

# AZZURRO VALUE MENU

AVAILABLE ALL DAY, EVERY DAY, SEVEN DAYS A WEEK

## Gli Antipasti:

### Moules Marinieres

Fresh Dunmore East Mussels in a White Wine & Garlic Cream Sauce

### Pizza all' Aglio (V)

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

### Insalata di Bietola e Agnello

Beetroot & Walnut Salad with a Lamb roulade scented with Herbs & Lemon.  
(Our Lamb comes from Tom Kearney's farm in Gracedieu, Co. Waterford)

### Zuppa del Giorno

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

### Tortini di Cipolla (v)

Red Onion Tartlet with Wild Rocket & Crumbled Organic Goats Cheese

## Secondi:

### Risotto di Piselli e Funghi (v)

Pea & Mushroom Risotto finished with flaked Almonds & Sun Dried Tomatoes

### Pizza di Mare

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

### Merluzzo Arrosto

Herb Crusted Cod Fillet served with crushed Potato, Pesto Cream & Mussel garnish

### Spaghetti Polpettini

Spaghetti with homemade Meatballs in a spicy Tomato sauce  
(Our Mince comes from Tom Kearney's farm in Gracedieu, Co. Waterford)

### 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

### Semifreddo di Bosco

Homemade Red Berry Parfait

2 Courses €17.50 per person

3 Courses €22.50 per person