



----- **S T A R T E R S** -----

ROASTED VEGETABLE SOUP	7.5	BRESAOLA CARPACCIO WITH BURRATA	13.9
Served with toasted sourdough bread, basil oil and parmesan shavings (2,5,6,7)		Served with rocket leaves, walnuts, olives, capers, parmesan shavings and breadsticks (2,5,6,7)	
DEEP FRIED GOAT'S CHEESE	10.4	MUSSELS ALLA BUZARA	10.9
Served with sundried tomato & olive tapenade, walnuts, honey rocket and sourdough (2,5,6,7)		Fresh mussels cooked in olive oil, garlic, freshly chopped parsley, white wine, breadcrumbs served with our homemade puccia bread and lemon wedge (7,9,14)	
DEEP FRIED BUFFALO MOZZARELLA	9.8	GARLIC PRAWNS	9.8
Fresh herb crusted buffalo mozzarella served with homemade marinara sauce (2,5,6,7,13)		Atlantic prawns cooked in olive oil, garlic and herb butter, fresh chopped chillies and lemon juice served with a side of bread(5,6,7,8,10)	
BRUSCHETTA	7.9	PAN SEARED SCALLOPS	10.9
Marinated chopped beef tomatoes served on a toasted sourdough bread with fresh basil pesto & buffalo mozzarella (1,5,6,7)		Fresh scallops served with parsnip puree and pancetta crisps (2,5,6,7)	
ANTIPASTO PLATTER FOR 2	24		
A variety of cured meats and a selection of cheese, walnut , olives, red onion chutney, honey and homemade puccia bread (1,2,5,7,14)			

----- **S I D E S** -----

CRUSHED BAKED POTATOES (5)	4.9	FRIES (7)	4.2
SIDE SALAD	4.2	PUCCIA BREAD (7)	3.7
ROASTED ROSEMARY BABY POTATOES (5)	4.9	HONEY AND ROSEMARY GLAZED BABY CARROTS (5)	4.9
PANCETTA & PARMESAN LOADED FRIES (5,6,7,11)	6.9	GARLIC BREAD	7.8
		Mozzarella, garlic, oregano (5,7)	

----- **I N S A L A T E** -----

GOAT'S CHEESE SALAD	12.9
Roasted honey glazed goat's cheese served on a mixed leaves salad with beetroot, pickled red onions, toasted walnuts, olives and sundried tomatoes tossed in a lemon vinaigrette (2,5)	
PRAWN SALAD	15.2
Shrimp, sundried tomatoes and olives served on a salad bed with a lemon vinaigrette and chilli lemon mayo dressing (6,8,10,11)	
HOUSE SALAD	16.1
Buttermilk, lemon and parsley breaded chicken fillet & feta cheese on a bed of salad with a lemon vinaigrette and chilli lemon mayo dressing (5,6,7,11)	
CAPRESE SALAD	9.3
Tomato slices, buffalo mozzarella, fresh basil, oregano, olive oil (5)	

ALLERGENS 1.PEANUTS 2.TREENUTS 3.SESAME 4.SOYBEANS 5.MILK 6.EGGS 7.GLUTEN 8.FISH 9.MOLLUSCS 10.CRUSTACEANS 11.MUSTARD 12.LUPIN 13.CELERY 14.SULPIN DIOXIDE

M A I N S

<p>HERB CRUSTED FILLET OF COD 21.9 Fresh fillet of cod in a herb and parmesan crust served with rosemary baby potatoes, roasted red pepper pesto and creamy lemon sauce (2,5,7,8,11,13)</p> <p>BEEF BURGER 17.3 Homemade Irish 8oz beef burger served with mixed leaves, tomatoes, sauteed onions, pancetta, scamorza in a homemade puccia bun & fries with chilli and lemon mayo (5,6,7,11)</p> <p>CHICKEN SCALOPPINE 19.8 Buttermilk breaded chicken breast cooked in butter & lemon sauce served with crushed baked potatoes & honey rosemary glazed baby carrots (5,6,7,)</p> <p>BEEF TAGLIATA 21.9 Irish 10oz Sirloin steak on a bed of rocket salad, cherry tomatoes, pickled red onions, walnuts, fresh chillies and parmesan shavings (2,5)</p>	<p>PORK FILLET MEDALLIONS 20.9 cooked in a creamy wild mushroom and sage sauce served with roasted baby potatoes (5,11,13)</p> <p>LAMB BURGER 17.5 Homemade Irish 8oz lamb burger, Greek yogurt & mint dressing, rocket leaves, cucumber, pickled red onions and chilli & lemon mayo (5,6,7,11)</p> <p>BRAISED SHORT RIB OF BEEF 22.6 8 hour slow cooked short rib in red wine jus served with crushed baked potatoes, parsley puree, honey rosemary glazed baby carrots topped with parsnip crisps (5,13,14)</p> <p>SIRLOIN STEAK 27 Irish 10oz steak served with sauteed wild mushrooms and onions, pepper sauce & fries (5,7,13,14)</p>
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P A S T A & R I S O T T O

