



**A LA
CARTE**

ANTIPASTI

PIZZA GARLIC BREAD €6

Grilled pizza bread with garlic and cheese. (V)(V) G MK

AVOCADO SALAD CAPRESE €8

Beef tomatoes with avocado and fresh basil, served with extra virgin olive oil, cheese and balsamic drizzle (V)(V) G SP

MARINATED OLIVES €6

Mixed Italian olives and sun-dried tomatoes (V)(V) G

BEEF CARPACCIO €13

Dry-aged 100% Irish-Piedmontese beef fillet, mixed baby leaves, red grape, cherry tomatoes, pecorino cheese, and balsamic cream. MK SP

MOZZARELLA FRITTA €9

Mozzarella coated in breadcrumbs and fried, served with a rich tomato sauce (V)
G E MK

ITALIAN CHARCUTERIE BOARD (To share) €19

Finest Italian artisan salumi, cheeses, olives and pickles, with grilled rustic bread and balsamic cream. G MK SP

BURRATA, PARMA HAM & MELON €13.50

Whole burrata wrapped in parma ham with melon, pomegranate seeds and crispy flat bread.
M MK G S SS SP

TARTARE DI SALMONE & AVOCADO €13.50

Smoked salmon and avocado tartare marinated in lime juice and mint, with onion and yoghurt sauce. F MK

PRIMI PIATTI

SPAGHETTI MEATBALLS €18

Spaghetti pasta with meatballs made from 100% Higgins Irish mince beef with bourbon, Caciotta black pepper, cheese, black olives, mint, capers and rich tomato sauce. G MK SP

LENTIL SPAGHETTI BOLOGNESE €16

Spaghetti pasta with a rich lentil 'Bolognese' sauce, topped with fresh cherry tomatoes and vegan cheese (V)(V) G

PASTA ITALIANA €16

Penne pasta with kale pesto, black olives, cherry tomatoes, mixed baby leaves and vegan cheese (V)(V) G N

MUSHROOM TORTELLONI €18

Hand-made Porcini -Mushroom Tortelloni with a touch of cream, cherry tomatoes, grapes, baby leaves and white truffle oil (V)
C CY F G E N M MK P SP

SPAGHETTI LOBSTER €29

Spaghetti with fresh lobster from the West of Ireland, brandy, garlic, basil and tomato sauce.
C G M MK

PACCHERI ALLA AMATRICIANA €19

Large Macaroni, with guanciale, tomato sauce, onion and pecorino cheese. MK G SP

(V): Vegetarian (V)(V): Vegan



**A LA
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**GNOCCHI WITH PRAWNS & BURRATA
€25**

Fresh homemade gnocchi with Dublin Bay Prawns, burrata cheese, courgette, and cherry tomatoes. *G C MK*

SECONDI PIATTI

**10oz GRILLED IRISH PIEDMONTESE
FILLET €33**

10oz grilled 100% Irish Piedmontese beef served with roasted red pepper and red onion, mushrooms, potatoes and peppercorn sauce.
G MK P S SS SP

10oz DEXTER STRIPLOIN STEAK €28

Dry aged striploin from Tipperary with Portobello mushrooms, fried onions, homemade chips and a choice of peppered sauce or garlic butter. *G MK P S SS SP*

FILLET OF SALMON €20

Irish organic salmon fillet with green peas and spicy Ventricina salami served with creamy mashed potatoes and garlic sauce. *F MK*

FISH OF THE DAY (€ DAILY)

Please ask your waiter/waitress for details of the fish of the day

**ROASTED IRISH RACK OF COMERAGH
LAMB €28**

With pistachio crumb served with vegetable ratatouille mashed potato and gravy sauce.
M P S SS SP

DESSERT

CAPPUCCINO TIRAMISU €7

MK E G(Wheat) N(Almonds)

CHOCOLATE BROWNIE €8

E MK N(Hazelnuts) G(Wheat)

APPLE PIE €8

Served with vanilla ice cream.
G(Wheat) MK E N SP

**VANILLA & COCONUT PANNA COTTA
€7**

Served with granola. *MK E*

NEW YORK CHEESECAKE €7

Served with vanilla ice cream.
MK G(Wheat) E N

ICE CREAM & SORBET €7

MK E

CHEESE SELECTION (To Share) €19

G(Wheat) MK E

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.