

# DUNNE & CRESCENZI

L' OFFICINA | RESTAURANT

## *Festive Set Menu*

2 course €23

3 course €28

### PROSECCO COCKTAIL

*Start in style with a glass of bubbly mimosa prosecco (add €5)*

## *Starters*

### MINISTRONE di VERDURE

*Hearty vegetable and Tuscan bean soup, prepared daily (v) (vg)*

### BRUSCHETTA al POMODORO

*3 pieces of toasted Altamura sourdough with vine ripened tomatoes, fresh basil, and extra virgin olive oil (v) (vg)*

## *Mains*

### PANZEROTTI con FUNGHI PORCINI

*Ravioli pasta filled with porcini mushrooms dressed with parmesan fondue and truffle oil*

### GNOCCHI alla BOLOGNESE

*Gnocchi pasta with slow cooked traditional Bolognese, McLaughlin's butcher Irish beef*

### PENNE with PRAWNS

*Penne pasta with Doyle's prawns, white wine, garlic, cherry tomatoes, hint of chilli, rocket leaves*

## *Dessert*

### WARM CARAMEL FONDANT

*Served with Italian vanilla pod ice cream*

or

### GELATO ITALIANO (gf)

*Choice of chocolate, vanilla, strawberry and pistachio*

*Barista coffee/tea accompany the dessert*

*Please consult our Allergen menu available at the till area or from your server:  
Gluten free bread and pasta available on request. Food is freshly prepared on the premises  
Daily. Please be aware of possible cross contamination in our busy kitchen.*

*A discretionary 10% service charge will be applied for groups of 6 persons or more.*