



## Summer A la Carte Menu

PER STUZZICARE / Nibbles...

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

PER COMINCIARE / To begin

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<b>Zuppa del Giorno</b> (G) (V) Daily Soup / Please Ask Server	7
<b>Capesante</b> (G) Pan Seared Scallops / Artichoke Purée / Lardo / Orange Gel	15
<b>Burrata</b> (V) (G) Burrata Mozzarella / Organic Heirloom Tomatoes / Grilled Peach & Grapefruit Mixed Leaf / Basil	16
<b>Agnolotti</b> Homemade Agnolotti / Slow Tender Beef Marrow / Sage & Parmesan in a Blond Butter	13
<b>Carpaccio di Manzo</b> Dry Aged Beef Carpaccio / Rhubarb Compote / Crispy Artichoke / Shaved Pecorino	13
<b>Scampi Alla N`Duja</b> Grilled Atlantic Gambas / N`duja Sausage / Garlic Butter / Chilli	17.5
<b>Granchio dell'Atlantico</b> Clogherhead Dressed King Crab / Toasted Ciabatta / Chilli	15
<b>Unicorn Antipasto Misto</b> (for 2 to Share) Chef's Selection of Cured Meats and Cheeses / Olives / Fresh Bread and Dips	25



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PRIMI / Pasta / Risotto

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<b>Gnocchi Tricolori (V)</b>	19
Homemade 3 Way Gnocchi / Saffron, Beetroot & Spinach / Butternut Squash / Pine nut & Rocket Salad	
<b>Risotto alle Barbaietole (G) (Vegan)</b>	19
Carnaroli Risotto / Beetroot / Broad Beans / Black Olive Crumb / Mustard Leaves	
<b>Risotto Ai Calamari (G)</b>	20
Carnaroli Risotto / Baby Squid / Chorizo / Courgette & Broad Beans	
<b>Tagliatelle al Coniglio</b>	19
Tagliatelle Pasta / Rabbit / Pancetta / Sage / Hazelnut	
<b>Paccheri al Ragù</b>	19
Paccheri Pasta / Beef Ragù / Fresh Basil	
<b>Penne alla Vodka</b>	18
Penne Pasta / Vodka / Pancetta / Tomato Creamy Sauce / Fresh Basil	
<b>Linguine Scampi</b>	23
Linguine Pasta / N'Duja Sauce / Fresh Dublin Bay Prawns	
<b>Linguine all'Astice</b>	25
Lobster Linguine / Picked Basil / Heirloom Tomato / Lobster Bisque	

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SECONDI / Meat

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<b>Pollo Alla Romana (G)</b>	22
Organic Corn Fed Chicken Breast / Pepperonata / Homemade Gnocchi Alla Romana	
<b>Vitello (G)</b>	31
Veal Chop / Smoked Butter & Marsala Sauce / Spinach / Baby Roast Potatoes / Amalfi Lemon	
<b>Agnello (G)</b>	29
Slow Braised Slaney Valley Rump of Lamb / Cavolo Nero Cabbage/ Fennel Salami Gratin Potato / Beetroot Jus	
<b>Filetto di Manzo (G)</b>	35
8oz Hereford Fillet / Beef Marrow / Pancetta / Truffle Jus / Mashed Potatoes	
<b>Fiorentina di Manzo &amp; Gamberoni (G) (add Gambas €5)</b>	36
Chargrilled 14oz Dry Aged Rib Eye on the Bone / 12 Year Balsamic / Fries	



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SECONDI / Fish

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<b>Polpo (G)</b> Slow Braised Octopus / Lobster & Paprika Bisque / Clams / Baby Vegetables	29
<b>Sogliola (G)</b> Pan Fried Dover Sole on The Bone / Sambuca Tomato Salsa / Baby Fennel / Crispy Capers & Lemon Sauce	34
<b>Branzino (G)</b> Pan Seared Sea Bass / Aubergine & Basil Purée / Olive Crumb / Tenderstem Broccoli	29

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CONTORNI / Sides (all €4)

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<b>Vegetali di Stagione (G) (V)</b> Seasonal Mix Vegetables	<b>Purè di Patate (V)</b> Olive Oil Mashed Potatoes
<b>Fagiolini &amp; Pancetta (G)</b> Fine Beans / Garlic / Pancetta	<b>Insalata Mista (G) (V)</b> Mix Salad / Extra Virgin Olive Oil
<b>Tenderstem Broccoli (G) (V)</b> Roasted Tenderstem Broccoli	<b>Patate Fritte (V)</b> Fries / Truffle Aioli

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V = Vegetarian G= Gluten Free

12.5% Service Charge applies for groups of 5 or more

All pasta and risotto dishes are priced as main portions

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, TJ Crowe, Redmond Fine Foods, Dawn Meats, Upton Foods, Caterway, La Rousse Foods and Italicatessen.