



## Summer A la Carte Menu

PER STUZZICARE / Nibbles...

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<b>Olive Miste (G) (V)</b> Marinated Taggiasche Mix Olives	6
<b>Selezione di Crostini al Pesto &amp; Pate d'Olive (V)</b> Selection of Italian Breads with Sundried Tomato & Olive Tapenade	6
<b>Crocchette di Capocollo &amp; Taleggio</b> Croquette of Capocollo Ham & Taleggio cheese / Tomato & Chilli Jam	6

PER COMINCIARE / To begin

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<b>Zuppa del Giorno (G) (V)</b> Daily Soup / Please Ask Server	7
<b>Insalata al Prosciutto di Parma (G)</b> Parma Ham Salad / Sicilian Melon / Candied Walnuts / Stracciatella Cheese / Aged Balsamic Dressing	12
<b>Burrata (G) (V)</b> Apulian Burrata Mozzarella / Roasted Fennel / Parmesan Chives / Fresh Oranges	17
<b>Carpaccio di Polpo (G)</b> Octopus Carpaccio / Shaved Fennel / Lemon Caviar / Pink Peppercorn / Radish	14
<b>Linguine al Granchio</b> Linguine with Clogherhead Crab Meat / Fresh Tomatoes & Preserved Lemon	13
<b>Scallops (G)</b> Quinoa Apple Salad / Butternut Squash Purée	16
<b>Scampi Alla N'Duja (G)</b> Atlantic Gambas / N'duja Sausage / Garlic Butter / Chilli	17.5
<b>Unicorn Antipasto Misto di Terra (for 2 to Share)</b> Chef's Selection of Cured Meats and Cheeses / Olives / Bruschetta	25



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PRIMI / Pasta / Risotto

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<b>Risotto Frutti di Mare (G)</b>	23
Carnaroli Risotto / Mussels / Prawns / Squid / Cherry Tomatoes / Bisque Sauce	
<b>Risotto alle Capesante &amp; Pistacchio (G)</b>	25
Carnaroli Risotto / Fresh Irish Scallops / Bronte Pistacchio	
<b>Tortelloni Al Salmone</b>	19
Homemade Salmon Torelloni / Smoked Salmon Sauce / Fresh Clams	
<b>Tortelloni Zucca &amp; Amaretto (V)</b>	19
Homemade Pumpkin & Amaretto Tortelloni / Butter & Sage Sauce / Aged Parmesan	
<b>Ravioli alla N'Duja</b>	20
Homemade Ravioli Pasta / Nduja / Ricotta Cheese / Aubergine Purée	
<b>Linguine all' Ástice</b>	29
Linguine Pasta / Fresh Irish Lobster & Prawns / Fresh Chilli / Chery Tomatoes / Lobster Bisque	
<b>Linguine Scampi</b>	26
Linguine Pasta / N'Duja Sauce / Fresh Prawns / Langoustine / Chilli	

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SECONDI / Meat

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<b>Pollo (G)</b>	22
Roasted Chicken Breast / Spinach/ Carrots Purée / Garlic Mash / Red Wine Jus	
<b>Vitello (G)</b>	35
12 Oz Milk Fed Veal Chop / Citrus Herb Butter / Spinach / Baby Roast Potatoes / Amalfi Lemon	
<b>Agnello (G)</b>	30
Irish Rack Of Irish Lamb / Mint Sauce / Butternut Squash Terrine / Red Wine Jus	
<b>Filetto di Manzo (G)</b>	35
8oz Hereford Fillet / Rainbow Carrots / Spring Onion Mash Potatoes / Cashel Blue Cheese Sauce	
<b>Fiorentina di Manzo &amp; Gamberoni (G) (add Gambas €5)</b>	36
T-Bone Steak 14oz Dry Aged / Peppercorn Sauce / Fries / Fresh Lemon	



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## SECONDI / Fish

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<b>Branzino (G)</b> Pan Seared Sea Bass / Spinach Gnocchi / Squid / White Wine Sauce / Cherry Tomatoes	29
<b>Pesce Spada (G)</b> Swordfish Steak / Mediterranean Sauce / Capers / Cherry Tomatoes / Olives / Grilled Courgettes	31

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## CONTORNI / Sides (all €5)

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<b>Vegetali di Stagione (G) (V)</b> Seasonal Mix Vegetables	<b>Purè di Patate (V)</b> Spring Onion Mashed Potatoes
<b>Fagiolini &amp; Pancetta (G)</b> Fine Beans / Garlic / Pancetta	<b>Insalata Mista (G) (V)</b> Mix Salad / Balsamic & Olive Oil Dressing
<b>Patate Dolci (G) (V)</b> Sweet Potatoe Fries	<b>Patate Fritte (V)</b> Fries / Truffle Aioli

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V = Vegetarian G= Gluten Friendly

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, Redmond Fine Foods, Dawn Meats, Upton Foods, Caterway, Pallas Foods and Italicatessen.

All Meats are Irish, The Veal is Dutch

**ALLERGEN MENU AVAILABLE ON REQUEST**