

SET MENU A

Ferretti

Antipasto to share...

FOCACCIA AL FERRETTI (to share) (G) (L)

Cherry tomatoes, rucola, Parma ham, mozzarella di Bufala DOP and Parmesan shavings, drizzled with extra virgin olive oil and oregano

Secondi Piatti

POLLO AI FERRI

Lava grilled marinated chicken breast with Cajun and lemon pepper served with lemon wedge
or

SMOKEY BBQ SPARE RIBS (Sesame seeds)

Glazed pork loin ribs with our homemade SMOKEY BBQ sauce and sesame seeds, accompanied with coleslaw

or

BISTECCA TAGLIATA (G) (L)

Lava grilled 300gr grain fed Argentinian fresh flank steak served tagliata with grana shavings, cherry tomatoes, crispy onions and rucola

or

SPIGOLA

Fillet of seabass with garlic, white wine and fresh herbs served al "cartoccio" with sweet and bell peppers salsa

All main courses are served with seasonal vegetables
and roasted potatoes or salad and fries

Selezione di Dolci o Gelato e Café

Selection of cakes or ice cream and black or white coffee

SAUCES Mushroom, Peppercorn, Gorgonzola, Truffle or BBQ € 2.50

*** All portion weights are the approximate weights before cooking.**

V – Vegetarian, **VGN** – Vegan, **G** – Contains Gluten, **L** – Contains Lactose, **N** – Contains Nuts, **S** – Spicy –
Sesame seeds

We also serve gluten free pasta and gluten free bread

SET MENU B



Primi Piatti

ZUPPA DEL GIORNO

Soup of the day

or

FORMAGGIO GOZITANO FRITTO (G) (L) (V) (sesame seeds)

Mixed sesame seeds crusted local cow's cheese served deep fried on a crispy petit salad, dressed with honey - cinnamon syrup and berries compote

or

GARGANELLI CON POLLO, PANCETTA E FUNGHI (G) (L)

Fresh pasta tossed with marinated cajun chicken fillets, shallots, pancetta, bell peppers, mushrooms, dry cherry, garden herbs and fresh cream

or

PENNE AL SALMONE (G) (L) (N)

Fresh and smoked Norwegian salmon sauteed with shallots al pesto Genovese topped w/ salmon caviar

Secondi Piatti

POLLO AI FERRI (L)

Lava grilled marinated chicken breast with Cajun and lemon pepper served with mushroom sauce

or

LAMB KOFTA (L) (G) (N)

Lava grilled 300gr of ground lamb with onions, garlic, coriander & ginger, seasoned with ras el hanout spice & served on a bed of couscous with minted mayo

or

VEAL RIB-EYE 300GR *

Lava grilled Grain-Fed fresh Irish Veal rib-eye

or

TRANCIO DI SALMONE (G) (SESAME)

Fresh Norwegian salmon fillet roasted to a nearly cooked through degree with herbed crust & set on a bed of curry risotto

Selezione di Dolci o Gelato e Café

Selection of cakes or ice cream and black or white coffee

All main courses are served with seasonal vegetables and roasted potatoes or salad and fries

SAUCES Mushroom, Peppercorn, Gorgonzola, Truffle or BBQ € 2.50

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SET MENU C



Primi Piatti

ZUPPA DEL GIORNO

Soup of the day

CALAMARI FRITTI (G)

Floured and seasoned deep fried baby calamari, tossed with garlic & garden herbs, served with lemon wedge and homemade tartar sauce

RISOTTO CON POLLO E FUNGHI TRIFOLATI (G) (L)

Riso arborio sautéed with shallots, chicken fillets, porcini mushrooms, tartufo, chestnut mushrooms, fresh herbs and Parmesan shavings

FIOCCHETTI DI PERE E FORMAGGIO (G) (L) (N) (V)

Fresh pasta stuffed with brie cheese and pears tossed in garlic and sun dried tomatoes, white wine, gorgonzola cheese, baby spinach and walnuts

Secondi Piatti

POLLO CHEF (L)

Grilled chicken breast, with pancetta and mozzarella fior di latte, served with truffle sauce

PETTO D'ANATRA (G)

Pan seared 300grms of Margaret duck breast, served glazed with star anise orange sauce, accompanied with duck confit croquette & forest fruit compote

BISTECCA BLACK ANGUS ALLA GRIGLIA 300GR *

Lava grilled Argentinian grain fed Black Angus fresh rib-eye steak

CALAMARI ALA PADELLA

Baby calamari sautéed in garlic, white wine, cherry tomatoes and garden herbs

PESCE FRESCO DEL GIORNO

Enjoy fresh fish prepared by our Chef. Grilled, al Cartoccio, poached or salt crusted

Selezione di Dolci o Gelato e Café

Selection of cakes or ice cream and coffee

All main courses are served with seasonal vegetables and roasted potatoes or salad and fries

SAUCES Mushroom, Peppercorn, Gorgonzola, Truffle or BBQ € 2.50

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SET MENU D



Primi Piatti

ZUPPA DEL GIORNO

Soup of the day

Secondi Piatti

FORMAGGIO GOZITANO FRITTO (G) (L) (V) (Sesame seeds)

Mixed sesame seeds crusted local cow's cheese served deep fried on a crispy petit salad, dressed with honey - cinnamon syrup and berries compote

GARGANELLI CON POLLO, PANCETTA E FUNGHI (G) (L)

Fresh pasta tossed with marinated cajun chicken fillets, shallots, pancetta, bell peppers, mushrooms, dry cherry, garden herbs and fresh cream

LINGUINE CALAMARI E GAMBERI (G) (L)

Linguine with peeled prawns & baby calamari flambéed with Sambuca in garlic and spring onions with cherry tomatoes, fresh herbs, cream and finished in a light prawn velouté

Secondi Piatti

SCALLOPIONE DI POLLO (G) (L) (Sesame seeds)

Pan fried breaded marinated chicken breast, topped with prosciutto, rucola, Parmesan shavings, cherry tomatoes & lemon wedge

FILETTO DI MANZO (L)

Pan seared 'aged' New Zealand prime steer fillet of beef 300gr flamed with cognac, rosemary & mustard sauce

VEAL RIB-EYE (L)

Irish lava grilled milk fed veal rib-eye 300gr, rubbed with thyme and crushed garlic

PESCE FRESCO DEL GIORNO

Enjoy fresh fish prepared by our Chef (Grilled, al Cartoccio, poached or salt crusted)

Selezione di Dolci o Gelato e Café

Selection of cakes or ice cream and coffee

All main courses are served with seasonal vegetables
and roasted potatoes or salad and fries

SAUCES Mushroom, Peppercorn, Gorgonzola, Truffle or BBQ € 2.50

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