



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

GARLIC BREAD	7.5		
Mozzarella, garlic, oregano (5,7)		CALAMARI FRITTI	12
		Deep-fried calamari served with lemon wedge & tartar sause (7,8,9,11)	
CAPRESE SALAD	8.5		
Tomato slices, buffalo mozzarella, fresh basil, oregano, olive oil (5)		ANTIPASTO PLATTER FOR 2	22
		Prosciutto, speck, salami, selection of cheese, olives, red onion chutney, honey and homemade puccia bread (2,5,7,14)	
DEEP FRIED GOATS CHEESE	9.5		
Served with sundried tomato & olive tapenade, walnuts, honey rocket and sourdough (2,5,6,7)			
BRUSCHETTE			
Cherry vine tomato, garlic, oregano, fresh basil, parmesan(3pcs) (6,7)			8
Speck, scamorza, cherry tomato, parmesan and oregano (3pcs) (6,7)			10.5
Gamberi, lemon & chilli mayo, fresh parsley, garlic, chilli flakes, parmesan(3pcs) (6,7,8,10)			11.5

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

PANCETTA & PARMESAN LOADED FRIES (5,6,7,11)	6.5
CRUSHED BAKED POTATOES (5)	4.5
FRIES (7)	3.5
SIDE SALAD	3.5
PUCCIA BREAD (7)	3

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

PRAWN SALAD	13.9
Shrimp, sundried tomatoes and green olives served on a salad bed with a lemon vinaigrette and chilli lemon mayo dressing (6,8,10,11)	
HOUSE SALAD	14.8
Buttermilk, lemon and parsley breaded chicken fillet & feta cheese on a bed of salad with a lemon vinaigrette and chill lemon mayo dressing (5,6,7,11)	

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M A I N S

PUCCIA SANDWICH (5,7)

Homemade Puccia bread filled with mozzarella and your choice of meat, salad and sauce

Vegetarian	8	Prosciutto	10.5
Neapolitan Salami	9	Speck	9.5
Ham	8.5	Add fries	2.5

BEEF BURGER

15.8

Homemade Irish 8oz beef burger, shredded lettuce, tomato, grilled veg, pancetta, scamorza in a homemade puccia bun & fries with chilli and lemon mayo (5,6,7,11)

LAMB BURGER

16

Homemade Irish 8oz lamb burger, Greek yogurt & mint dressing, rocket salad, grilled veg, feta cheese in a homemade puccia bun & fries with chilli mayo (5,6,7,11)

SALMON FILLET

20

Fillet of salmon in creamy lemon sauce served with crushed baked potatoes & asparagus (5,8)

BRAISED SHORT RIB

19.8

8 hour slow cooked short rib in red wine jus served with crushed baked potatoes & asparagus (5,13,14)

CHICKEN SCALOPPINE

18

Buttermilk chicken breast cooked in butter & lemon sauce served with crushed baked potatoes & asparagus (5,7,)

SIRLION STEAK

25

Irish 10oz steak served with portabello mushrooms, roasted cherry vine tomatoes, pepper sauce & fries (5,7,13,14)

P A S T A

SPAGHETTI AGLIO E OLIO

14.5

Garlic, olive oil, chilli flakes, parsley, parmesan, cheese & shrimp tossed with spaghetti pasta (5,6,7,10)

TAGLIATELLE ALLA BOLOGNESE

16.9

Irish minced beef & pork, tagliatelle, parmesan, basil (5,6,7,13,14)

SPAGHETTI ALLA NORMA

14.5

Deep-fried aubergine, tomato sauce, ricotta salata and basil (5,6,7,13,14)

RIGATONI SAUSAGE & MUSHROOM

16.9

Leek, garlic, sausage, mushroom, panna di cucina, parmesan, rigatoni & white wine, chilli flakes (5,6,7,13,14)

GNOCCHI ALLA SORRENTINA

14.5

Garlic, tomato, gnocchi, mozzarella, basil, parmesan (5,6,7,13,14)

RAVIOLI RICOTTA E SPINACI

17

Ravioli filled with spinach & ricotta served with butter, parmesan & sage sauce topped with toasted walnuts (2,5,6,7)

PENNE ALL PUTTANESCA

14.9

Olive oil, chilli flakes, garlic, tomato, pecorino, black olives, capers(5,6,7,13,14)

RIGATONI WITH RAGU NAPOLETANO

17.8

8-hour braised beef in an onion and tomato sauce served with rigatoni pasta and bruschetta (6,7,14)

LASAGNA BOLOGNESE

15.9

Bechamel, parmesan, mozzarella, basil served with a side salad (2,5,6,7,13,14)

