

Italian Café
APERITIVO
& Restaurant

APPESTISERS

FRITTURA MISTA <i>Lightly battered gambas and calamari, crisp-fried and served with seasonal leaves and house tartare sauce (1,2,3,13,14)</i>	€18	GAMBAS INSALATA <i>Pan-seared prawns with mixed leaves and seasonal fruit in a citrus mustard dressing (1,2,10)</i>	€18
PARMIGIANA DI MELANZANE (V) <i>Layers of baked aubergine with rich homemade tomato sauce, mozzarella, and aged parmesan (1,7)</i>	€16	CAPRESE (V) <i>Buffalo mozzarella, vine tomatoes, fresh basil, extra virgin olive oil (7)</i>	€14
SAUTÉ DI COZZE <i>Fresh Irish mussels in garlic, cherry tomato and finished with parsley and toasted sourdough (1,14)</i>	€16	BRUSCHETTA (V) <i>Toasted bread with marinated cherry tomatoes, garlic, oregano, and olive oil (1)</i>	€13
CROSTINO AL PROSCIUTTO <i>Toasted rustic bread with melted mozzarella and premium Parma ham (1,7)</i>	€13	TAGLIERE (FOR TWO) <i>Selection of Italian cured meats and artisanal cheeses (1,7)</i>	€26
SUPPLÌ ROMANO <i>Golden fried risotto balls filled with Irish beef ragù and melted mozzarella (1,3,7, 8, 9)</i>	€15	FOCACCIA APERITIVO (V) <i>Warm focaccia with mozzarella, oregano, garlic, and parsley oil (1,7)</i>	€13

MAIN

TAGLIOLINI AL RAGÙ DI BLACK ANGUS (SIGNATURE) <i>Fresh tagliolini folded through a slow-braised Irish Black Angus beef ragù, enriched with red wine, fresh tomatoes, and finished with aged parmesan (1,3,7,9)</i>	€25
RAVIOLI RICOTTA E SPINACI (V) <i>Handcrafted ravioli filled with ricotta and spinach, served in a slow-roasted tomato sauce with parmesan (1,3,7)</i>	€22
AMATRICIANA <i>Pacchero pasta in a classic tomato sauce with Italian guanciale, pecorino, and cracked black pepper (1,3,7)</i>	€24
LUNETTE AL GRANCHIO <i>Crab-filled pasta in a velvety scampi bisque, finished with fresh herbs (1,2,3,7,9)</i>	€28
TAGLIOLINI GAMBAS <i>Prawns with confit tomatoes, olives, anchovies, and capers in a delicate garlic-infused sauce (1,2)</i>	€26
CARBONARA <i>Pacchero with free-range eggs, guanciale, pecorino, and black pepper (1,3,7)</i>	€24

~For Groups of 6 of More a 12.5% Gratuity Will Be Applied~

Allergens: 1-Cereals containing gluten; 2-Crustaceans; 3-Eggs; 4-Fish and products thereof; 5-Peanuts; 6-Soybeans; 7-Milk (including lactose); 8-Nuts; 9-Celery and products thereof; 10-Mustard; 11-Sesame Seeds; 12-Sulphur Dioxide and Sulphites; 13-Lupin; 14-Molluscs
 V=Vegetarian

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PIZZA

MARGERITA (V) €17
Tomato Sauce, Mozzarella & Basil (1,7)

DIAVOLA €20
Tomato Sauce, Mozzarella & Spicy Italian Salami (1,7)

BOSCAIOLA €21
Italian Sausage, Champignon Mushrooms with Mozzarella cheese & parsley (1,7)

VEGETALE (V) €19
Tomato Sauce & Grilled Vegetables (1)

PESTO (V) €20
Mozzarella, Fresh Cherry Tomatoes, Parmesan & Basil Pesto (1,7)

PRIMAVERA €22
Tomato Sauce, Bufala Mozzarella, Parma Ham, topped with Rocket & sprinkles of Parmesan (1,7)

4 FORMAGGI (V) €20
Tomato Sauce, Mozzarella, Gorgonzola, Fontina & Parmesan (1,7)

SIDES

PATATE AL FORNO €6.50
Roasted Potatoes seasoned with Sea Salt & Rosemary

GRILLED VEGETABLES €8
Selection of Italian Grilled Vegetables drizzled with Garlic, Parsley Oil and served cold

INSALATA MISTA €12
Salad, Cucumber, Tomato, Fennel & Carrots drizzled with Italian Dressing (12)

INSALATA DI RUCHETTA €15
Rocket, Black Olives, Cherry Tomatoes & sprinkle of Parmesan drizzled with Italian Dressing (7,12)

GARLIC DOUGH BALLS SPRINKLED WITH PECORINO (1,7) €9

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