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3 Course
€34.95pp













Starters

- Chef's soup of the day with crusty bread  
- Beetroot carpaccio, with poached pear, goats' cheese, thyme, honey & virgin olive oil 
- Spicy salmon fishcake, siracha mayo, baby leaves  
- Sicilian arancini with meat ragu & spiced tomato sauce  
- Cocktail of prawns with Marie Rose sauce, pickled cucumber & caviar (supplement €2.50)   
- Chicken liver parfait, crostini, red onion marmalade   
- Crispy calamari, salt, pepper, chilli, spicy alioi, lime  
- Platter of Italian cured meats, pickles, rocket & parmesan (supplement €4) 

Main Courses

- Roast beef, pork or chicken, (Roast lamb is supplement €3)   
all served with roast potatoes, creamed potatoes, Yorkshire pudding
& seasonal vegetables
- Eduardo's fish & chips, mushy peas, hand cut fries, tartare sauce  
- Penne Arrabiata spicy tomato sauce, parmesan and loads of fresh basil  
- Seabass, lime, rosemary, asparagus risotto, crispy fried onions & basil oil
- Pork fillet saltimbocca, parma ham, garlic, sage, white wine & lemon (supplement €4)  
- Grilled sirloin steak, gremolata (parsley, garlic, lemon)  
& a little chilli, onion rings & chips (supplement €8)
- Classic Caesar salad with roasted chicken (or add tiger prawns €4 supplement)  
- Caprese salad Italian flag (tomatoes, avocado, mozzarella)

Desserts

- Apple crumble with vanilla ice cream or custard  
- Vegan sticky Lemon cake (gluten free) vegan lemon sorbet 
- Classic tiramisu with mascarpone & amaretto   
- Chefs' chocolate brownie, vanilla ice cream & chocolate sauce  
- Crème brulee with baileys Irish cream & shortbread  
- Gelati ice cream selection (3 choices) with toffee sauce & biscotti (supplement €3)  
- Italian cheeses with honey & truffle (supplement €5) 