

# chiaro

TRATTORIA & GRILL

## SET MENUS

2025

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## SET MENU I

**€32.50 PER PERSON**

- START OFF WITH -

### ITALIAN BAKED LASAGNA

fresh pasta sheets with meat ragout, Parmesan cream sauce,  
ricotta, gratinated with Pecorino

OR

### CHICKEN CAESAR SALAD

grilled chicken breast with cos lettuce, crispy bacon, toasted croutons,  
cherry tomatoes, boiled egg, Caesar dressing

- CONTINUE WITH -

### GRILLED CHICKEN BREAST

grilled chicken breast with smoked bacon gratinated with cheddar cheese, roasted  
vegetables, spicy potato wedges and mushroom sauce

OR

### TOM BURGER

grilled Angus beef burger with grilled bacon, Cumberland sausages, onion marmalade,  
lettuce, plum tomato, burger sauce in a toasted brioche bun served with potato fries

- CONCLUDE WITH -

### WARM APPLE TART, TOFFEE CREAM

OR

### SELECTION OF ICE CREAM

Please notify us in writing at least 7 working days prior to your event if you or any of your guests  
are vegetarian or have any other specific dietary requirements.

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## SET MENU 2

**€34.50 PER PERSON**

- START OFF WITH -

### PENNE AMATRICIANA

fried smoked bacon with a light garlic basil tomato sauce

OR

### PARMA HAM AND MOZZARELLA DI BUFALA

plum tomato, marinated rocket leaves, shavings of Parmesan cheese,  
black olives and tomato basil salsa

- CONTINUE WITH -

### PAN-FRIED FILLET OF SALMON

set on a prawn risotto, grilled vegetables and basil oil

OR

### BRAISED LAMB SHANK

with medley of bean and vegetables cassoulet and a thyme lamb jus

OR

### GRILLED MARINATED CHICKEN BREAST

with roasted garden vegetables, potato fries  
and a local mushroom cream sauce

- CONCLUDE WITH -

### BLACK FOREST GATEAU

OR

### LEMON MERINGUE

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## SET MENU 3

€35 PER PERSON

- START OFF WITH -

### RICOTTA TORTELLINI

beef ragout, sheep ricotta, baby spinach leaves, gratinated with Parmesan cheese

OR

### CAPRESE SALAD

mozzarella di bufala with marinated baby rocket salad leaves, plum tomatoes and basil dressing

- CONTINUE WITH -

### GRILLED FILLET OF SEABASS

set on a ragout of peppers, spicy potato wedges, drizzled with lemon dressing

OR

### GRILLED PORK LOIN

served with chargrilled local garden vegetables, potato fries, battered fried onion rings, Madeira wine jus

OR

### CHICKEN MILANAISE

breaded chicken breast coated with melted cheese, garden roasted vegetables, potato fries, light basil tomato sauce

- CONCLUDE WITH -

### CHOCOLATE GATEAU

OR

### SELECTION OF HOME-MADE ICE CREAM

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## SET MENU 4

**€38 PER PERSON**

- START OFF WITH -

### CHICKEN AND MUSHROOM RISOTTO

strips of chicken with mushrooms, truffle paste and Parmesan shavings

- CONTINUE WITH -

### PAN ROASTED MILK FED VEAL LOIN

served with local garden vegetable cassoulet, chives scented mash potatoes,  
artichoke mushroom cream sauce

- CONCLUDE WITH -

### TIRAMISU

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## SET MENU 5

€40 PER PERSON

- START OFF WITH -

### PENNE AMICI

fried pancetta, roasted zucchini, cherry tomatoes, garlic basil  
tomato sauce and Parmesan shavings

OR

### FOCACCIA RUSTICA

stone baked focaccia with rock salt, black olives, roasted garlic,  
rosemary, cherry tomato, baby rocket leaves, Parmesan shavings

