



## Spring 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 (V)</b> Selection of Italian Breads with Sundried Tomato & Olive Tapenade	7
<b>Tris di Bruschette</b> Trio of Bruscehtta / Change daily / Please ask Server	8

PER COMINCIARE / To begin

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<b>Zuppa del Giorno (G) (V)</b> Daily Soup / Please Ask Server	7
<b>Insalata di DOP Speck (G)</b> Dop Speck Salad / Grilled Asparagus / Stracciatella Mozzarella / Rocket Salad / Basil Oil Dressing	13
<b>Rana Pescatrice (G)</b> Cured Monkfish / Ginger & Spring Onion / Shaved Radish / Lemon Aioli	16
<b>Carpaccio di Vitello (G)</b> Milk Fed Veal Carpaccio / Homemade Salsa Verde / Crispy Parsnip / Olive & Lemon Dressing	14
<b>Scallops (G)</b> Pan Seared Irish Scallops / Asparagus Purée / Broad Beans / Shaved Asparagus / Crispy Capocollo Ham	17.5
<b>Gamberoni Alla N`Duja (G)</b> Atlantic Prawns / N`duja Sausage / Garlic Butter / Chilli / Salad	17
<b>Crocchette con Formaggio di Capra (V)</b> Homemade Goat Cheese Croquette in Breadcrumbs / Stuffed With St Tola Goat Cheese/ Chicory Salad / Beetroot Dressing / Apple / Pomegranate / Salad	14



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PRIMI / Pasta / Risotto

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<b>Risotto Funghi Porcini (V) (G)</b>	22
Porcini Mushroom Risotto / Grilled Cep Mushrooms / Porcini Mushrooms Purée / Crispy Parmesan	
<b>Pappardelle Ragu'</b>	25
Pappardelle Pasta / Homemade Lamb Ragu' / Aged Shaved Parmesan Cheese	
<b>Agnolotti (V)</b>	25
Homemade Agnolotti / Stuffed With Spinach & Ricotta / Asparagus Purée / Parmesan Tuille	
<b>Linguine Scampi</b>	25
Linguine Pasta / N'Duja Sauce / Prawns / Gambas / Chilli	
<b>Tagliatelle ai Frutti di Mare</b>	25
Mix Seafood Linguine / Prawns / Crayfish / Clams / Seafood Bisque / Fresh Basil / Chilli / Garlic	

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SECONDI / Meat

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<b>Pollo (G)</b>	23
Roasted Chicken Breast / Artichoke Purée / Asparagus / Marsala Wine Jus / Olive Oil Mash Potato	
<b>Agnello (G)</b>	34
Spring Irish Rack of Lamb / Grilled Baby Leeks / Romanesco Broccoli Mint Gel / Squash Purée / Red Wine Jus / Roasted Potato	
<b>Vitello (G)</b>	38
Milk Fed Veal Chop / Seared With Mix Herbs Butter Sauce / Marsala Wine / Roasted Potato / Seasonal Salad / Grilled Lemon	
<b>Filetto di Manzo (G)</b>	37
8oz Hereford Fillet Dry Aged / Tenderstem Broccoli / Mixed Peppercorn Sauce / Olive Oil Mash Potato / Watercress Salad	
<b>Bistecca di Manzo (G)</b>	38
12Oz 28 Days Dexter Aged Rib Eye Steak / Hand Cut Chips / Seasonal Salad / Mix Peppercorn Sauce	



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SECONDI / Fish

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<b>Pesce Spada (G)</b> Grilled Swordfish Steak / Aubergine / Cherry Tomato / Black Olive / Raisins / Roasted Potatoes	35
<b>Sogliola (G)</b> Pan Seared Dover Sole On the Bone / Sauteed Spinach / Lemon, Capers & Butter Sauce / Roasted Potatoes	39

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CONTORNI / Sides (all €5)

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<b>Rapa (V)</b> Roasted Celeriac / Parmesan and Bread Crumbs	<b>Brussels Sprouts (G)</b> Brussels Sprouts / Guanciale / Garlic Butter
<b>Broccoli (G) (V)</b> Tendersteam Broccoli / Roasted Hazelnut	<b>Insalata (G) (V)</b> Mixed Salad / Chefs Homemade Dressing
<b>Papate Arrosto (V) (G)</b> Roasted -Potatoes / Garlic & Rosemary	<b>Patate Fritte (V)</b> Fries

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

All Meats are Irish, The Duck Is French

**ALLERGEN MENU AVAILABLE ON REQUEST**