<p>SPAGHETTI AGLIO E OLIO 13.8 Garlic, olive oil, fresh chilli, parsley, parmesan tossed with spaghetti (5,6,7)</p> <p>SPAGHETTI ALLA NORMA 15.8 Deep-fried aubergine, tomato sauce, ricotta salata and basil (5,6,7,13,14)</p> <p>RIGATONI ALLA PUTTANESCA 16.2 Olive oil, fresh chillies, garlic, tomato, pecorino, olives, capers, anchovies(5,6,7,8,13,14)</p> <p>LASAGNA BOLOGNESE 17.4 Bechamel, parmesan, mozzarella, basil served with a side salad (2,5,6,7,13,14)</p> <p>SPAGHETTI ALLA CARBONARA (THE ITALIAN WAY!) 17.9 Spaghetti, egg, pecorino, guanciale, black pepper (5,6,7)</p> <p>PACCHERI N'DUJA & BURRATA 18.9 Sauteed onions, Italian sausage, N'duja, tomato & fresh basil (5,6,7,13,14)</p> <p>STEAK & MUSHROOM RISOTTO 19.9 Strips of Irish sirloin steak, wild mushrooms, shallots, carrots, topped with parmesan shavings(5,6,13)</p> <p>SPRING RISOTTO 16.5 Sauteed onions, julienne courgette, garden peas, asparagus, carrots topped with parmesan shavings and fresh parsley (5,6,13,14)</p> <p>RISOTTO AI GAMBERI 19.9 Pan seared prawns and scallops, garden peas topped with roasted red bell pepper pesto and parmesan shavings (5,6,9,10,13,14)</p>	<p>PAPPARDELLE ALLA BOLOGNESE 18.5 Irish minced beef & pork, tomato sauce, parmesan shavings & fresh basil (5,6,7,13,14)</p> <p>RIGATONI SAUSAGE & MUSHROOM 18.5 Leek, garlic, sausage, wild mushrooms, white wine cream and parmesan shavings (5,6,7,13,14)</p> <p>RAVIOLI RICOTTA E SPINACI 18.6 Ravioli filled with spinach & ricotta served with creamy gorgonzola & sage sauce topped with toasted walnuts and parmesan shavings (2,5,6,7)</p> <p>RAGU NAPOLETANO 19.5 8-hour braised beef in an onion & tomato sauce served with pappardelle pasta, toasted sourdough and parmesan shavings (5,6,7,13,14)</p> <p>RAGU ALLA GENOVESE 19.5 Slow cooked beef, onions, white wine served with paccheri pasta, fresh basil, pecorino cheese & toasted sourdough (5,6,7,13,14)</p> <p>CHICKEN ALFREDO 17.9 Marinated chicken strips, pancetta, garden peas, fresh parsley, sundried tomatoes, parmesan shavings & rigatoni pasta in alfredo sauce(5,6,7,13)</p> <p>LINGUINE CON GAMBERI 17.9 Olive oil, cherry wine tomatoes, garlic, olives, fresh parsley & feta cheese (5,6,7,10,)</p> <p>LINGUINE PESCATORE 19.5 Olive oil, cherry wine tomatoes, garlic, fresh parsley, mussels, gamberi & fillet of cod (7,8,9,10)</p>
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PIZZA

MARINARA	13.7
Tomato sauce, basil, garlic, olive oil (7)	
MARGHERITA	14
Tomato sauce, mozzarella, basil, parmesan, olive oil (5,6,7)	
REGINA	16.3
Tomato sauce, mozzarella, ham, mushroom, basil, parmesan, olive oil (5,6,7)	
TRICOLORE	16.3
Tomato sauce, mixed peppers, Neapolitan salami, basil, parmesan, mozzarella, olive oil (5,6,7)	
VEGETERIAN	16.9
Tomato sauce, mozzarella, basil, parmesan, onion, peppers, mushroom, black olives. olive oil (5,6,7)	
VESUVIUS	17.5
Tomato sauce, ventricina salami, n'duja, mozzarella, chilli flakes, basil, parmesan olive oil (5,6,7)	
CARNE	17.5
Tomato sauce, mozzarella, basil, parmesan, speck, ham, Neapolitan salami, olive oil (5,6,7)	

