

A

SET MENU

Minimum of 15 persons

€18
per person

cardini

ALLERGENS GUIDE



FISH



NUTS



GLUTEN



SHELLFISH



MILK



VEGETARIAN



VEGAN



SPICY



EGGS

STARTERS

HOUSE FOCACCIA   

OR

NACHOS    

MAIN COURSE

BEETROOT & HALLOUMI SALAD   

Selection of mixed leaves, slow cooked beetroot, orange segments, pomegranate, cherry tomatoes, sunflower kernels, pan fried halloumi & apple dressing.

OR

CARDINI'S CHICKEN CAESAR    

Grilled chicken strips, cherry tomatoes, croutes, anchovies, parmesan, bacon lardoons, mixed lettuce & Cardini's own version of Caesar's dressing.

OR

PANZEROTTI FUNGHI PORCINI     

Fresh egg pasta stuffed with porcini mushrooms & soft cheese, tossed in a rich creamy truffle sauce, parmesan shaves, asparagus & hazelnuts.

OR

STROZZAPRETI OCTOPUS & CALAMARI    

Fresh egg pasta tossed in a rich octopus & calamari ragù, cherry tomatoes, kalamata olives, fresh basil & pistachios.

OR

PENNE POLLO   

Sautéed chicken breast, basil pesto sauce, wilted spinach & fresh cream.

OR

CHICKEN FILLET BURGER   

Southern fried chicken fillet burger, caramelised onions, bacon, cheddar cheese, Cardini's burger sauce & garlic mayo.

OR

CARDINI'S BEEF BURGER   

10oz Angus beef patty, speck, caramelised onions, bacon, topped up with mature cheddar cheese, Cardini's burger sauce.

OR

MARGHERITA   

Tomato sauce & mozzarella.

OR

FUNGHI   

Tomato sauce, mozzarella & mushrooms.

OR

CAPRICCIOSA   

Tomato sauce, mozzarella, ham, mushrooms, olives, egg & artichokes.

OR

PEPPERONI   

Tomato sauce, mozzarella, pepperoni, coloured peppers, onions, chilli flakes.

DESSERTS TO SHARE

Churros & local dates    

B

SET MENU

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€23
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ALLERGENS GUIDE



FISH



NUTS



GLUTEN



SHELLFISH



MILK



VEGETARIAN



VEGAN



SPICY



EGGS

STARTERS

CHEF'S SOUP

Served with croutons, bread & butter.

OR

BRUSCHETTA & GARLIC BREAD

Toasted flat bread, one topped up with fresh plum tomatoes, olives, onions, the other brushed with garlic butter & mozzarella.

OR

PENNE POLLO

Sautéed chicken breast, basil pesto sauce, wilted spinach & fresh cream.

MAIN COURSE

PANZEROTTI FUNGHI PORCINI

Fresh egg pasta stuffed with porcini mushrooms & soft cheese, tossed in a rich creamy truffle sauce, parmesan shaves, asparagus & hazelnuts.

OR

FISH & CHIPS

Beer battered white fish, served with creamy peas, chips, tartar sauce & lemon.

OR

CHICKEN KORMA

Indian style chicken korma, flat bread, fragrant basmati rice, coconut flakes.

OR

VEAL OSSO BUCCO

Slow cooked veal osso bucco, served with mash potatoes, glazed carrots & thyme scented jus.

DESSERT

Chef's special dessert of the day

C

SET MENU

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€27
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ALLERGENS GUIDE



FISH



NUTS



GLUTEN



SHELLFISH



MILK



VEGETARIAN



VEGAN



SPICY



EGGS

STARTER

FAGOTTINI

Baby pasta baskets stuffed with Taleggio cheese and soft pears, tossed in cheese fondue & walnuts

OR

PEPATA DI COZZE

Sautéed fresh mussels, cherry tomatoes, cracked black pepper, white wine & soft herbs.

OR

CHEF'S SOUP

Served with croutons, bread & butter.

OR

PACCHERI ANGUS & PORCINI

Sesame & honey fried Angus strips, oven baked pumpkin, ricotta salata, dried porcini, tartufo & tarragon café ole sauce.

MAIN COURSE

SPINACH & GOAT'S CHEESE FRITTATA

New potatoes, spinach, goat cheese, eggs, served with crusty bread & leafy greens.

OR

SALMON SUPREME

Seared salmon, asparagus cream, bean & barley salad, lemon.

OR

CHICKEN SUPREME

Chicken supreme stuffed with mozzarella & cured ham, wild mushroom velouté, crispy Serrano ham.

OR

TAGLIATA DI CARNE 400G

Prime selected Angus steak, char grilled to your liking, served with rocket, parmesan & tomato salad.

DESSERTS

Chef's special of the day

D

SET MENU

Minimum of 15 persons

€32
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cardini

ALLERGENS GUIDE



FISH



NUTS



GLUTEN



SHELLFISH



MILK



VEGETARIAN



VEGAN



SPICY



EGGS

NIBBLES TO SHARE




HOUSE FOCACCIA   

STARTERS

PANZEROTTI FUNGHI PORCINI     

Fresh egg pasta stuffed with porcini mushrooms & soft cheese, tossed in a rich creamy truffle sauce, parmesan shaves, asparagus & hazelnuts.

OR

STROZZAPRETI OCTOPUS & CALAMARI    

Fresh egg pasta tossed in a rich octopus & calamari ragù, cherry tomatoes, kalamata olives, fresh basil & pistachios.

OR

CHICKEN BITES   

Butter milk fried chicken, chipotle mayo, pickled onions.

OR

PULLED PORK TACOS  

Tortilla, smoky pulled pork, sour cream, kimchi slaw & pico de gallo.

MAIN COURSE

SPINACH & GOAT'S CHEESE FRITTATA    

New potatoes, spinach, goat cheese, eggs, served with crusty bread & leafy greens.

OR

STONE BASS   

Pan fried fillet of stone bass, mussel nage, cavolo nero, wild asparagus & preserved tomatoes.

OR

CHICKEN SUPREME  

Chicken supreme stuffed with mozzarella & cured ham, wild mushroom velouté, crispy Serrano ham.

OR

ANGUS GRASS FED RIB-EYE 300G

Char grilled to your liking, seasoned with black pepper & sea salt.

OR

VEAL CUTLET 

Pan seared milk fed veal cutlet, glazed carrots, mashed potatoes & onion jus.

DESSERTS

Chef's special of the day