

DUNNE & CRESCENZI

RISTORANTE ITALIANO



OUR
FAVOURITES

ANTIPASTI

ANTIPASTO MISTO 21

Tuscan charcuterie and cheeses, marinated olives, marinated veg, warm sourdough. Ideal for sharing!

TOMATO BRUSCHETTA 8.5

Toasted Altamura sourdough, garlic, vine ripened tomatoes, basil (vg).

ADD MOZZARELLA 3.5
Fresh 125g buffalo mozzarella.

MINISTRONE TOSCANO 9.5

Hearty vegetable and Tuscan bean soup, prepared daily (vg).

BRUSCHETTA RUSTICA 11

Toasted Altamura sourdough, chargrilled peppers, house pesto, goat's cheese and rocket.

* CRAB CROSTINI 13.5

Anagassin Crab, Toasted Altamura sourdough, apple and mint.

SALADS

GOAT'S CHEESE SALAD 14

Mixed leaves, Toma of goat cheese, cherry tomatoes, walnuts, sundried tomatoes and honey (v).

CHICKEN SALAD 15 *

Mixed leaves, marinated grilled McLoughlin's chicken, roasted peppers, pumpkin seeds.

TUNE SALAD 16

Sicilian line caught yellow fin Tuna, green goddess dressing, Italian marinated olives, mixed leaves.

ADD
AVOCADO 2.5

SIDE SALAD 5

Mixed greens, fresh tomato, basil, pumpkin seeds (vg).

Gluten free bread and pasta available.

PASTA

RAVIOLI ALFREDO 17.5 *

Mushroom filled pasta with parmesan cheese fonduta, roasted cherry tomato.

AMATRICIANA RIGATONI 16.5

Rigatoni pasta, Tuscan pancetta bacon, tomato, hint of chilli, pecorino cheese.

PENNE with PRAWNS 18.5

Penne pasta with Doyle's prawns, white wine, garlic, cherry tomatoes, hint of chilli, rocket leaves.

SPAGHETTI BOLOGNESE 17

Spaghetti pasta with slow cooked Bolognese, McLoughlin's Butcher Irish beef, parmesan cheese.

PURPLE BROCCOLI PASTA 18

Orecchiette pasta, purple broccoli, olives, roast garlic & chilli, cashew ricotta (VG).

ADD GARLIC BREAD 3.5
Brushed Garlic and Olive Oil on sourdough (vg)

GRILL

ADD BACON 2 ADD AVOCADO 2.5

BURGER ITALIANO 16.5 *

1/2 lb McLoughlin's beef, Provolone cheese, lettuce and tomato. Served with skin on French fries or salad.

CHICKEN BURGER 16.5

Breaded chicken fillet, tomato, lettuce, Provolone cheese, basil aioli. Served with skin on French fries or salad.

SERVED WITH A SIDE OF MINISTRONE SOUP

ITALIAN ROAST HAM 12

Sourdough, Italian roast ham, Provolone cheese, Ballymaloe relish, fresh tomato, rocket leaves.

CHICKEN BLT 14.5

Seeded rye ciabatta, marinated roasted McLoughlin's chicken, bacon, lettuce, tomato, Parmesan, basil aioli.

VEGAN WRAP 11.5

Roasted peppers, grilled courgettes, sun dried tomato pate' (vg).

SANDWICHES

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CHOCOLATE TART 8

Served with chocolate gelato, whipped cream and a hazelnut crumb.

CARAMEL FONDANT 7

Chocolate pud with a warm caramel centre, served with pistachio gelato.

REGULAR COFFEE 3.3

* WARM APPLE CRUMBLE 7

Served with Italian vanilla pod ice cream.

TIRAMISÙ al VINSANTO 7.5

Our signature Tiramiù prepared with Tuscan Vinsanto

LARGE COFFEE 4

GELATO

GELATO CUP 6.5

Chocolate, vanilla, and pistachio. Topped with whipped cream and a biscotto.

KINDER BUENO SUNDAE 7.5

Vanilla + Kinder Bueno gelato, squares, hazelnuts, chocolate sauce, whipped cream.

HOUSE LEMONADES

SICILIAN LEMON 4.5

Freshly squeezed Sicilian lemons, sugar, sparkling water.

ORANGE + ROSEMARY 4.5

Freshly squeezed oranges, rosemary sugar, sparkling water.

* LIME + MINT 4.5

Freshly squeezed limes, mint, sugar, sparkling water.

WINE

REDS

HOUSE RED	6.5 / 24
CHIANTI PONTORNO	7.5 / 28
VALPOLICELLA	8.5 / 34

WHITES

HOUSE WHITE	6.5 / 24
PINOT GRIGIO	8.0 / 32
SAUVIGNON BLANC	8.5 / 34

PROSECCO

PROSECCO BRUT	8.0 / 38
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BEER

PERONI 33cl bottle	6
PAULANER (non alcoholic)	6.5

Wines contain sulphites

COKE or DIET COKE 3

7UP or 7UP ZERO 3

ICED TEA, LEMON or PEACH 3

PEAR, APPLE, PEACH JUICE 3

BEVERAGES

LARGE STILL WATER 6

LARGE SPARKLING WATER 6

FRESH OJ 3.5

CHINOTTO 3

SET MENU

2 course - 24euro

STARTERS

Tomato Bruschetta or Minestrone

MAINS

Spaghetti Bolognese or Ravioli Alfredo

DESSERT

Gelato Cup or Warm Apple Crumble

add 5euro

We do not have a service charge, except for groups of **4 persons** or more where **10%** service charge will be applied.

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly. Food is freshly prepared on the premises daily. Please be aware of possible cross contamination in our busy kitchen.