

# Christmas

## LUNCH



### APPETIZER

#### Crudo e Bufaline

Parma Ham and Cherry Buffalo Mozzarella, Served with Rocket Salad  
MK SP

#### Pappa al Pomodoro

Traditional Tuscan tomato soup topped with burrata  
G D

#### Arancini ai Funghi con Salsa al Gorgonzola

Crispy Risotto Balls Filled with Mushrooms, Served with Gorgonzola  
G MK E

#### Salmone Affumicato con Ricotta al Limone

Smoked Irish Salmon Served with Lemon Ricotta Cheese and Caramelized Onions  
F MK

### MAIN COURSE

#### Pasta Treccie

Treccie Pasta with Fresh Datterino Cherry Tomato Sauce, Prawns, Stracciatella Cheese, and Basil  
G MK F C

#### Pasta Pappardelle

Pappardelle Pasta in a Venison Red Wine Ragù, Pecorino Cheese and a Touch of Cream  
G(Wheat) MK CY E

#### Salmone con Caponata di Verdure

Pan-Fried Salmon Fillet Served with Vegetable Caponata and Tarragon Oil  
F MK CY

#### Gnocchi al Gorgonzola e Spinaci

Potato Dumplings Served with White Gorgonzola Sauce and Baby Spinach  
G E MK

#### Controfiletto di Manzo 10oz (€8 supplement)

Grilled 10oz Irish Hereford Prime Strip, Served with Crispy Onions & Peppercorn Sauce  
MK SP

### DESSERT

#### Chocolate Brownie

Hazelnut brownie served with vanilla ice cream and strawberries - E MK N(Hazelnut) G(Wheat)

#### Ice Cream & Sorbet

Flavours include Madagascar vanilla, salted caramel, pistachio or chocolate ice cream and lemon or coconut sorbet - MK E(Ice cream) Gluten-Free (May contain nuts)

#### Panettone

Traditional Italian Christmas cake with vanilla ice cream and chocolate sauce - G E (May contain nuts)

#### Vegan Cheesecake

Vegan Belgian chocolate cheesecake - G SY

*The Little Pig*  
SPEAKEASY

€40 per person

12.5% service charge applies on groups of five or more