

Il Corvo

98 - 100 Upper Drumcondra Road, Drumcondra, Dublin 9

Tel: 837 5727

Party Menu - Sorrento

Pricing: €28.00 per person

Starters

Formaggio Fritto/ Fontina Cheese

Italian Fontina cheese wrapped in filo pastry with a redcurrant coulis

Squid / Calamari Fritti

Crispy Squid in a lightly battered herb flour, served with a light garlic mayo

Pizza Garlic Pie

La Pizza Aglio Rustic oven baked pizza base smothered with fresh Garlic and extra virgin olive oil

Pate' della Casa / House Pate

Chicken & Duck liver pate, crispy bread and peppered berry compote

Chicken & Lime Cous Cous Salad / Pollo e Calce

Warm chicken & lime, with cous cous, pepper, cucumber, fresh mint, coriander, olive oil and lemon dressing

House wings / Ali Di Pollo

Chicken wings coated in a fiery buffalo sauce accompanied with garlic mayo

Soup Of The Day / Piatto Del Giorno

(please ask your server) Served with artisan bread

Main Course

Risotto Con Pollo / Chicken Risotto

Arborio rice, sliced chicken and wild mushrooms fresh herbs and parmesan cheese

Meat Lasagne / Lasagne Al Forno

Oven baked layers of pasta with minced beef ragu, béchamel sauce, and fresh mozzarella Served with baby gem leaf salad

Penne Vegetarian / Penne Primavera

Infusion of fresh courgettes, mushrooms, cherry tomato, peppers, onion, garlic, Sundried tomato pesto and penne

Pollo All' Arrabbiata / Chicken Arrabbiata (House special)

Sliced chicken, peppers, onions, fresh herbs & chilli, white wine, tomato sauce, a dash of fresh cream with penne pasta (Vegetarian option available)

Lamb Shank / Stinco d' Agnello (Supplement €4.00)

Oven braised shank of Wicklow lamb, with a spiced bean, potato & chorizo cassoulet

Pie of the Day / Please ask server

Chicken & Wild Mushroom / Pollo Fungi

Grilled supreme of chicken breast with a creamy white wine wild mushroom sauce, Parmesan shaving and Vegetables of the day

Rib Eye Steak / Costata di Manzo (Supplement €6.00)

Pan fried 10oz rib-eye steak served with pepper sauce, Diane sauce or garlic butter, and chips

Sogliola / Sole Duffin

Lightly battered fillets of sole rolled with prawns, garlic & herb butter Served with saffron risotto

Deserts

Apple Crumble

Warm apple & berry compote with a sweet pastry crumble with vanilla Chantilly

Gelato alla vaniglia

Vanilla ice cream with a real hot chocolate sauce

Chocolate Orange Banoffee Pie

Homemade with a twist

Gluten free options always available