

Early Bird Menu

STARTERS

Garlic Focaccia

Homemade garlic and rosemary focaccia bread, with an arrabbiata dip and basil pesto.

Arancini

Deep fried rice balls - fillings change daily, check with server.

Buffalo Mozzarella & Parma Ham

Panfried Buffalo mozzarella wrapped in Parma Ham with Basil Pesto, sun blushed tomatoes with dressed rocket leaves.

Classic Bruschetta

Pizza bread topped with marinated cherry tomatoes, fresh basil, garlic and a drizzle of extra virgin olive oil.

Prawn & Chorizo

Cooked in white wine, red chilli and shallots with Focaccia for dipping.

MAINS

Chicken Parmigiana

Golden fried chicken fillet served with tomato sauce, buffalo mozzarella and toasted focaccia bread.

Homemade Lasagna

Slow cooked Beef Ragu layered with bechamel sauce, mozzarella cheese & parmesan served with garlic focaccia.

Spaghetti & Meatballs

Nonna's special recipe of beef and pork meatballs, rich tomato sugo with parmesan & basil.

Wild Mushroom Penne Pasta

Fresh pasta served in a creamy wild mushroom sauce with garlic, white wine, parmesan, fresh thyme and a touch of truffle oil.

Ravioli

Ricotta cheese and spinach finished with a basil and tomato sauce.

SOMETHING SWEET

Tiramisu

Classic per se style full of goodness and with our own house blend coffee.

Brownie

Rich chocolate served with chocolate sauce, seasonal fruits and ice cream.

Fresh Fruit Salad Sundae

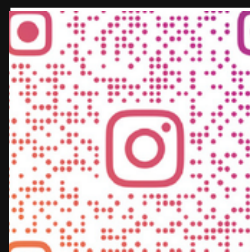
Served with our whipped ice cream.

2 Courses €29 | 3 Courses €35
Mon-Thurs 5pm-7pm

per se

ARTISAN PIZZA | CAFÉ | WINE

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