

<i>Olive 5.50</i> <i>green and black marinated</i> <i>Italian olives (v) (vg)</i>	<i>Pesto Pot 5.00</i> <i>Dunne &amp; Crescenzi pesto</i> <i>served with warm</i> <i>Altamura sourdough</i>	<i>Pane Caldo 3.00</i> <i>Warm Altamura bread</i> <i>drizzled with extra virgin</i> <i>olive oil (v) (vg).</i>	<i>Aglio e Olio 3.50</i> <i>toasted Altamura bread,</i> <i>hint of garlic and extra</i> <i>virgin olive oil (v) (vg)</i>
---	---	---	---

### *To Start, Antipasti perfect for sharing*

<i>Tagliere della casa</i> <i>Collection of finest Emilia and Tuscan charcuterie, olives and toasted Altamura sourdough</i>	16.00
<i>La Raccolta dell'Orto (v) (vg)</i> <i>Grilled courgettes, peppers and sun dried tomatoes olives, beans, garlic tomatoes and home made pesto</i>	14.50
<i>Salmone Affumicato Irlandese biologico</i> <i>Brigitta Curtin's smoked organic Irish salmon, goat's cheese, Sicilian capers, pickled onions</i>	14.00
<i>Bruschetta</i> <i>Bruschetta al pomodoro with vine ripened tomatoes, fresh basil, hint of garlic (v) (vg) (3 pieces)</i>	8.75
<i>Crostone</i> <i>Toasted Altamura sourdough, Home made pesto, goat cheese and roasted peppers</i>	11.00

### *Pasta / Risotto e Bonta' Quotidiane*

*See specials board*

<i>Pasta buonissima</i> <i>Dunne &amp; Crescenzi pasta buonissima tomato and basil (v) (vg)</i>	13.50
<i>Salsiccia e fagioli</i> <i>Slow cooked fragrant Tuscan fresh sausage, tomato and borlotti bean casserole</i>	15.00
<i>Tagliatelle</i> <i>Tagliatelle Campofilone /slow cooked ragu' of McLoughlin's Irish beef, Grana Trentino DOP</i>	16.50
<i>Dunne &amp; Crescenzi pasta all'amatriciana squisita</i> <i>Mezze Maniche pasta with tomato, guanciale and pancetta, hint of balsamic from Modena</i>	16.50
<i>Linguine ai Gamberi</i> <i>Linguine pasta with prawns, homemade basil and almond pesto, sundried tomatoes</i>	17.00
<i>Ravioli del plin</i> <i>Ravioli del Plin, Italian sausage, leeks, cherry tomatoes, Grana Trentino DOP</i>	17.00
<i>Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato</i> <i>Wild mushroom ravioli, parmigiana fonduta, crushed walnuts, truffle olive oil</i>	18.00
<i>Risotto salsiccia, funghi e parmigiano</i> <i>Risotto, Italian sausage, mushrooms, parmigiana fonduta</i>	18.00
<i>Nasello</i> <i>Pan fried SSI hake, tomato, capers and olive sauce served with rosemary roast potatoes</i>	20.00

# DUNNE & CRESCENZI

*La Cucina Tradizionale* 40.00 euro

## Antipasti

**Minestra** - *Minestra house vegetable and Tuscan bean soup (v) (vg)*

**Bruschetta** - *Bruschetta al pomodoro with vine ripened tomatoes, fresh basil, hint of garlic (v) (vg)*

**Gran Piatto di Antipasto** - *Collection of finest Emilia and Tuscan charcuterie, olives, toasted Altamura sourdough*

**Crostone** - *Toasted Altamura Sourdough, Home made pesto, goat cheese and roasted peppers*

**Salmone Affumicato** - *Brigitta Curtin's smoked organic Irish salmon, goat's cheese, Sicilian capers, pickled onions*

## Pasta / Secondi

**Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato**  
*Wild mushroom ravioli, parmigiana fonduta, crushed walnuts, truffle olive oil*

**Linguine ai gamberi**  
*Linguine pasta with prawns, homemade basil and almond pesto, sun dried tomatoes*

**Ravioli del Plin, Italian sausage, leeks, cherry tomatoes, Grana Trentino DOP**

**Risotto salsiccia, funghi e parmigiano**

**Nasello**  
*Pan fried SSI hake, tomato, capers and olive sauce served with rosemary roast potatoes*

**Pasta buonissima**  
*Dunne & Crescenzi pasta buonissima tomato and basil (v) (vg)*

**Pasta del Giorno – Pasta of the day**

## Dolci / Dessert

**Panna Cotta (gf)**  
Classic vanilla panna cotta  
with forest berry jus

or

**Tiramisu' al Vinsanto**  
Tiramisu' prepared with  
aged Tuscan Vinsanto

**Chocolate Cake (gf)**  
Rich dark nutty chocolate cake with  
creamy vanilla ice cream

**Gelato Misto (3 scoops)**  
Strawberry, vanilla, Pistachio, Chocolate

**Please consult the complete Allergen menu**

*(v) denotes suitable for vegetarians, (vg) denotes vegan friendly*

*Gluten friendly pasta and egg pasta cooked separately upon request, ask your server*

*We provide gluten friendly pasta, bread, dessert for persons who choose to eat gluten free, however in a busy kitchen cross contamination may occur and we do not recommend for persons with allergies*