



À LA CARTE MENU

APERITIVO

PIZZA GARLIC BREAD €6 (V) (V)

Grilled pizza bread with garlic and cheese. Vegan option available. *G(Wheat) MK*

MARINATED OLIVES €6 (V) (V)

Mixed Italian olives and sun-dried tomatoes. *G(Wheat)*

BRUSCHETTA CLASSICA AL POMODORO

€9 (V) (V)

Bruschetta with fresh plum tomatoes on the vine, garlic, basil and balsamic cream. *G(Wheat)*

MOZZARELLA FRITTA €9 (V)

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

ANTIPASTI

SLOW COOKED PORK BELLY €14

Glazed with honey Dijon mustard, carrot puree, apple cider sauce and caramelised apple. *MK SP M*

PIEMONTESE BEEF TARTARE €15

With Burrata, hazelnut and black truffle shavings. *MK N(Hazelnut) SP*

GRILLED OCTOPUS €15

With creamy potato, parsley and garlic waffle. *F MK G(Wheat)*

LEEK AND POTATO SOUP €8

With roast butternut squash served with rustic garlic bread. *G(Wheat) MK CY*

PAN FRIED SCALLOPS €15

With butter and saffron sauce and, beetroot pearls caviar. *F MK*

ITALIAN CHARCUTERIE BOARD

(To share) €19

Finest Italian artisan salumi, cheeses, olives and pickles, with grilled rustic bread and balsamic cream. *G(Wheat) E MK*

MAIN COURSE

SPAGHETTI MEATBALLS €19

Spaghetti pasta with meatballs made from 100% Irish mince beef with bourbon, Caciotta black pepper, cheese, black olives, mint, capers and rich tomato sauce. *G(Wheat, Triticale) MK SP N(Nutmeg)*

PAPPARDELLE OF VENISON RAGÙ €22

Pappardelle pasta with rich wild Wicklow Venison with pecorino Romano shavings. *G(Wheat, Triticale) MK SP CY E*

LENTIL SPAGHETTI BOLOGNESE €16 (V) (V)

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

PORCINI TORTELLONI €22 (V)

Hand-made Porcini-Mushroom Tortellini, a touch of cream, cherry tomatoes, grapes, baby leaves with fresh black truffle shavings. *C CY F G(Wheat, Triticale) E N(Nutmeg) M MK P SP*

SPAGHETTI ALL' ASTICE €29

Spaghetti with fresh lobster from the West of Ireland, brandy, garlic, basil and tomato sauce. *C G(Wheat, Triticale) MK*

LINGUINE AI FRUTTI DI MARE €25

Linguine with king prawns, calamari, mussels, octopus, with a tomato and white wine sauce. *G(Wheat, Triticale) C ML SP MK*

8oz GRILLED PIEDMONTESE FILLET €33

With sauté spinach, roast potato, black truffle shaving and gravy. *G(Triticale) MK SP*

PAN FRIED IRISH SALMON FILLET €22

With grilled asparagus, seasonal mixed leaf, parsley & garlic vinaigrette, and a side of mash potatoes. *F MK*

SIDES €5

French Fries / Mixed Salad / Grilled Vegetables / Roasted Potatoes / Sweet Potato Fries / Garlic Bread

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

DESSERT

CHOCOLATE BROWNIE €8

Hazelnut inside, served with vanilla ice cream and strawberries.

E MK N(Hazelnuts) G(Wheat)

APPLE PIE €7

Served with vanilla ice cream.

G(Wheat) MK E N(May contain traces of nuts) SP

CAPPUCCINO TIRAMISU €7

MK E G(Wheat) N(Almonds) N(May contain traces of nuts)

VANILLA & COCONUT PANNA COTTA €7

Served with granola.

MK G(Oat)

NEW YORK CHEESECAKE €7

Served with vanilla ice cream.

MK G(Wheat) N(Hazelnut) N(May contain traces of nuts)

NUTELLOTO PIZZA (To Share) €11

Nutella, strawberry and vanilla ice cream.

MK G(Wheat, Oat) E N(Hazelnuts)

ICE CREAM & SORBET €7

100% Irish artisan farmhouse ice cream made from organic milk, free range eggs and cream. Madagascar vanilla, salted caramel, pistachio or chocolate ice cream, and lemon or coconut sorbet.

MK E(Ice Cream Only) Gluten-Free N(May contain traces of nuts)

CHEESE SELECTION (To Share) €13

Selection of Italian artisan cheeses served with fresh fruit, crispy flat bread, honey, and cucumber.

G(Wheat, Oat) MK

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

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

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS / Eggs = E / Fish = F / Sulphites = SP

Lupin = L / Celery = CY / Molluscs = ML / Soybeans = S / Peanuts = P / Nuts = N / Milk = MK

***Our pasta and pizza may contain Soybean**

Service charge of 12.5% for parties of six or more.