

# BAR ITALIA

## RISTORANTE

### *Menu di Natale - Christmas gourmet set menu*

3 courses €50 Choose a dish from each section  
Welcoming glass of bubbly Prosecco and soup appetizer

#### **Starters / Antipasti**

##### **Calamari fritti**

*Crispy fried calamari rings, semola flour*

##### **Salmone affumicato(gf)**

*Burren cold smoked organic Irish salmon marinated with orange and pink peppercorn*

##### **Bruschetta rustica (v)(n)**

*Toasted wholemeal sourdough bread, in house made basil and nut pesto,  
Roasted peppers, goat cheese*

##### **Burrata e prosciutto di Parma DOP (gf)**

*Specially flown from Puglia creamy burrata cheese, 24 months cured Parma ham DOP*

##### **Parmigiano 24 mesi con balsamico tradizionale DOP(v)(gf)**

*Parmigiano 24 months DOP, drizzled with 18 years aged tradizionale di Modena balsamic*

#### **Main Courses / Secondi**

##### **Special pasta of the day**

*Waiter will advise on the day*

##### **Ravioloni granchio e aragosta (e)**

*Ravioli filled with crab and lobster*

##### **Risotto ai funghi di bosco e Porcini (v)(gf)**

*Carnaroli rice, Porcini and wild mushroom, Parmigiano DOP*

##### **Fresh catch of the day**

*Waiter will advise of fresh fillet of wild fish available, served with side*

##### **Saltimbocca di pollo Irlandese (gf)**

*Gilligan's Irish chicken breast, prosciutto ham, sage and oak aged Sicilian  
Marsala sauce, served with rosemary roast potatoes.*

##### **Costata di Manzo Irlandese (280grs) con patate (gf)**

*Gilligan's Hereford Irish rib-eye chargrilled  
Served with roasted rosemary potatoes*

#### **Desserts / Dolci**

##### **Tiramisu' al Vinsanto**

*Tiramisu prepared with Tuscan Vinsanto*

##### **tea and coffee**

##### **Panna Cotta(gf)**

*Panna Cotta with berry coulis*