



ITALY VS IRELAND 15 MARCH 2025



MENU

CLUB FORO ITALICO





FIRST COURSES

PENNE WITH TOMATO SAUCE

ALLERGENS: GLUTEN

LASAGNA BOLOGNESE

ALLERGENS: GLUTEN, EGGS, MILK, CELERY, SULFITES

GORGONZOLA AND PEAR RISOTTO

ALLERGENS: GLUTEN, MILK, NUTS, SULFITES

BASMATI RICE

(NO ALLERGENS)

SECOND COURSES

BRAISED BEEF

ALLERGENS: GLUTEN, CELERY, SESAME, SULFITES

OVEN-BAKED SALMON

ALLERGENS: FISH



PLATTERS

EGGPLANT PARMIGIANA

ALLERGENS: GLUTEN, MILK, SULFITES

ROAST PORCHETTA

ALLERGENS: NUTS, SULFITES

BREADED CUTLETS WITH FRIES

ALLERGENS: GLUTEN, EGGS, PEANUTS, NUTS

MEATBALLS WITH TOMATO AND BASIL



RADICCHIO, GORGONZOLA, AND WALNUTS

ROMANESCO / SICILIAN BROCCOLI GRILLED ZUCCHINI / EGGPLANT / BELL PEPPERS SAUTÉED CHICORY / CAPONATA STEAMED POTATOES, ZUCCHINI, AND CARROTS CHAMPIGNON MUSHROOMS

SIDE DISHES

ROASTED POTATOES

ALLERGENS: MILK, NUTS

GRATINATED FENNEL

ALLERGENS: GLUTEN, MILK, NUTS

DESSERTS

HOMEMADE DESSERTS

ALLERGENS: GLUTEN, EGGS, PEANUTS, MILK, NUTS

SEASONAL FRUIT



F.I.R.

WINES

TENER, VINO SPUMANTE BRUT, BANFI

SAN ANGELO, TOSCANA IGT, CASTELLO DI BANFI

STILNOVO, GOVERNO ALL'USO TOSCANO, TOSCANA IGT, CASTELLO DI BANFI

ALLERGENS: SULPHITES



WITH THE CONTRIBUTION OF:







THANKSGIVING









ALL FOOD EXCESS PRODUCED TODAY WILL BE COLLECTED AND DISTRIBUTED TO THOSE IN NEED THANKS TO EQUOEVENTO ONLUS



FIR DECIDED TO CHOOSE CENTREPIECES THAT WOULD NOT BECOME WASTE AT THE END OF THE EVENT. WE INVITE YOU TO TAKE THIS PLANT HOME AND GIVE IT A NEW LIFE. SUSTAINABILITY DEPENDS ON EVERYONE'S COOPERATION. SINCE THE 2022 EDITION OF THE SIX NATIONS,

ITALIAN MATCHES WILL BE ISO 20121 CERTIFIED

#SEINAZIONISOSTENIBILE



F.I.R. HOSPITALITY

