

# LUGANA

## “SWING NIGHT”

### 4TH OF NOVEMBER

#### STARTER - CHOICE OF

##### WILD MUSHROOM

*Wild mushroom on toasted focaccia, garlic, tomato sauce & brandy.*

##### TRICOLORE (V)

*Beef tomatoes, buffalo mozzarella & avocado drizzled in a light pesto sauce.*

##### GAMBERONI D'ACQUA DOLCE

*Fresh water tiger prawns in butter, garlic, cherry tomato, chilly & olive oil.*

*All served with 175ml of Locorotondo white wine 12% fruity, elegant with balanced acidity.*

#### MAIN COURSE - CHOICE OF

##### IRISH PRIME HERITAGE RIBEYE STEAK

*In a peppercorn sauce, potatoes & vegetables.*

*Served with 175ml of Nero Di Troia IPG 13% red wine with intense, fruity taste & balanced tannins.*

##### ORATA

*Sea bream with cherry tomatoes, garlic, fresh herbs sauce, potatoes & vegetables.*

*Served with 175ml of Locorotondo white wine 12% fruity, elegant with balanced acidity.*

##### TROFFIE AL PESTO

*Served with homemade pesto & potatoes.*

*Served with 175ml of Locorotondo white wine 12% fruity, elegant with balanced acidity.*

#### DESSERT - DUO

##### BANOFFEE PIE

##### BAILEYS CHEESCAKE

*Served with 75ml Recioto della Valpolicella DOC desert wine.*

#### COFFEE

**£55.00 PER PERSON** *(deposit £25 per person)*  
*Discretionary 10% service charge applies*