

# Dunmore East Rambling Weekend

May 21<sup>st</sup> – 23<sup>rd</sup> 2010

## Gli Antipasti:

### Calamari Fritti

Deep Fried Calamari with Homemade Aioli

### Pizza all' Aglio (V)

9" Pizza base with crushed Garlic Oil, Salt & Black Pepper

### Chorizo Escalivada

Spicy Chorizo Sausage with Roast Sweet Peppers & Salsa

### Zuppa del Giorno

Homemade Soup of the Day:- Please check the board for today's flavour

### Insalata di Rucola (V)

Tom Cleary's Rocket, Cherry Tomatoes from David Currid and Shavings of Grana Padano Parmesan Cheese

## Secondi:

### Risotto di Verdure (V)

Herb infused Risotto with Sun Dried Tomato, Roast Red Peppers & Black Olive. Finished with Crème Fraiche

### Pizza di Mare

12" Pizza base with local Seafood & plenty of it!!

### Merluzzo Arrosto

Herb Crusted Cod Fillet served with crushed Potato & Pesto Cream

### Penne Toscana

Penne Pasta in a Garlic, White Wine & Sage Cream sauce with Diced Chicken & Sautéed Bacon

### Bistecca all' Azzurro

8oz Sirloin of Irish Beef, Sautéed Onions & Mushrooms with Pepper Sauce & Chips

### Pollo Piccata

Herb coated Chicken Breast, served with Roast Mediterranean Vegetables in a homemade Tomato sauce.  
Served with sautéed Potatoes

## Dolci:

### Gelati

Selection of Ice Cream

### Profiteroles

Served with Vanilla Ice Cream & Chocolate Sauce

### Torta di Cioccolata

Warm Chocolate & Walnut Brownie, served with Custard

### Tiramisu

With Vanilla Ice Cream

### Tea/Coffee

€25 per person