

## **Italian Wine dinner £70pp**

*NV Verduzzo Prosecco; Veneto*

**Roast sweetcorn & truffle soup**  
*Parmesan straw*  
*(2013 Vesevo Greco di Tufo; Campania)*

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**Strangford prawn raviolo**  
*confit fennel and prawn bisque*  
*(2014 Zuani; Collio)*

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**Roast local pigeon**  
*guanciale, braised lentils and balsamic vinegar*  
*(2013 Terre di Montelusa Primitivo; Puglia)*

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**Finnebrogue venison**  
*capanata and potato gnocchi*  
*(2013 Cortegiara Valpolicella Ripasso; Veneto)*

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**Glazed Sicilian lemon tart**  
*mascarpone cream and winter berries*  
*(2014 Araldica Moscato Passito; Piedmont)*

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*Tea/coffee and petit fours*

*Menu subject to seasonal availability.*



Service is not included; however a discretionary service charge of 10% will be added to parties of 6 or more.

**Restaurant opening times**  
Tuesday - Thursday 6.00pm - 9.00pm  
Friday & Saturday 6.00pm - 9.30pm

Available for functions and private dining.

**For reservations please**  
telephone 028 9754 1210