

PinoCCchio

Italian Restaurant & Winebar



3 Courses dinner with Tea/coffee ONLY € 25.00

Starter

Insalata mediterranea

Fresh Mediterranean salad with rocket, lettuce, tomato, mozzarella, olives, tuna and shavings of parmesan cheese. Suggested dressing: balsamic vinegar and extra virgin olive oil

Bianco, Rosso e Verde

Basically a Caprese salad but with the colours of Italian flag: Green (basilico drops), White (mozzarella)

Red (tomato)

Piatto formaggi

A mix of Italian cheese served with our homemade chutney

Misto salumi Regular

Mix of Italian cured meat, cheese, homemade mustard and grilled vegetables.

Salmone affumicato marinato

Cold smoked Irish salmon, marinated in citrus fruit, served with rocket salad, balsamic reduction and pink salt

Main

Penne Ferrari

Penne with crispy parma ham, spinach, drop of brandy, tomato, finished with cream. Yummy

Spaghetti al pesto

A super classic from Liguria region: basil, peanuts, extra virgin olive oil, garlic and parmesan cheese.

Whoever invented it was a genius.

Fusilli calamari broccoli e pomodoro fresco

Fusilli pasta with calamari and broccoli in a lightly spicy tomato sauce

Gamberi della Miseria

King prawns cooked in a pan with garlic, extra virgin olive oil, and a drop of brandy.

Served with green salad

Pollo alla diavola

Chicken flavoured with mustard, thyme, lemon juice, worchester sauce, garlic and extra virgin olive oil.

Grilled and then finished in the oven with roast potato

Dessert of the day

(All of our desserts are homemade)

Tiramisu'

Stracchino Della Duchessa

Mousse



Please ask a member of staff about our vegetarian and celiac option.