

Dinner Set Menu

3 course €59.95

Layla's

Starters

Lambay **Crab Brioche** with Garlic Aioli & Avocado (1a,4,5a,7,12,13)

Heirloom Tomatoes, Buffalo Mozzarella, Sweet Onions, Pistachio, Red Wine Vinaigrette, Basil (3f,4,13)

Prosciutto San Paulo, Piquillo Peppers, Caper Berries, Grilled Focaccia (1a, 13)

Mains

Gnocchetti with Courgette and Basil Vierge, Pine Nuts, Lemon Pangrattato (1a,4,7,9,13)

Chicken Parmigiana Served with Spicy Tomato Spaghetti (1a, 4, 13)

10oz Striploin, Black Garlic Rub, Honey Spiced Salad, Crispy Shallots, Fries (1a,4,9,12,13)

(€12 Supplement)

Roasted **Cod**, Cherry Stone Clam & Tomato Stew with Crispy Guanciale (4, 6, 8, 9, 13)

OR

Pizza

Margherita

Tomato, Mozzarella, Basil
(1a,4,10)

Diavola

Tomato, Mozzarella, Spicy Salami, Nduja (1a,4,10)

Mediterranea

Buffalo Mozzarella, Marinate Zucchini, Sundry
Tomato and Balsamic (1a,4,10)

Bologna

Mozzarella, Mortadella, Creamy Burrata, Pistachio
Pesto and Crushed Pistachio (1a,3f,4,10)

Dessert

Chocolate **Brownie**, Vanilla Ice Cream (1a,4,7,10)

Home-Made **Tiramisu** with Dark Chocolate (1a, 4, 7, 10, 13)

Torta della nonna - Traditional lemon custard pie elevated with light, silky vanilla cream on the side
(1a, 4, 7,10, 12, 13)

A service charge of 12.5% will be added to groups of 6 or more people
All water served here is premium filtered and cost €2.5 for unlimited refill

1 Gluten (A- Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

- We use 100% Irish beef and all other items where possible are sourced locally -

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