

IL VELIERO'S SPECIAL WEDNESDAY NIGHT SEAFOOD OFFER IN ASSOCIATION WITH SEATRADE



October 15th sees the continuation of special set menu presentation dinners on Wednesday nights at Il Veliero, the new Italian restaurant on William Street.

This week's offer is the second chance to sample the delightful authentic Italian food at a special Wednesday night price.

For this second special dinner the focus is on seafood in association with Colin O'Shea & Seatrade. Over 10 years in business Seatrade operates out of Dunmore East & supplies the catering trade with the finest quality fresh seafood. The company prides itself on the quality of their

produce which is bought directly from the auction floor and after any necessary processing is delivered directly to the kitchens of restaurants and hotels. This guarantees that the food that ends up on diner's tables is of the highest quality, indeed but for cooking the fish would probably jump from the plate!

Wednesday night offers customers not only the opportunity to enjoy Executive Chef Giorgio Trovato's wonderful interpretation of Irish seafood but also the opportunity to have an informative chat with Colin.



Left to right : Paolo Fresilli, President of the Italian Chefs Federation of Ireland/Co-Owner, Colin O'Shea Proprietor Seatrade, Gino Malocca Co-Owner, Executive Chef Giorgio Trovato.

“Pesce and Fish” Il Veliero

in association with
Colin O'Shea & Seatrade

Starting at 8 pm for aperitifs
and presentation dinner

Menu

*La pappa al pomodoro toscana con calamaretti fritti
Traditional Tuscan tomato soup with fried calamari*

*Ravioli fatti a mano al sugo di aragosta
Homemade ravioli with Tramore lobster sauce*

*Gamberone reale al forno con Lardo di Colonnata,
Sformatino di verdure e spinaci speziati
King prawns and specially cured pork lard from
Colonnata (tuscany),
vegetable flan and spiced fresh spinach*

*Aspic di fragole e banana con panna aromatizzata al limone
di Sorrento
Aspic strawberries, banana and
cream flavoured Sorrento lemons*

Italian water & wine served with all meals
Reservation required

For further information's please contact:

Il Veliero Restaurant. 051 844180

By email
velieroristoranteitaliano@gmail.com
- Chef@trovatofoodproject.com

or check on web sites
www.trovatofoodproject.com