



Winter A la Carte Menu

PER STUZZICARE / Nibbles...

Olive Miste (G) (V)	6
Marinated Taggiasche Mix Olives	
Selezione di Crostini al Pesto & Pate d'Olive (V)	6
Selection of Italian Breads with Sundried Tomato & Olive Tapenade	

PER COMINCIARE / To begin

Zuppa del Giorno (G) (V)	7
Daily Soup / Please Ask Server	
Insalata di Barbabietole (G) (V)	12
Heirloom Candied Beetroot Salad / Boilie Goat Cheese / Mint Sauce / Candied Walnuts & Pomegranate	
Burrata	17
Burrata Mozzarella / Heirloom Tomato / Italian Grissini Wrapped in Parma Ham	
Maialetto	12
Crispy Pork Belly Wrapped in Italian Light Pastry / Mushroom Duxelle / Red Wine Aioli / Apple Shard	
Carpaccio di Manzo	13
Dry Aged Beef Carpaccio / Rhubarb Compote / Crispy Parsnip / Shaved Pecorino	
Crocchetta di Granchio	13
Clogherhead Crab Croquette / Avocado & Lime Relish / Smoked Tomato Chutney / Citrus Aioli	
Capesante	16
Pan Seared Scallops / Cauliflower Purée / Crispy Pancetta / Lardo Crumble / Truffle Oil	
Duo di Salmone (G)	15
Clogherhead Salmon Two Ways / 24 Hours Smoked & Cured / Pickled Cucumber / Organic Italian Salad	
Scampi Alla N`Duja (G)	17.5
Grilled Atlantic Gambas / N`duja Sausage / Garlic Butter / Chili	
Unicorn Antipasto Misto di Terra (for 2 to Share)	25
Chef's Selection of Cured Meats and Cheeses / Olives / Fresh Bread and Dips	



PRIMI / Pasta / Risotto

Risotto allo Zafferano (G) (Vegan)	19
Carnaroli Risotto / Saffron & Datterini Tomato	
Risotto Salsiccia & Gamberi (G)	21
Carnaroli Risotto / Spicy Italian Sausage / Prawns / Sambuca / Tarragon	
Rigatoni	18
Rigatoni Ham Hock / Peas & Garlic Cream	
Pappardelle Cavolo Nero (V)	19
Pappardelle Cavolo Nero / Pine nuts / Pea Shoots / Four Seasons Oil	
Conchiglioni al Ragu'	19
Conchiglioni Pasta / Wild Boar Ragu' / Fresh Basil	
Tortelloni Funghi & Tartufo (V)	20
Homemade Tortelloni Mushrooms / Black Truffles Cream / Parmesan Crisps / Dressed Leaves	
Agnolotti	20
Homemade Beef Agnolotti / Light Tomato Sauce / Salsa Verde	
Linguine Vongole	21
Linguine with Clams / Fresh Chilli / Cherry Tomatoes / White Wine Sauce	
Linguine Scampi	25
Linguine Pasta / N'Duja Sauce / Fresh Dublin Bay Prawns / Chilli	

SECONDI / Meat

Pollo (G)	21
Roasted Chicken Breast / Stuffed With Mozzarella, Cranberry & Spinach/ Parma Ham / Rosemary & Thyme Jus, Balsamic Red Cabbage	
Vitello (G)	33
Veal Chop / Smoked Butter & Marsala Sauce / Spinach / Baby Roast Potatoes / Amalfi Lemon	
Agnello (G)	29
Slane Valley Rump of Lamb / Butternut Squash Purée / Baby Leeks / Pearl Onions / Rosemary Red Wine Jus	
Filetto di Manzo	35
8oz Hereford Fillet / Wild Mushrooms / Roast Thyme & Garlic Shallots Tart / Peppercorn Sauce / Fresh Truffles	
Fiorentina di Manzo & Gamberoni (G) (add Gambas €5)	36
Chargrilled 14oz Dry Aged Rib Eye on the Bone / 12 Year Balsamic / Fries	



SECONDI / Fish

Halibut (G) Pan Seared Halibut / Smoked Capocollo / Cannellini Beans / Artichoke Purée / Salsa Bianca	29
Salmone (G) Oven Roasted Salmon / Red Peppers / Baby Fennel / Gratin Potatoes / Fennel Purée	27

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 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 Rouse Foods and Italicatessen.