WHITE PIZZA

MIMOSA	16.9
Panna di cucina, mozzarella, sweet corn, ham, parmesan, basil, olive oil (5,6,7)	
CHAMPINGNON	16.9
Panna di cucina, ham, mushroom, parmesan, basil, olive oil (5,6,7)	
GENOVESE	17.5
Panna di cucina, pesto Genovese, Neapolitan salami, mozzarella, parmesan, basil, olive oil (5,6,7,2)	
ORTALANA	17.5
Scamorza, mixed grilled veg, mozzarella, parmesan, basil, olive oil (5,6,7)	
TIROLESE	16.9
Mozzarella, scamorza, speck, parmesan, basil. olive oil(5,6,7)	
TUNA	17.5
Tuna, red onion, olives, mozzarella, olive oil (5,6,7,8)	
QUATRO FORMAGGI	17.5
Gorgonzola, mozzarella, provolone, parmesan, basil, olive oil (5,6,7)	
PARMA	18.6
Mozzarella, parma ham, cherry tomato, rocket salad, parmesan, olive oil (5,6,7)	

PIZZA DELLA CASA

CALZONE	16.9
Tomato sauce, ricotta, mozzarella, parmesan, black pepper, olive oil (5,6,7)	
	1.8
	ADD HAM OR SALAMI
BUFALINA	18.5
Tomato sauce, buffalo mozzarella, parmesan, basil, olive oil (5,6,7)	
CAPRA	18.5
Goats cheese, mozzarella, walnuts, speck, cherry tomato, parmesan, basil, olive oil (2,5,6,7)	
CARRETTIERA	18.5
Tomato sauce, italian sausage, pepper, provolone, parmesan, olive oil (5,6,7)	
QUATTRO STAGIONI	20.7
Four pizzas in one, regina, tricolore, quattro formaggi and buffalo mozzarella & n'duja (5,6,7,14)	
RACCHETTA	21.8
Half calzone salami, half bufalina in the shape of a racket tomato sauce, ricotta, mozzarella, parmesan, black pepper, buffalo mozzarella, olive oil (5,6,7)	

ALLERGENS

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D E S S E R T S

SFOGLIATELLE		7.1
Puffed pastry filled with ricotta, lemon & cinnamon (5,6,7)		
TIRAMISU		8.2
Homemade coffee flavoured italian dessert (5,6,7)		
GELATO SUNDAE		7.7
Served with whipped cream & strawberries choose from three flavours; Strawberry, Vanilla, Chocolate (5,6,7)		
PANNA COTTA		8.2
Classic Italian dessert with delicate vanilla and a fresh strawberry coulis(5)		
NUTELLA PIZZA		9.2
Strawberry, nutella, banana, icing sugar (2,5,7)		
CHEESECAKE		8.2
Mango and passion fruit served with homemade strawberry coulis, fresh whipped cream and physalis (5,7)		

E X T R A S

GLUTEN FREE PIZZA BASE	2	CHILLI LEMON MAYO (5,6)	.7
VEGAN CHEESE	1.5	TARTAR SAUCE (5,6)	.7
EXTRA CHEESE (5)	1.5	KETCHUP	.7
EXTRA MEAT (5,6,7)	2	MAYO (5,6)	.7

T R A N S L A T I O N S

SPECK Dry salty meat	GORGONZOLA Aged blue cheese	SCAMORZA Smoked cheese
GUANCIALE Cured salty pig cheek	PECORINO Salty aged cheese	PANNA DI CUCINA Italian reduced cream
N'DUJA Spicy Calabrian sausage	RICOTTA Cottage cheese, fresh and creamy	RICOTTA SALATA Salty, dry, crumbly
PROVOLONE Smoked cheese		

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WINE LIST

RED

ILLUMINATI - RIPAROSSO	28		
Classic, plum scented from Montepulicano.			
TAGARO - NEGROMARO	30		
Dark, dried fruits with hints of spice & savory notes.			
BORGOMOLINO - SCURI	34.5		
Cabernet sauvignon - fruity wine with aromas of raspberry & cherries, full bodied.			
ITALO CESCO - PINOT NOIR	39.5		
light bodied with notes of red cherry, rose & vanilla.			
VALPOLICELLA - RIPASSO	43		
Intense ruby red colour, pleasantly fruity with hints of spice.			
FIGLI LUIGO ODDERO - BARBERA D'ALBA	49		
Smooth, soft & light with good acidity			
AMARONE - SPERI	71		
Fresh & dry taste with hints of tropical fruit & floral perfumes.			
PRIMITIVO - PUGLIA	Glass 7.4	500ml Carafe	18
Fruity, with notes of plums, cherry and tobacco.			
NERO D'AVOLA	Glass 7.4	500ml Carafe	18
Full and robust, silky smooth with a gentle tannin.			

