



## À LA CARTE MENU

### ANTIPASTI

#### **POLPETTE AL SUGO DI POMODORO €13**

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

#### **BRUSCHETTA DELLA CASA €12 (V)**

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

#### **MARINATED OLIVES €7 (V) (V)**

Mixed Italian olives and sun-dried tomatoes.

#### **CROSTINI CON MARMELLATA DI FICHI CRUDO E STRACCIATELLA €15**

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

#### **ITALIAN CHARCUTERIE BOARD**

##### **(To share) €20**

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

#### **TERRINA DI MELANZANE CON POMODORO E CACIOCAVALLO €14 (V)**

##### **(GF option)**

Grilled aubergine baked in tomato sauce with melted caciocavallo cheese, basil and oregano served with rustic garlic bread.  
G (Wheat) MK

#### **POLPO ARROSTO €15**

Roasted Octopus on a saffron creamed potato with smoked paprika and Tabasco.  
F M MK

#### **IMPEPATA DI COZZE €12**

Fresh Irish mussels steamed with white wine, cherry tomatoes and herbs.  
G (Wheat) F M

#### **CRUDO E BUFALINE €14**

Parma ham, buffalo mozzarella served on toasted bread with rocket.  
G (Wheat) M SP

### PASTA

#### **SPAGHETTI ALL' ASTICE €35**

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

#### **LINGUINE AI FRUTTI DI MARE €28**

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

#### **RIGATONI ALLA NORMA €20 (V) (Vegan option)**

Rigatoni with fried aubergine, salted ricotta and tomato sauce.  
G (Wheat) MK

#### **SPAGHETTI DATTERINO GIALLO, GAMBERI, STRACCIATELLA, PISTACCHIO E LIMONE €28**

Spaghetti with prawns, stracciatella cheese, pistachio, yellow cherry tomato bisque with lemon zest.  
G (Wheat) C F MK N

#### **GNOCCHI ALLA SORRENTINA €22**

Potato dumplings in a fresh tomato sauce, basil and mozzarella.  
G (Wheat) E MK

#### **AGNOLOTTI DI CARNE AL SUGO DI ARROSTO €26**

Agnolotti pasta filled with beef and pork, served with a parmesan cream sauce  
G (Wheat) E SP MK CY

#### **PAPPARDELLE AL RAGU DI MANZO €26**

Pappardelle pasta in a beef red wine ragu, pecorino cheese and a touch of cream  
G (Wheat) E MK CY

### LAND & SEA

#### **ROLLE DI POLLO RIPIENO DI PROSCIUTTO SCAMORZA €26**

Chicken breast stuffed with Scamorza cheese, ham and spinach in a golden crumb, served with crushed rosemary baby potatoes and a mushroom sauce.  
G (Wheat) E MK

#### **FILETTO DI MERLUZZO €26**

Fillet of Cod in a stew of mussels, clams and cherry tomatoes. Served with a side of mashed potato.  
F M MK

#### **SALMONE IN CROSTA DI SESAMO €27**

Salmon coated in crushed sesame seeds with creamed lemon purple potato puree, caramelized shallots and sauteed broccoli.  
MK F SY SS

#### **SALTIMBOCCA ALLA ROMANA €28**

Grilled fillet of veal, parma ham, sage, served with roasted rosemary baby potatoes and steamed asparagus  
G (Wheat) MK SP

#### **FILETTO DI MANZO 8oz €38**

Grilled Piedmontese fillet with sautéed spinach, roast baby potatoes and gravy.  
G (Wheat) MK SP

#### **SIDES €6**

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**

**Service charge of 12.5% for parties of five or more.**