CRAB PROSECCO LINGUINE

18

Garlic, chilli flakes, cherry vine tomatoes, green olives, crab meat tossed with linguine, fresh parsley, lemon juice (5,6,7,8,10,14)

PENNE AL PESTO

15.9

Guanciale, pesto, parmesan, panna di cucina (2,5,6,7)

SPAGHETTI ALL' AMATRICIANA

15.9

Guanciale, tomato, white wine, pecorino, spaghetti (2,5,6,7,13,14)

LINGUINE SALMON & VODKA

18

Linguine, olive oil, garlic, salmon, vodka, panna di cucina, parsley, lemon juice, courgette, sundried tomato juice (5,6,7,8,13,14)

SPAGHETTI ALLA CARBONARA

16.5

(THE ITALIAN WAY!)

Spaghetti, egg, pecorino, guanciale, black pepper (5,6,7)

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PIZZA

MARGHERITA	13.5
Tomato sauce, mozzarella, basil, parmesan, olive oil (5,6,7)	
MARINARA	13
Tomato sauce, basil, garlic, olive oil (7)	
REGINA	15
Tomato sauce, mozzarella, ham, mushroom, basil, parmesan, olive oil (5,6,7)	
TRICOLORE	15
Tomato sauce, mixed peppers, Neapolitan salami, basil, parmesan, mozzarella, olive oil (5,6,7)	
VEGETERIAN	15.5
Tomato sauce, mozzarella, basil, parmesan, onion, peppers, mushroom, black olives. olive oil (5,6,7)	
VESUVIUS	16
Tomato sauce, ventricina salami, n'duja, mozzarella, chilli flakes, basil, parmesan olive oil (5,6,7)	
CARNE	16
Tomato sauce, mozzarella, basil, parmesan, speck, ham, Neapolitan salami, olive oil (5,6,7)	

WHITE PIZZA

MIMOSA	15.5
Panna di cucina, mozzarella, sweet corn, ham, parmesan, basil, olive oil (5,6,7)	
CHAMPINGNON	15.5
Panna di cucina, ham, mushroom, parmesan, basil, olive oil (5,6,7)	
GENOVESE	16
Panna di cucina, pesto Genovese, Neapolitan salami, mozzarella, parmesan, basil, olive oil (5,6,7,2)	
ORTALANA	16
Scamorza, mixed grilled veg, mozzarella, parmesan, basil, olive oil (5,6,7)	
TIROLESE	15.5
Mozzarella, scamorza, speck, parmesan, basil. olive oil(5,6,7)	
TUNA	16
Tuna, red onion, olives, mozzarella, olive oil (5,6,7,8)	
QUATRO FORMAGGI	16
Gorgonzola, mozzarella, provolone, parmesan, basil, olive oil (5,6,7)	
PARMA	17
Mozzarella, parma ham, cherry tomato, rocket salad, parmesan, olive oil (5,6,7)	

PIZZA DELLA CASA

CALZONE	15.5
Tomato sauce, ricotta, mozzarella, parmesan, black pepper, olive oil (5,6,7)	
	1.5
	ADD HAM OR SALAMI
BUFALINA	17
Tomato sauce, buffalo mozzarella, parmesan, basil, olive oil (5,6,7)	
CAPRA	17
Goats cheese, mozzarella, walnuts, speck, cherry tomato, parmesan, basil, olive oil (2,5,6,7)	
CARRETTIERA	17
Tomato sauce, italian sausage, pepper, provolone, parmesan, olive oil (5,6,7)	
QUATTRO STAGIONI	19
Four pizzas in one, regina, tricolore, quattro formaggi and buffalo mozzarella & n'duja (5,6,7,14)	
RACCHETTA	20
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		6.5
Puffed pastry filled with ricotta, lemon & cinnamon (5,6,7)		
TIRAMISU		7.5
Homemade coffee flavoured italian dessert (5,6,7)		
GELATO SUNDAE		7
Served with whipped cream & strawberries choose from three flavours; Strawberry, Vanilla, Chocolate (5,6,7)		
PANNA COTTA		7.5
Classic Italian dessert with delicate vanilla and a fresh strawberry coulis(5)		
NUTELLA PIZZA		8.5
Strawberry, nutella, banana, icing sugar (2,5,7)		
CHEESECAKE		7.5
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	1.5	CHILLI LEMON MAYO (5,6)	.5
VEGAN CHEESE	1.5	TARTAR SAUCE (5,6)	.5
EXTRA CHEESE (5)	1.5	KETCHUP	.5
EXTRA MEAT (5,6,7)	2	MAYO (5,6)	.5

