

To Start, Antipasti perfect for sharing

Prosciutto e melone <i>Tuscan cured ham DOP and cantaloupe melon</i>	12.50
Tagliere della casa <i>Collection of finest Emilia and Tuscan charcuterie, olives and crostino</i>	16.00
La Raccolta dell'Orto (v) (vg) <i>Grilled courgettes, peppers and sun dried tomatoes olives, beans, garlic tomatoes and home made pesto</i>	14.50
Salmone Affumicato Irlandese biologico <i>Brigitta Curtin's smoked organic Irish salmon, goat's cheese, Sicilian capers, pickled onions</i>	14.00
Mille foglie di grana <i>Mille Foglie /Trentino DOP, grilled vegetables, red pepper cream, whipped ricotta</i>	11.00
Bruschetta <i>Bruschetta al pomodoro with vine ripened tomatoes, fresh basil, hint of garlic (v) (vg) (3 pieces)</i>	8.75
Crostone <i>Home made pesto, goat cheese and roasted peppers</i>	11.00
Fesa Marinata <i>Beef carpaccio, micro herbs, caramelised onion, tomato pot</i>	14.00

Latteria & Mozzarella Bar

Our mozzarella and burrata are from DOP Campania region, exclusively imported by Dunne and Crescenzi

Burrata <i>Buffalo burrata, ruby tomato, summer herbs</i>	13.50
<i>Buffalo mozzarella, vine ripe tomatoes, basil and home made pesto</i>	12.00
<i>Buffalo mozzarella, Aubergine stack, home made pesto</i>	12.00
<i>Buffalo mozzarella, grilled peppers, DOP extra virgin olive oil and basil</i>	13.00
<i>Buffalo mozzarella and courgette stack with home made pesto</i>	13.00
<i>Buffalo mozzarella with house grilled vegetables, DOP extra virgin olive oil</i>	14.00
<i>Prosciutto Toscano cinta senese DOP 24 months, buffalo mozzarella, home made pesto</i>	16.00
Tagliere di formaggi italiani <i>Collection of Italian farm house cheese, focaccia and Helen Gee's honey</i>	14.00

Please consult the complete Allergen menu, available from your server

(v) denotes suitable for vegetarians, (vg) denotes vegan friendly

Gluten friendly pasta and egg pasta cooked separately upon request, ask your server

We provide gluten friendly pasta, bread, dessert for persons who choose to eat gluten free, however in a busy kitchen cross contamination may occur and we do not recommend for persons with allergies.

Nibbles Sfiziose

<i>Olive 5.50 green and black marinated Italian olives (v) (vg)</i>	<i>Pesto Pot 5.00 Dunne & Crescenzi pesto served with warm Altamura sourdough</i>	<i>Pane Caldo 3.00 Warm Altamura bread drizzled with extra virgin olive oil (v) (vg).</i>	<i>Aglione e Olio 3.50 toasted Altamura bread, hint of garlic and extra virgin olive oil (v) (vg)</i>
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Pasta / Risotto e Bonta' Quotidiane

See specials board

Minestra

<i>Minestra house vegetable and Tuscan bean soup (v) (vg)</i>	8.00
<i>Minestra house vegetable and Tuscan bean soup and Gagnano pasta (v) (vg)</i>	9.50

<i>Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato Wild mushroom ravioli, parmigiana fonduta, crushed walnuts, truffle olive oil</i>	18.00
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Tagliatelle

<i>Tagliatelle Campofilone /slow cooked ragu' of McLoughlin's Irish beef, Grana Trentino DOP</i>	16.50
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Pasta buonissima

<i>Dunne & Crescenzi pasta buonissima tomato and basil (v) (vg)</i>	13.50
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Dunne & Crescenzi pasta all'amatriciana squisita

<i>Mezze Maniche pasta with tomato, guanciale and pancetta, hint of balsamic from Modena</i>	16.50
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Nasello

<i>Pan fried Doyle's hake, tomato, capers and olive sauce served with rosemary roast potatoes</i>	20.00
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Salsiccia e fagioli

<i>Slow cooked fragrant Tuscan fresh sausage, tomato and borlotti bean casserole</i>	15.00
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Sides / Contorni

<i>Patate Novelle arrosto al rosmarino Roast baby rosemary potatoes, hint of garlic (v) (vg)</i>	6.00
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<i>Insalata mista di foglie e pomodoro Mixed leaves salad, plum tomato, extra virgin olive oil, balsamic vinegar from Modena (v) (vg)</i>	6.00
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Carote al forno

<i>Roasted carrots, Grana Trentino DOP cheese, pistachio</i>	6.00
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Evening Specialities / Specialità Della Sera

Pappardelle con agnello <i>Pappardelle egg pasta with lamb ragu', mint, Pecorino Romano, perfumed with beer</i>	18.00
Scialatielli <i>Scialatielli pasta, shrimp bisque, prawns, mussels and cherry tomatoes</i>	18.50
Risotto ai funghi di Bosco <i>Risotto with forest mushrooms and burrata</i>	18.50
Pollo con peperoni caramellizzati* <i>Pan fried Irish chicken, summer carmelised peppers.</i>	22.00
Coda di rospo, insalatina di finocchio, arancia e olive nere* <i>Monkfish, fennel, orange, black olives.</i>	26.00
Agnello irlandese <i>Crumbed Mc Loughlin's lamb cutlets, mint and parsley salsa verde, roasted truffle potato mash</i>	28.00
Filetto di manzo irlandese* <i>Pat McLoughlin's Irish beef fillet, Venetian butter, spinach, sage, almond and parmesan crumb</i>	33.50

**Choose a side*

Sides / Contorni

Patate Novelle arrosto al rosmarino <i>Roast baby rosemary potatoes, hint of garlic (v) (vg)</i>	6.00
Insalata mista di foglie e pomodoro <i>Mixed leaves salad, plum tomato, extra virgin olive oil, balsamic vinegar from Modena (v) (vg)</i>	6.00
Carote al forno <i>Roasted carrots, Grana Trentino DOP cheese, pistachio</i>	6.00
Spinaci <i>Pan fried spinach with Grana Trentino</i>	6.00

Insalatone del Giorno

Salads are served with selected extra virgin olive oil and aged balsamic vinegar from Modena, and come with warm Altamura sourdough, Bretzel wholemeal or gluten free bread

Contadina	14.50
<i>Mixed leaves, pan fried marinated McLoughlin's Irish chicken, crispy pancetta and potato bites</i>	
Insalata, pollo marinato, pancetta croccante e bocconcini di patate	
Nizza	14.50
<i>Mixed leaves, Sicilian line-caught Italian yellow fin tuna preserved in olive oil, anchovies, potato bites, black olives, string beans, tomatoes, free range Irish egg</i>	
Insalata, tonno, alici, olive nere, fagiolini, pomodorini e uova	
Pastore	13.00
<i>Mixed leaves, William pear, walnuts, toma of goats' cheese, and Helen Gee's Irish honey</i>	
Insalata, pera William, nocciole, toma di capra e miele	
Siciliana	15.50
<i>Quinoa, prawns, chickpeas, raisins, vegetables, orange and fennel seeds dressing</i>	
Quinoa, gamberi, ceci e uvetta, verdura, arancia e finocchio	