



Spring A la Carte Menu

PER STUZZICARE / Nibbles....

Olive Miste (G) (V) Marinated Taggiasche Mix Olives	6
Selezione di Crostini al Pesto (V) Selection of Italian Breads with Sundried Tomato & Olive Tapenade	7
Crocchette di Capocollo & Taleggio Croquette of Capocollo Ham & Taleggio cheese / Tomato & Chilli Jam	7

PER COMINCIARE / To begin

Zuppa del Giorno (G) (V) Daily Soup / Please Ask Server	7
Insalata di Granchio (G) Marinated Clogherhead Crab / Green Goddess Dressing / Fresh Apple / Watercress / Avocado / Mango	13
Burrata (G) (V) Apulian Burrata Mozzarella / Roasted Golden Beetroot / Broad Beans Marinated with Basil Oil/ Macadamia Nuts	16
Carpaccio di Manzo (G) Irish Beef Carpaccio / Lemon & Pepper Crust / Aioli Horseradish Sauce / Parsnip Crisps / Shaved Ricotta	15
Scallops (G) Pan Seared Irish Scallops / Cauliflower Purée / Pine Nuts & Raisins / Fresh Parsley	17.5
Gamberoni Alla N`duja Atlantic Gambas / N`duja Sausage / Garlic Butter / Chilli / Grilled Crostini Bread & Lemon	17
Unicorn Antipasto Misto di Terra (for 2 to Share) Chef's Selection of Cured Meats and Cheeses / Olives / Bruschetta	26



PRIMI / Pasta / Risotto

Ravioli al Carciofo (V)	19
Homemade Ravioli / Stuffed with Artichokes / Artichoke Purée / Jerusalem Artichoke Crips	
Pappardelle al Ragù	25
Pappardelle Pasta / Irish Lamb Ragù / Aged Parmesan Cheese	
Ravioli Tartufo Bianco (V)	28
Homemade Ravioli Stuffed with Parmesan & White Truffles / Parmesan Cream Sauce / Shaved White Truffles	
Linguine alle Vongole	20
Linguine Pasta / Fresh Irish Clams / Olive Oil / Fresh Parsley / Garlic & Chilli	
Linguine Scampi	25
Linguine Pasta / N'Duja Sauce / Prawns / Gambas / Chilli	
Risotto al Nero di Seppia	24
Black Squid Ink Carnaroli Risotto / Baby Squid Tempura	
Risotto ai Funghi (G) (V)	22
Carnaroli Risotto / Wild Mushrooms / White Truffle Oil & Parmesan	

SECONDI / Meat

Pollo (G)	23
Roasted Chicken Breast / Wrapped in Parma Ham / Stuffed With Brussels Sprout / Broccoli Purée	
Vitello (G)	38
12 Oz Milk Fed Veal Chop / Black Truffle Butter / Sautéed Irish Kale / Pepper Sauce / Baby Roast Potatoes	
Agnello (G)	34
Rump of Lamb / Cavolo Nero / Parsnip Purée / Parsnip Crisps / Madeira & Balsamic Sauce / Roasted Baby Turnip	
Filetto di Manzo (G)	37
8oz Hereford Fillet / Olive Oil Mash / Port Wine Sauce / Sautéed Spinach / Saffron Mash Potato	
Bistecca di Manzo	38
16Oz 28 Days Aged Rib Eye Steak on the Bone / Peppercorn Sauce / Grilled Asparagus / Lemon	



SECONDI / Fish

Halibut (G) Pan Fried Fillet of Halibut / Razor Clams / Bisque Sauce / White Asparagus / Broad Beans & Tarragon	35
Sogliola (G) Pan Seared Dover Sole on the Bone / Samphire / Lemon Butter Sauce / Gambas / Cherry Tomato/ Roast Potatoes	39

CONTORNI / Sides (all €6)

Vegetali di Stagione (G) (V) Seasonal Mix Vegetables	Purè di Patate (V) Saffron Mashed Potatoes
Fagiolini & Pancetta (G) Fine Beans / Garlic / Pancetta	Insalata di Rucola (G) (V) Rocket Salad / Balsamic & Olive Oil Dressing
Funghi (G) (V) Sautéed Wild Mushrooms	Patate Fritte (V) Fries / Truffle Aioli

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