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		

G R A Z I E



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WINE LIST

RED

ILLUMINATI - RIPAROSSO	27			
Classic, plum scented from Montepulicano.				
TAGARO - NEGROMARO	29			
Dark, dried fruits with hints of spice & savory notes.				
BORGOMOLINO - SCURI	33			
Cabernet sauvignon - fruity wine with aromas of raspberry & cherries, full bodied.				
ITALO CESCO - PINOT NOIR	38			
light bodied with notes of red cherry, rose & vanilla.				
VALPOLICELLA - RIPASSO	41			
Intense ruby red colour, pleasantly fruity with hints of spice.				
FIGLI LUIGO ODDERO - BARBERA D'ALBA	47			
Smooth, soft & light with good acidity				
AMARONE - SPERI	69			
Fresh & dry taste with hints of tropical fruit & floral perfumes.				
PRIMITIVO - PUGLIA	Glass 7	500ml Carafe	17	
Fruity, with notes of plums, cherry and tobacco.				
NERO D'AVOLA	Glass 7	500ml Carafe	17	
Full and robust, silky smooth with a gentle tannin.				

ROSE

BORGOMOLINO - DOC ROSE PROCECCO	30			
Fruity aromas, harmonious dry taste.				
TAGARO - MUSOROSSO	30	Glass 8	Carafe 18.5	
Toasty spice notes, rounded and plush in feel, accents of anise and vanilla.				

WHITE

TERRE DEL DUCA - FALANGHINA	27			
Fresh & dry taste with hints of tropical fruit & floral perfumes notes.				
CANICATTI - GRILLO	31			
Fruity with acidic components (100% Grillo).				
BORGOMOLINO - CIARI	33			
Pinot Grigio - Creamy & fruity finish with hints of wildflowers & nutmeg.				
ITALO CESCO - SAUVIGNON BLANC	38			
Crisp & intense aroma with notes of juniper berry & mint.				
PALA - VERMENTINO	43			
Straw colour, bright, intense with floral & vegetable aroma.				
PINOT GRIGIO - FRIULI	Glass 7	500ml Carafe	17	
Straw yellow in colour, it evolves with scents of dry hay and toasted almond.				
VINI STOCCO - BIANCO	Glass 7	500ml Carafe	17	
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	500ml Carafe	17	
Refreshing, crisp and harmonious semi-sparkling wine.				

COCKTAILS

MIMOSA	9			
Prosecco, orange juice and a dash of grenadine.				
BELLINI	9			
Prosecco, peach nectar and grenadine.				
APEROL SPRITZ	9			
Prosecco, aperol and soda water.				
WATERMELON SPRITZ	9			
Midori, prosecco and a dash of sparkling water.				
BELLA NAPOLI SPRITZ	10			
Passoa, aperol, lemon juice, basil and sparkling water.				
AMALFI SPRITZ	10			
Prosecco, aperol and pineapple juice.				

B E E R

BIRRA MORETTI	5.5	PERONI	5.5
4.8% lager beer.		4.7% lager beer.	
BIRRA MORETTI PINT	6.5	MENABREA	5.5
4.8% lager beer.		4.8% ABV pale lager.	
ICHNUSA	5.5	BIRRA MORETTI ZERO	5.5
5% Sardinian unfiltered blonde lager.		0.0% lager beer.	

S O F T D R I N K S

COKE/COKE ZERO, FANTA, SPRITE	2.8
SAN PELLEGRINO 300ML	2.8
Lemon; Orange; Grapefruit.	
LEMON/PEACH ICED TEA 500ML	3.5
FRUIT JUICE	3
Orange; Apple; Cranberry; Pineapple.	
HALF-PINT MILK	3
STILL WATER 750ML	4.5
SPARKLING WATER 750ML	4.5

H O T D R I N K S

SINGLE ESPRESSO	2	MOCHA	4.2
RISTRETTO	2	HOT CHOCOLATE	4.5
DOUBLE ESPRESSO	2.5	The Italian or Irish way.	
AMERICANO	3	BARRY'S TEA	2.5
MACCHIATO	2.8	HERBAL TEA	3
LATTE	3.7	Chamomile; Peppermint,	
CAPPUCCINO	3.8	Green Tea; Earl Grey; Berries;	
		Blackcurrant.	

C O L D C O F F E E

ICE COFFEE	5
AFFOGATO	4.5

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A P E R I T I F S

LIMONCELLO	4.5
20% Italian lemon liqueur mainly produced in southern Italy.	
FRANGELICO	4.5
20% Italian hazelnut liqueur flavoured with coca and vanilla.	

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