- CONTINUE WITH -

### BLACK ANGUS RIBEYE OF BEEF

crispy onion rings, chargrilled vegetables,  
roasted new potatoes, Port wine jus

OR

### GRILLED MARINATED SWORDFISH

set on a vegetable caponata, spicy potato wedges,  
olive, basil caper tomato salsa

- CONCLUDE WITH -

### BELGIAN CHOCOLATE TART

OR

### FRUIT FLAN WITH CRÈME PATISSERIE

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## SET MENU 6

€42.50 PER PERSON

- START OFF WITH -

### BRUSCHETTA

basil, tomatoes and black olive salsa

- CONTINUE WITH -

### SPAGHETTI MARINARA

mussels, prawns, calamari, cherry tomatoes,  
basil and garlic

OR

### SMOKED SALMON NICOISE

smoked salmon with cherry tomatoes, onions, bell pepper strips, anchovy fillets,  
marinated baby rocket leaves, iceberg lettuce and basil lemon dressing

- ENHANCE WITH -

### FILLET OF SEA BASS

on a seafood caponata, mash potatoes, basil, tomatoes  
and a black olive caper salsa

OR

### FULL RACK OF PORK RIBS

marinated in Jack Daniels, BBQ sauce,  
coleslaw salad and potato fries

- CONCLUDE WITH -

### CASSATA SICILIANA

OR

### WARM APPLE PIE WITH VANILLA ICE CREAM

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## SET MENU 7

- VEGETARIAN -

**€28 PER PERSON**

- START OFF WITH -

### OVEN BAKED VEGETABLE LASAGNA

fresh pasta sheets with grilled local vegetables, Parmesan cream sauce,  
light tomato sauce gratinated with Pecorino cheese

OR

### CREAM OF VEGETABLE SOUP

served with toasted croutons, drizzled with truffle oil

- CONTINUE WITH -

### GREEN FUSION VEGETABLE CURRY

casserole of garden vegetables, green curry with buttered herb rice

OR

### AUBERGINE PARMIGIANA

baked aubergines with layers of cheese and roasted garlic,  
basil tomato sauce, gratinated with Parmesan cheese

- CONCLUDE WITH -

### LEMON MERINGUE

OR

### TIRAMISU



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## BEVERAGE PACKAGES

### PACKAGE 1

- NON-ALCOHOLIC PACKAGE -

**€6 PER PERSON**

SOFT DRINKS, JUICES AND STILL/SPARKLING WATER

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### PACKAGE 2

- WINES -

**€15 PER PERSON**

2 HOURS / MIN 15 PEOPLE

INCLUSIVE OF FOREIGN WHITE & RED WINE,  
SOFT DRINKS, JUICES AND STILL/SPARKLING WATER

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### PACKAGE 3

- WINES & BEER -

**€18 PER PERSON**

2 HOURS / MIN 15 PEOPLE

INCLUSIVE OF FOREIGN WHITE & RED WINE, LOCAL BEER,  
SOFT DRINKS, JUICES AND STILL/SPARKLING WATER

\*Other terms and conditions may apply.

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## BEVERAGE PACKAGES

### PACKAGE 4

- SPIRITS, WINES & BEERS -

**€20 PER PERSON**

2 HOURS / MIN 15 PEOPLE

OR

**€25 PER PERSON**

3 HOURS / MIN 15 PEOPLE

### INCLUSIVE OF INTERNATIONAL SPIRIT BRANDS

SMIRNOFF / GORDON'S / J&B / BACARDI

CAPTAIN MORGAN SPICED / CAPTAIN MORGAN DARK

**FOREIGN WHITE & RED WINE, LOCAL BEER,  
SOFT DRINKS, JUICES AND STILL/SPARKLING WATER**

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### WELCOME DRINKS

SPARKLING WINE

**€3.75 PER PERSON**

PROSECCO

**€4.50 PER PERSON**

APEROL SPRITZ

**€5.50 PER PERSON**



**FOR MORE INFORMATION  
CONTACT US ON 2567 6700**