, capers and rich tomato sauce, accompanied with garlic thyme fougasse

Munchies focaccia 10.50

Focaccia base baked with rosemary and garlic oil, finished with cherry tomatoes, parmesan shavings and rucola

Pasta and risotto

Risotto zucca 9.50 - 12.00

Arborio rice cooked with garlic, onions, diced pumpkin, white wine and sage, finished with cream, parmesan cheese and pumpkin puree, topped with brie cheese, cashew nuts and crispy sage leaves

Risotto pollo al pesto 10.50 - 13.00

Arborio rice cooked with garlic, onions, chicken thighs, pesto Genovese and parmesan cheese, topped with toasted walnut crumble

Tagliatelle calamari e serrano 11.50 - 14.00

Tossed with, onions, garlic, calamari rings, sundried tomatoes, prawn bisque, serrano ham, a dash of cream, and fresh dill

Paccheri al ragu di salsiccia 10.50 – 13.00

Mixed with slow cooked sausage, red onion, garlic, and pea ragu, topped with rucola and fresh ricotta

Spaghetti acciughe 9.50 – 12.00

Tossed with anchovy and caper butter, garlic, cherry tomatoes, fish stock and white wine topped with caper berries and fresh anchovy fillets

Tagliatelle con carciofi e tonno affumicato 12.50 – 15.00

Enhanced with lemon and artichoke pesto, artichoke hearts, spinach leaves, olives

and smoked tuna

Paccheri guanciale 10.50 – 13.00

Tossed with garlic, onions, guanciale, buffalo cream sauce, fresh parsley, and cured egg yolk

Spaghetti al ragu di lenticchie 8.50 – 11.00

Tossed with lentil and mixed vegetables, cooked in a rich red wine and tomato ragu

Tortelli cingiale (wild boar) 11.50 – 14.00

Tossed with garlic, onions, honey, rosemary, cherry tomatoes and red wine jus, topped with crushed cashew nuts

Gnocchi con crema di tartufo 9.50 – 12.50

Tossed with mushrooms, spinach, garlic, and truffle cream sauce, topped with fresh spinach leaves

Kindly ask your server for gluten free or brown pasta

Burgers

Munchies burger 15.50

Home-made beef and pork patty, set on mixed salad leaves, tomato slices, pickled gherkins and garlic aioli topped with melted smoked cheddar and beer battered onion rings, served in a brioche bun, accompanied with chips

Irish angus burger 14.50

100% Irish angus beef patty set on salad leaves, tomato chutney and thinly sliced red onions served in a brioche bun, accompanied with chips

Vegan burger 13.50

Plant based vegan patty served in a multigrain bun with rucola leaves, thinly sliced onions, pickled gherkins and grain mustard sauce, accompanied with beer battered onion rings and chef's salad

Chicken burger 13.50

Grilled chicken breast topped with red wine onion marmalade, mozzarella di Bufala, rucola leaves and tomato slices served in a multigrain bun, accompanied with roast potatoes

Main courses

Rib-eye steak 29.50

Fresh rib-eye steak approx.350g raw meat cooked to your liking, served with seasonal vegetables and lemon wedge

Pork belly confit 19.00

Local confit pork belly with crispy skin, set on sauteed carrots, cabbage and Bok choy, toasted sesame seeds, pumpkin puree, drizzled with honey sesame jus

BBQ pork ribs 27.50

Braised baby back pork ribs, glazed with in-house BBQ sauce, served with chef's slaw

Smoked duck breast 18.50

Served medium, set on an apple, pumpkin, peas, and quinoa salad, served with pea puree

Boneless beef rib 22.50

Braised beef rib set on carrot and parsnip batons, drizzled with veal jus and garlic puree

Chicken thighs 19.50

Grilled chicken thighs accompanied with charred chicory and Bok choy, drizzled with jus and garnished with toasted flaked almonds

Salmon fillet 24.50

Oven baked salmon fillet served with pepper piperade, grilled scallions, caper berries and Dutch sauce

Polenta alla plancha (can be vegan without egg) 15.50

Grilled polenta bars accompanied with a scatter of kale, mushrooms, carrots, and parsnips, romesco sauce and sous-vide egg

All the above dishes are served with a choice of French-fries or roast potatoes

Sides

Sweet potato fries 4.00

Rucola, cherry tomato and parmesan salad 3.50

Roast potatoes 3.50

French fries 3.50

Truffle fries 4.00

Truffle mash 4.50

Polenta fritters with rosemary salt 3.50

Seasonal vegetables 3.50

Pepper sauce 2.50

Mushroom sauce 2.50

Red wine jus 2.50

Pizza

Margherita 8.00

Tomato sauce, mozzarella, basil leaves, oregano

Funghi 9.00

Tomato sauce, mozzarella, fresh mushrooms, truffle oil, oregano

Pizza Napoli 9.50

Tomato sauce, mozzarella, anchovies, caper berries, black olives, oregano

Pepperoni 9.50

Tomato sauce, mozzarella, pepperoni salami, oregano

Quattro formaggi 11.00

Tomato sauce, mozzarella, gorgonzola, brie cheese, parmesan

Chicken supreme 11.00

Tomato sauce, mozzarella, mushrooms, chicken strips, onions, in-house BBQ sauce

Capricciosa 10.50

Tomato sauce, mozzarella, ham, eggs, olives, mushrooms, artichokes

Al salmone 14.50

Focaccia base topped with dill cream cheese, mozzarella, onions, smoked salmon, caper berries

Pizza YUE (can be served vegan without mozzarella di Bufala) 11.00

Tomato sauce, mozzarella di Bufala, eggplant, marrows, potatoes, basil leaves

Majjistrat 13.50

Tomato sauce, mozzarella, Serrano ham, cherry tomatoes, rocket leaves, parmesan shavings, oregano

Mortadella con pistachio 13.50

Mozzarella, cream, cherry tomatoes, mortadella Bologna, mozzarella di Bufala, crushed pistachios

Ricotta calzone 12.50

Mozzarella, ham, mushrooms, ricotta, rocket leaves, Serrano ham

Gorgonzola pizzotto 13.50

Mozzarella, gorgonzola, mushrooms, drizzled with honey and sesame seeds, served with rocket leaves and walnuts