



Winter 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 / Baby Rainbow Carrots / Roast Squash Purée / Guanciale	15
Burrata & San Daniele (G) Burrata Mozzarella / San Daniele Parma Ham / Fresh Figs / Extra Virgin Olive Oil / Rocket	16
Insalata di Barbabietole & Formaggio (V) Roasted Baby Beetroot / Knockalara Goat Cheese / Candied Walnuts / Aged Balsamic / Croutons	11.5
Scampi Alla N`duja Grilled Atlantic Gambas / N`duja Sausage / Garlic Butter / Chilli	17.5
Carpaccio Di Cervo (G) Venison Carpaccio / Beetroot Purée / 12 Month Parmesan / Parsnip Crisp / Aged Balsamic	14.5
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' Di Cervo	14.5
Homemade Gnocchi / Wild Irish Venison Ragu' / Pecorino Cheese	
Linguine Scampi	15
Linguine Pasta / N'duja Sauce / Fresh Dublin Bay Prawns	
Risotto ai Funghi & Tartufo (G) (V)	13
Carnaroli Rice / Wild Mushroom / Fresh Black Truffles / Rocket	
Risotto al Granchio (G)	15
Annagassan Crab Risotto / Datterini Tomato / Chilli	
Paccheri & Salsiccia	14
Paccheri Pasta / Fresh Tomato Sauce / Roast Fennel & Pork Sausage / Red Peppers	
Ravioli ai Tre Formaggi (V)	14.5
Homemade Ravioli / Three Cheese / Toasted Walnuts / Sage Sauce	

SECONDI / Meat

Anatra Al Profumo D`Arancia (G)	29
Roasted Duck Breast / Braised Chicory / Blood Orange / Red Wine Jus / Foie Gras Arancino / Roast Potatoes	
Vitello	28
Veal Loin / Homemade Veal Raviolo / Baby Leek / Broad Beans / Red Peppers / Marsala Jus	
Agnello (G)	31
Irish Lamb Two Ways / Cannon & Neck Slow Cooked / Rainbow Carrots / Parsnip & Anchovy Purée	
Filetto di Manzo (G)	35
8oz Hereford Fillet / Wild Mushrooms / Pancetta / Truffle Cream / Olive Oil Mashed Potatoes	
Bistecca di Manzo (G)	32
10oz Black Angus Striploin / Truffle & Porcini Butter / Fries	
Fiorentina di Manzo & Gamberoni (add Gambas €5)	36
Chargrilled 16oz prime Hereford T-Bone / Pan Fried Gambas / N'Duja Butter / Fries	



SECONDI / Fish

Merluzzo (G) Roast Cod / N'Duja Herbs Crust / Artichoke Purée / Olive Oil Mash	28
Rana Pescatrice (G) Pan Fried Monkfish / Char Grilled Potatoes / Pancetta / Samphire / Tomatoes	34

CONTORNI / Sides (all €4)

Cavolfiori (G) (V) Romanesco Cauliflower/ Parmesan Cream	Purè di Patate (V) Olive Oil Mashed Potatoes
Fagiolini & Pancetta (G) Fine Beans / Garlic / Pancetta	Insalata Mista (G) (V) Mix Salad / Extra Virgin Olive Oil
Roasted Broccoli (G) (V) Purple Sprouting Roasted 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, Elda Wild, TJ Crowe, Redmond Fine Foods, John Stone Beef, Robinson Meats, Upton Foods, Caterway, La Rouse Foods, Italicatessen and Little Italy.