



Winter A la Carte Menu

PER STUZZICARE / Nibbles...

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

PER COMINCIARE / To begin

Zuppa del Giorno (G) (V) Daily Soup / Please Ask Server	7
Insalata di Barbabietole (G) Heirloom Candied Beetroot Salad / Boilie Goat Cheese / Mint Sauce / Pine nuts & Pomegranate / Micro Herbs	12
Burrata (G) Burrata Mozzarella / Smoked Capocollo / Fresh Figs / Heirloom Tomato	17
Agnolotti Homemade Agnolotti / Slow Tender Beef Marrow / Pistacchio & Parmesan in a Blond Butter	13
Terrina di Prosciutto & Pistacchio (G) Ham Hock & Pistacchio Terrine / Piccalilli & Raisin Gel / Extra Virgin Olive Oil	12
Brasato di Guancia di Manzo (G) Slow Braised Beef Cheek / Artichoke Purée / Baby Onions / Glazed Carrots	14
Carpaccio di Manzo (G) Dry Aged Beef Carpaccio / Rhubarb Compote / Crispy Artichoke / Shaved Pecorino	13
Capesante (G) Pan Seared Scallops / Apple Fennel Purée / Lardo Crumble	15
Duo di Salmone (G) Clogherhead Salmon Two Ways / 24 Hours Smoked & Cured / Avocado & Beetroot Gel / Lemon Caviar	15
Scampi Alla N`Duja Grilled Atlantic Gambas / N`duja Sausage / Garlic Butter / Chili	17.5
Unicorn Antipasto Misto di Mare (for 2 to Share) Smoked & Cured Salmon / Tossed Crab Meat / Mussels / Clams / Anchovies / Celeriac Coleslow	25
Unicorn Antipasto Misto di Terra (for 2 to Share) Chef's Selection of Cured Meats and Cheeses / Olives / Fresh Bread and Dips	25



PRIMI / Pasta / Risotto

Gnocchi Tricolori (V)	19
Homemade 3 Way Gnocchi / Saffron, Beetroot & Spinach / Butternut Squash / Pine nut & Rocket Salad	
Risotto alle Barbaietole (G) (Vegan)	19
Carnaroli Risotto / Beetroot / Broad Beans / Black Olive Crumb / Mustard Leaves	
Risotto di Zucca & Mandorle (G) (Vegan)	20
Carnaroli Risotto / Butternut Squash / Snow Peas / Toasted Almonds / Mustard Leaves	
Tortelloni Funghi & Tartufo	20
Homemade Tortelloni Mushrooms / Black Truffles Cream / Parmesan Crisps / Dressed Leaves	
Paccheri al Ragù	21
Paccheri Pasta / Wild Boar Ragù / Fresh Basil	
Caramelle Ricotta & Spinaci (V)	19
Homemade Caramelle with Spinach & Ricotta / Basil Cream / Pine nuts / Micro Herbs	
Linguine Scampi	25
Linguine Pasta / N'Duja Sauce / Fresh Dublin Bay Prawns / Chilli	
Linguine Vongole	21
Linguine with Clams / Fresh Chilli / Cherry Tomatoes / White Wine Sauce	
Tagliatelle al Granchio	22
Clogherhead Crab Meat / Fresh Chilli / Cherry Tomatoes / Fresh Basil	

SECONDI / Meat

Fagiano (G)	25
Pan Seared Pheasant Two Ways / Breast & Confit Leg / Borlotti Misto / Broad Beans / Red Wine Sauce	
Vitello (G)	33
Veal Chop / Smoked Butter & Marsala Sauce / Spinach / Baby Roast Potatoes / Amalfi Lemon	
Agnello (G)	29
Slow Braised Slaney Valley Rump of Lamb / Cavolo Nero Cabbage / Fennel Salami Gratin Potato / Beetroot Jus	
Filetto di Manzo	35
8oz Hereford Fillet / Tobacco Onions / Peppercorn Sauce / Sundried Tomato & Black Olive Mashed Potatoes	
Fiorentina di Manzo & Gamberoni (G) (add Gambas €5)	36
Chargrilled 14oz Dry Aged Rib Eye on the Bone / 12 Year Balsamic / Fries	



SECONDI / Fish

Zuppa di Pesce (G) Seafood Stew / Slow Braised Octopus / Clams / Mussels / Prawns / Violet Potatoes / Seasonal Vegetables	29
Sogliola (G) Pan Fried Dover Sole on The Bone / Sambuca Tomato Salsa / Baby Fennel / Crispy Capers & Lemon Sauce	34
Branzino (G) Pan Seared Sea Bass / Aubergine & Basil Purée / Vierge Sauce / Tenderstem Broccoli	29
Rana Pescatrice Poached Monkfish / Fresh Basil / Cherry Tomato / White Wine Sauce / Homemade Seafood Raviolo	31

CONTORNI / Sides (all €4)

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

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

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 Rousse Foods and Italicatessen.