

EST • 1984  
GIUSEPPI'S  
BAR & BISTRO  
*by*  
MICHAEL DIACONO

Christmas Menu B

€38.50 per person

Starters

Deep fried breaded goats cheese served on a plum & ginger compote

*or*

Aljotta

*or*

Prosecco & Rosemary Risotto

*or*

Paccheri with lampuki, cherry tomatoes, pistachio nuts & basil

Mains

Grilled tagliata rib eye served with fresh rocket & parmesan shavings

*or*

Slow roast pork belly in a red wine & spice reduction on a bed of pureed parsnips, garnished with fried apples

*or*

Pan fried rabbit, simmered in port with garlic and bay leaf finished with a touch of dark chocolate

*or*

Baked grouper with black olives, orange, thyme & white wine

*All served with roasted local potatoes & roasted Mediterranean vegetables*

Sweets

Warm apple strudel with vanilla cream

*or*

White chocolate cheesecake

Minimum Spend for exclusivity of venue:

Lunches excluding Sunday: €1400.00

Sunday Lunch or any public holiday: €2400.00

Weekday Dinner (excluding Friday & Saturday): €2400.00

Friday & Saturday dinner or eve of a public holiday: €4400.00

MAXIMUM CAPACITY – 65 PERSONS SEATED ON SEPARATE TABLES