



# DINNER MENU

## ANTIPASTI

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

100% Irish beef meatballs in rich tomato sauce served with garlic bread. *G (Wheat) MK SP*

### **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 €14**

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

*(Vegetarian Option Available)*

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

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

*(Gluten Free Option Available)*

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 purée with smoked paprika and tlabasco. *F ML 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

### **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*

### **PACCHERI AL RAGU DI RANA**

### **PESCATRICE €30**

Traditional Neapolitan pasta in a monkfish ragu with a cherry tomato and white wine sauce. *G (Wheat) C M MK*

### **TAGLIATELLE PORCINI E TARTUFO €24 (V)**

*(Vegan Option Available)*

Tagliatelle with porcini mushrooms sauce served with parmesan and fresh truffle shavings.

*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 MK CY SP*

### **PAPPARDELLE AL RAGÙ DI CERVO €26**

Pappardelle pasta in a venison red wine ragu, pecorino cheese and a touch of cream

*G (Wheat) E MK CY*

### **GNOCCHI ALLA SORRENTINA €22**

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

## LAND & SEA

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

Chicken breast filled with scamorza cheese, ham and spinach in a golden crumb, served with crushed rosemary baby potatoes and a mushroom sauce.

*G (Wheat) E MK SP*

### **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 ZAFFERANO E CAVIALE €28**

Pan fried salmon fillet with a shallot, saffron and ginger sauce topped with black caviar served with a creamed mash potato and sauteed broccoli. *MK F*

### **SALTIMBOCCA ALLA ROMANA €28**

Grilled fillet of veal, parma ham, sage, served with roasted rosemary baby potatoes and steamed asparagus.

*G (Wheat) MK SP*

### **CONTROFILETO DI MANZO 10oz €35**

Grilled 10oz Hereford prime strip served with sautéed mushrooms and onions, peppercorn sauce and french fries.

*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.