

Christmas

DINNER



APPETIZER

Crostini Stracciatella

Toasted sourdough bread topped with stracciatella cheese, Cantabrian anchovies, and sun-dried tomatoes

G MK F

Pappa al Pomodoro

Traditional Tuscan tomato soup topped with burrata

G MK

Carpaccio di Manzo

Carpaccio of Irish fillet beef with Parmesan sauce and truffle shavings

MK

Gamberi Piccanti

Pan fried prawns in a spicy tomato sauce

F C

MAIN COURSE

Paccheri Pasta Genovese

Paccheri pasta with slow-cooked Irish beef and onion sauce, topped with Pecorino cheese

G MK

Merluzzo all Livornese

Pan-fried cod fillet in a tomato, garlic, black olive, and caper sauce, served with caponata vegetables

F

Guancia di Manzo

Slow-cooked beef cheek in red wine sauce, served with mashed potatoes and baby carrots

MK SP

Ravioli al Tartufo

Truffle ravioli in a rich Parmesan sauce

G MK E SP

DESSERT

Panettone Con Gelato

Traditional Italian Christmas cake with vanilla ice cream and chocolate sauce

G E (May contain nuts)

Cannolo Siciliano

Crispy pastry shell filled with sweet ricotta, topped with chocolate, orange zest and pistachio

G E MK SP N(Pistachio)

Panna Cotta

Cinnamon panna cotta with mulled wine sauce

MK

The Little Pig
SPEAKEASY

€60 per person

12.5% service charge applies on groups of five or more