ROSE

BORGOMOLINO - DOC ROSE PROCECCO	31.5		
Fruity aromas, harmonious dry taste.			
TAGARO - MUSOROSSO	31.5	Glass 8.4 Carafe	18.5
Toasty spice notes, rounded and plush in feel, accents of anise and vanilla.			

WHITE

TERRE DEL DUCA - FALANGHINA	28.5		
Fresh & dry taste with hints of tropical fruit & floral perfumes notes.			
CANICATTI - GRILLO	32.5		
Fruity with acidic components (100% Grillo).			
BORGOMOLINO - CIARI	34.5		
Pinot Grigio - Creamy & fruity finish with hints of wildflowers & nutmeg.			
ITALO CESCO - SAUVIGNON BLANC	39.5		
Crisp & intense aroma with notes of juniper berry & mint.			
PALA - VERMENTINO	45		
Straw colour, bright, intense with floral & vegetable aroma.			
PINOT GRIGIO - FRIULI	Glass 7.4	500ml Carafe	18
Straw yellow in colour, it evolves with scents of dry hay and toasted almond.			
VINI STOCCO - BIANCO	Glass 7.4	500ml Carafe	18
Elegant and full-bodied wine that expresses notes of flowers, apricot, peach and pear.			

SPARKLING WINE

BORGOMOLINO - DOC PROSECCO	30		
Fruity aromas, harmonious dry taste.			
FRIZZANTE	Glass 7.4	500ml Carafe	18
Refreshing, crisp and harmonious semi-sparkling wine.			

COCKTAILS

MIMOSA	9.5		
Prosecco, orange juice and a dash of grenadine.			
BELLINI	9.5		
Prosecco, peach nectar and grenadine.			
APEROL SPRITZ	9.5		
Prosecco, aperol and soda water.			
WATERMELON SPRITZ	9.5		
Midori, prosecco and a dash of sparkling water.			
BELLA NAPOLI SPRITZ	10.5		
Passoa, aperol, lemon juice, basil and sparkling water.			
AMALFI SPRITZ	10.5		
Prosecco, aperol and pineapple juice.			

B E E R

BIRRA MORETTI	5.8	PERONI	5.8
4.8% lager beer.		4.7% lager beer.	
BIRRA MORETTI PINT	6.9	MENABREA	5.8
4.8% lager beer.		4.8% ABV pale lager.	
ICHNUSA	5.8	BIRRA MORETTI ZERO	5.8
5% Sardinian unfiltered blonde lager.		0.0% lager beer.	

S O F T D R I N K S

COKE/COKE ZERO, FANTA, SPRITE	2.95
SAN PELLEGRINO 300ML	2.95
Lemon; Orange; Grapefruit.	
LEMON/PEACH ICED TEA 500ML	3.7
FRUIT JUICE	3.2
Orange; Apple; Cranberry; Pineapple.	
HALF-PINT MILK	3.2
STILL WATER 750ML	4.7
SPARKLING WATER 750ML	4.7

H O T D R I N K S

SINGLE ESPRESSO	2	MOCHA	4.4
RISTRETTO	2	HOT CHOCOLATE	4.7
DOUBLE ESPRESSO	2.7	The Italian or Irish way.	
AMERICANO	3.2	BARRY'S TEA	3
MACCHIATO	3	HERBAL TEA	3.2
LATTE	3.9	Chamomile; Peppermint,	
CAPPUCCINO	4.2	Green Tea; Earl Grey; Berries;	
		Blackcurrant.	

C O L D C O F F E E

ICE COFFEE	5.3
AFFOGATO	4.8

D E S S E R T S

SFOGLIATELLE	6.8
Puffed pastry filled with ricotta, lemon & cinnamon. (5,6,7)	
TIRAMISU	7.9
Homemade coffee flavoured Italian dessert. (5,6,7)	
GELATO SUNDAE	7.4
Served with whipped cream & strawberries choose from three flavours; Strawberry: Vanilla: Chocolate. (5,6,7)	
PANNA COTTA	7.9
Classic Italian dessert with delicate vanilla and a fresh strawberry coulis. (5)	
NUTELLA PIZZA	8.9
Strawberry, Nutella, banana, icing sugar. (2,5,7)	
CHEESECAKE	7.9
Mango and passion fruit served with homemade strawberry coulis, fresh whipped cream and physalis. (5,7)	

A P E R I T I F S

LIMONCELLO	4.7
20% Italian lemon liqueur mainly produced in southern Italy.	
FRANGELICO	4.7
20% Italian hazelnut liqueur flavoured with coca and vanilla.	

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