



## Winter 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 (G) (V)</b> Chicory Salad / Stracciatella Cheese / Candied Walnuts / Basil Oil	12
<b>Burrata (G) (V)</b> Apulian Burrata Mozzarella / Heirloom Tomato / Truffle Oil / Black Truffles	17
<b>Carpaccio di Manzo (G)</b> Irish Beef Carpaccio / Shaved Parmesan Cheese / Parsnip Crisps / Olive Oil Mix Herbs Dressing	14
<b>Scallops (G)</b> Pan Seared Irish Scallops / Parsnip Purée / Parsnip Crisp and Pomegranate	16.5
<b>Gamberoni 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>Caramelle Ricotta &amp; Spinaci (V)</b>	19
Caramelle Pasta Stuffed with Ricotta & Spinach / Basil Cream & Pine Nuts Sauce	
<b>Tortelloni Zucca &amp; Amaretto (V)</b>	19
Homemade Pumpkin & Amaretto Tortelloni / Butternut Squash Purée / Aged Parmesan	
<b>Paccheri al Ragù</b>	24
Paccheri Pasta / Irish Venison Ragù / Aged Parmesan Cheese	
<b>Tortelloni Porcini &amp; Tartufo (G) (V)</b>	25
Homemade Tortelloni / Porcini Mushrooms / Parmesan Tuile / Fresh Black Truffles	
<b>Linguine alle Vongole</b>	21
Linguine Pasta / Fresh Irish Clams / Olive Oil / Fresh Parsley / Garlic & Chilli	
<b>Linguine Scampi</b>	26
Linguine Pasta / N'Duja Sauce / Fresh Prawns / Langoustine / Chilli	
<b>Risotto Frutti di Mare (G)</b>	23
Carnaroli Risotto / Mussels / Prawns / Squid / Cherry Tomatoes / Bisque Sauce	

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SECONDI / Meat

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<b>Pollo (G)</b>	22
Roasted Chicken Breast / Spinach/ Carrots Purée / Olive Oil Mash / Red Wine Jus	
<b>Vitello (G)</b>	37
12 Oz Milk Fed Veal Chop / Citrus Herb Butter / Spinach / Baby Roast Potatoes / Amalfi Lemon	
<b>Cervo (G)</b>	33
Wicklow Venison Loin / Celeriac and Chestnut Purée / Roasted Cauliflower and Juniper Jus	
<b>Filetto di Manzo (G)</b>	36
8oz Hereford Fillet / Girolle Mushrooms / Potato Terrine / Fresh Black Truffles / Red Wine Jus	
<b>Bistecca di Manzo</b>	36
16Oz 28 Days Aged Rib Eye Steak on the Bone / Pink Peppercorn Sauce / Fries	



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SECONDI / Fish

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<b>Halibut (G)</b> Roasted Wild Atlantic Halibut / Clams / Samphire / Cherry Tomato / White Wine Sauce	33
<b>Sogliola (G)</b> Pan Seared Dover Sole on the Bone / Lemon Butter Sauce / Capers & Gambas / Roast Potatoes	39

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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> Olive Oil 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**