



À LA CARTE MENU

ANTIPASTI

POLPETTE AL SUGO DI POMODORO €10

Italian meatball in rich tomato sauce served with garlic bread. *G(wheat) MK*

BRUSCHETTA POMODORO, MOZZARELLA E OLIVE NERE €8 (V)

Toasted, rustic bread topped with plum tomato, garlic, olive oil, basil, mozzarella and black olive. *MK G(wheat)*

CROSTINI CON MARMELLATA DI FICHI CRUDO E STRACCIATELLA €12

Toasted sourdough bread topped with figs jam, parma ham, stracciatella cheese and sun-dried tomato. *MK G(wheat) SP*

ITALIAN CHARCUTERIE BOARD (To share) €19

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

TERRINA DI MELANZANE CON POMODORO E CACIOCAVALLO €12 (V)

Grilled aubergine baked in tomato sauce with melted cacao cavallo cheese, basil and oregano served with rustic garlic bread. *G(wheat) MK*

PRIMI PIATTI

LENTIL SPAGHETTI BOLOGNESE €16 (V)

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

SPAGHETTI ALLA CHITARRA CON RAGU DI MANZO E FUNGHI PORCINI €24

Egg spaghetti with beef ragu and porcini mushrooms. *G(Wheat), E, CY, MK*

GNOCCHI CON CREMA DI ZUCCHINE AL LIMONE, COZZE E NERO DI SEPPIA €23

Gnocchi potatoes with courgette and lemon sauce, mussels and squid ink. *E, G(Wheat), MK, ML, F*

LINGUINE AI FRUTTI DI MARE €25

Linguine with king prawns, calamari, mussels, Irish clams tomato and white wine sauce. *G(wheat) C ML SP MK*

RAVIOLI DI ZUCCA BURRO, SALVIA, OLIO AL TARTUFO E PARMIGIANO €18 (V)

Pumpkin ravioli with butter and sage sauce, truffle oil and parmesan shaving. *G(Wheat), E, MK*

SPAGHETTI ALL' ASTICE €29

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

SECONDI PIATTI

STUFATO DI AGNELLO CON CASTAGNE E PUREA DI PATATE €22

Slow cooked lamb stew with chestnut and vegetables served with creamy mash potatoes. *CY, MK, N(Chestnut)*

BOMBETTE DI POLLO €26

Rolled chicken breast filled with garlic, parsley, smoked cheese and sun-dried tomato, wrapped in pancetta, served with grilled red pepper sauce, mash potatoes and grilled veg salad. *MK SP*

FILETTO DI MANZO 8oz €32

Grilled Piedmontese fillet with sauté spinach, roast potato and gravy. *G(Triticale) MK SP*

SALMONE E AL FORNO €26

Oven baked salmon fillet served with purple mashed potato, steamed asparagus and lemon garlic sauce. *F MK*

SIDES €5

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

(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**