



LUNCH A LA CARTE

PER COMINCIARE / to begin

Zuppa del Giorno € 5

Daily Soup / Please ask Server (G) (V)

Insalata di Barbabietole €9

Heirloom Candied Beetroot Salad / Boilie Goat Cheese / Mint Sauce / Candied Walnut & Pomegranate / Micro Herbs (V) (G)

Maialetto €10

Crispy Pork Belly Wrapped in Italian Light Pastry / Mushrooms Duxelle / Apple Shard & Pickles

Scampi alla N'Duja €12.5

Fresh Dublin Bay Prawns / White Wine / Garlic / N'Duja Butter (G)

Unicorn Antipasto Misto € 11

Chef's Selection of Cured Meats and Cheese / Olives / Fresh Bread and Dips

PRIMI PIATTI / main course

Penne Arrabbiata €10

Penne Pasta / Spicy Tomato Sauce / Garlic / Extra Virgin Olive Oil (V)

Linguine Carbonara €12

Linguine Pasta / Guanciale / Eggs / Aged Parmesan Cheese Black Pepper

Rigatoni €12

Rigatoni Pasta / Salsiccia Veneta / Roast Pepper & Cream Toasted Fennel

Penne Puttanesca €10

Penne Pasta / Anchovies / Olives / Tomato Sauce

Tagliatelle Cacio & Pepe €12

Tagliatelle Pasta / Creamy Pecorino Romano Cheese & Fresh Black Pepper (V)

Risotto Gamberi & Salsiccia €14

Carnaroli Risotto / Spicy Italian Sausage / Prawns / Sambuca / Tarragon (G)

Linguine alle Vongole €18

Linguine with Clams / Fresh Chilli / Cherry Tomatoes / White Wine Sauce

Pollo €15

Roasted Chicken Breast / Stuffed with Mozzarella, Cranberry, Spinach / Parma Ham / Rosemary Thyme

Tagliata di Manzo € 17

7 Oz Sliced Sirloin Steak / Shaved Parmesan / Rocket Salad / Balsamic Dressing / Fries (G)

V = Vegetarian G= Gluten Free

(12.5% Service charge applies for parties of 5 or more)