



Spring A la Carte Menu

PER STUZZICARE / Nibbles...

Olive Miste (G) (V) Marinated Taggianesca Mix Olives	4
Ricotta e Ciabatta Croccante Marinated Sheep Ricotta / Crostini	4
Mandorle Tostate & Salate (G) (V) Toasted Almonds / Smoked Salt	4
Selezione di Crostini al Pesto & Pate d'Olive Selection of Breads with Olive Tapenade & Pesto	4

PER COMINCIARE / To begin

Zuppa del Giorno (G) (V) Daily Soup / Please Ask Server	7
Capesante (G) Seared Scallops / Courgette & Basil Purée / Sweet Peppers / Extra Virgin Olive Oil	15
Burrata & Capocollo (G) Burrata Mozzarella / IGP Capocollo / Peaches / Extra Virgin Olive Oil / Rocket	16
Insalata di Asparagi & Ricotta (V) Wye Valley Asparagus / Broad Beans / Basil / Marinated Buffalo Ricotta	13
Scampi Alla N`Duja Grilled Atlantic Gambas / N`duja Sausage / Garlic Butter / Chilli	17.5
Carpaccio Di Pesce Spada (G) Swordfish Carpaccio / Fresh Grapefruit / Shaved Fennel / Passion Fruit Peppercorn	15
Unicorn Antipasto Misto (for 2 to Share) Chef's Selection of Cured Meats and Cheeses / Olives / Fresh Bread and Dips	25



PRIMI / Pasta / Risotto

Gnocchi Al Ragu' D'Agnello	14
Homemade Gnocchi / Irish Lamb Ragu' / Aged Ricotta Cheese / Roast Peppers	
Linguine Scampi	17
Linguine Pasta / N'Duja Sauce / Fresh Dublin Bay Prawns	
Risotto Gamberi & Arance (G)	15
Fresh Prawn Risotto / Sicilian Orange Zest / Aged Parmesan Cheese	
Pappardelle al Coniglio	14.5
Homemade Pappardelle Pasta / Rabbit / Pancetta / Sage / Hazelnut	
Ravioli al Formaggio (V)	14
Homemade Ravioli Stuffed with Provolone & Ricotta / Toasted Walnuts / Sage Sauce	
Linguine alle Vongole	15
Linguine Pasta / Fresh Clams / Chilli / Datterini Tomato / Garlic & White Wine Sauce	

SECONDI / Meat

Pollo Primavera (G)	22
Corn Fed Chicken Breast / Asparagus / Morel Mushrooms / Truffle Sauce / Polenta	
Vitello	31
Veal Chop / Smoked Butter & Marsala Sauce / Spinach / Baby Roast Potatoes / Amalfi Lemon	
Agnello (G)	29
Irish Lamb Two Ways / Cannon & Shoulder Slow Cooked / Baby Carrots / Parsnip & Anchovy Purée	
Filetto di Manzo (G)	35
8oz Hereford Fillet / Chestnut Mushrooms / Pancetta / Truffle Cream / Olive Oil Mashed Potatoes	
Bistecca di Manzo (G)	32
10oz Hereford Striploin / Truffle & Porcini Butter / Fries	
Fiorentina di Manzo & Gamberoni (add Gambas €5)	36
Chargrilled 14oz Dry Aged Rib Eye on the Bone / 12 Year Balsamic / Fries	



SECONDI / Fish

Nasello 28
Roast Atlantic Hake / Seafood Broth / Samphire / Fregula Pasta / Spicy Salsiccia / Homemade Crostini

Halibut (G) 34
Pan Fried Halibut / Sweet Corn Purée / Baby Fennel / Black Squid Ink Linguine

CONTORNI / Sides (all €4)

Vegetali di Stagione (G) (V)
Seasonal Mix Vegetables

Purée di Patate (V)
Olive Oil Mashed Potatoes

Fagiolini & Pancetta (G)
Fine Beans / Garlic / Pancetta

Insalata Mista (G) (V)
Mix Salad / Extra Virgin Olive Oil

Tenderstem Broccoli (G) (V)
Roasted Tenderstem Broccoli

Patate Fritte (V)
Fries / Truffle Aioli

V = Vegetarian G= Gluten Free

12.5% Service Charge applies for groups of 5 or more

All pasta and risotto dishes are priced as starter portions

For main course portion, add €5

Gluten Free Pasta Available on Request

Allergen menu Available on Request

We are committed to using only the highest quality produce and ingredients from local and Italian suppliers and where possible we source sustainable and organic produce.

Our key suppliers include Coastguard Seafoods, Kish Fish, Wright's of Howth, TJ Crowe, Redmond Fine Foods, Dawn Meats, Upton Foods, Caterway, La Rousse Foods and Italicatessen.