

Nibbles Sfiziose

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| <p><i>Olive 5.50</i> green and black marinated Italian olives (v) (vg)</p> | <p><i>Pesto Pot 5.00</i> Dunne & Crescenzi pesto served with warm Altamura sourdough</p> | <p><i>Pane Caldo 3.00</i> Warm Altamura bread drizzled with extra virgin olive oil (v) (vg).</p> | <p><i>Aglione e Olio 3.50</i> toasted Altamura bread, hint of garlic and extra virgin olive oil (v) (vg)</p> |
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To Start, Antipasti perfect for sharing

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

Insalatone del Giorno

Salads are served with selected extra virgin olive oil and aged balsamic vinegar from Modena, and come with warm Altamura sourdough, wholemeal or gluten free bread

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| <p>Pastore (v) <i>Mixed leaves, William pear, walnuts, toma of goats' cheese, and Helen Gee's Irish honey</i> Insalata, pera William, nocciole, toma di capra e miele</p> | 13.00 |
| <p>Gamberi saltati in padella con radicchio, uvetta e valeriana <i>Pan fried prawns with radicchio, Sicilian raisins, smoked almonds and leaves</i></p> | 13.50 |
| <p>Contadina <i>Mixed leaves, pan fried marinated McLoughlin's free range Irish chicken, crispy pancetta, potato bites, cherry tomatoes and Grana Trentino DOP shavings</i> Insalata, pollo marinato, pancetta croccante e bocconcini di patate, pomodorini e grana trentino DOP</p> | 14.50 |
| <p>Nizza <i>Mixed leaves, Sicilian line-caught Italian yellow fin tuna preserved in olive oil, anchovies, potato bites, black olives, string beans, tomatoes, free range Irish egg</i> Insalata, tonno, alici, olive nere, fagiolini, pomodorini e uova</p> | 14.50 |
| <p>Insalata Estiva <i>Mixed leaves, Burren smoked salmon, poppy and sesame seeds, strawberries, raspberries and balsamic syrup</i> Songino, salmone affumicato, semi di papavero e sesamo, finocchi, fragole e lamponi</p> | 16.00 |

Pasta / Risotto e Bonta' Quotidiane

See specials board

Minestra

Minestra house vegetable and Tuscan bean soup (v) (vg) 8.00

Minestra house vegetable and Tuscan bean soup and Gragnano pasta (v) (vg) 9.50

Parmigiana Melanzane

13.50

Layers of oven baked aubergines topped with mozzarella from Campania, tomato and Grana Trentino DOP

Pasta buonissima

Dunne & Crescenzi pasta buonissima tomato and basil (v) (vg) 13.50

Salsiccia e fagioli

15.00

Slow cooked fragrant Tuscan fresh sausage, tomato and borlotti bean casserole

Tagliatelle

Tagliatelle Campofilone /slow cooked ragu' of McLoughlin's Irish beef, Grana Trentino DOP 16.50

Dunne & Crescenzi pasta all'amatriciana squisita

Mezze Maniche pasta with tomato, guanciale and pancetta, hint of balsamic from Modena 16.50

Linguine ai Gamberi

17.00

Linguine pasta with prawns, homemade basil and almond pesto, sundried tomatoes

Ravioli del plin

Ravioli del Plin, Italian sausage, leeks, cherry tomatoes, Grana Trentino DOP 17.00

Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato

Wild mushroom ravioli, parmigiana fonduta, crushed walnuts, truffle olive oil 18.00

Dolci / Dessert

Panna Cotta (gf)

7.00

Classic vanilla panna cotta with forest berry jus

Tiramisu' al Vinsanto

7.00

Tiramisu' prepared with aged Tuscan Vinsanto

Chocolate Cake (gf)

8.00

Rich dark nutty chocolate cake with creamy vanilla ice cream

Gelato Misto (3 scoops)

6.50

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