



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

ROASTED VEGETABLE SOUP	7.5	BRESAOLA CARPACCIO WITH BURRATA	15.3
Served with toasted sourdough bread, basil oil & parmesan shavings. (2,5,6,7)		Served with rocket leaves, walnuts, olives, capers, parmesan shavings & breadsticks. (2,5,6,7)	
DEEP FRIED GOAT'S CHEESE	11.5	MUSSELS ALLA BUSARA	12
Served with sundried tomato & olive tapenade, walnuts, honey, rocket & sourdough. (2,5,6,7)		Fresh mussels cooked in olive oil, garlic, freshly chopped parsley, white wine, breadcrumbs served with our homemade puccia bread & lemon wedge. (7,9,14)	
DEEP FRIED BUFFALO MOZZARELLA	10.8	GARLIC PRAWNS	10.8
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 sourdough. (5,6,7,8,10)	
BRUSCHETTA	8.7	PAN SEARED SCALLOPS	12
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, red pesto & pancetta crisps. (2,5,6,7)	
ANTIPASTO PLATTER FOR 2	26.5		
A variety of cured meats and a selection of cheese, walnuts, olives, red onion chutney, honey & homemade puccia bread. (1,2,5,7,14)			

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

CRUSHED BAKED POTATOES (5)	5.4	FRIES (7)	4.6
SIDE SALAD	4.6	PUCCIA BREAD (7)	4
ROASTED ROSEMARY BABY POTATOES (5)	5.4	HONEY AND ROSEMARY GLAZED BABY CARROTS (5)	5.4
PANCETTA & PARMESAN LOADED FRIES (5,6,7,11)	8	GARLIC BREAD	7.8
		Mozzarella, garlic, oregano. (5,7)	

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

GOAT'S CHEESE SALAD	14.2
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 homemade lemon vinaigrette. (2,5)	
PRAWN SALAD	16.7
Sauteed prawns, sundried tomatoes and olives served on a salad bed with a homemade lemon vinaigrette & chilli & lemon mayo dressing. (6,8,10,11)	
HOUSE SALAD	17.7
Marinated chicken fillet, dredged in flour, cooked in a lemon & butter sauce, served on a bed of mix salad & feta cheese with lemon vinaigrette. (5,6,7,11)	
CAPRESE SALAD	10.2
Fresh tomato slices, buffalo mozzarella, fresh basil, oregano, extra virgin 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 24 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 19.5 Homemade Irish 8oz beef burger served with mixed leaves, tomatoes, sauteed onions, pancetta, scamorza in a homemade puccia bun & fries with chilli & lemon mayo. (5,6,7,11)</p> <p>CHICKEN SCALOPPINE 21.5 Marinated chicken breast, dredged in flour, cooked in butter & lemon sauce served with crushed baked potatoes, honey & rosemary glazed baby carrots. (5,6,7,)</p> <p>BEEF TAGLIATA 24.2 Irish 10oz Sirloin steak on a bed of rocket salad, cherry tomatoes, pickled red onions, walnuts, fresh chillies & parmesan shavings topped with lemon vinaigrette. (2,5)</p>	<p>PORK FILLET MEDALLIONS 23 Cooked in a creamy wild mushroom, mustard & sage sauce served with roasted rosemary baby potatoes. (5,11,13)</p> <p>LAMB BURGER 19.8 Homemade Irish 8oz lamb burger, Greek yogurt, feta cheese & mint dressing, rocket leaves, cucumber, pickled red onions and chilli & lemon mayo, served with fries. (5,6,7,11)</p> <p>BRAISED SHORT RIB OF BEEF 25 8 hour slow cooked short rib in red wine jus served with crushed baked potatoes, parsnip puree, honey & rosemary glazed baby carrots topped with parsnip crisps. (5,13,14)</p> <p>SIRLOIN STEAK 31 Irish 10oz steak served with sauteed wild mushrooms & caramelized 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 15.2 Garlic, olive oil, fresh chilli, parsley, parmesan cheese tossed with spaghetti. (5,6,7)</p> <p>SPAGHETTI ALLA NORMA 17.4 Deep-fried aubergine, homemade tomato sauce, ricotta salata & fresh basil. (5,6,7,13,14)</p> <p>RIGATONI ALLA PUTTANESCA 17.8 Olive oil, fresh chillies, garlic, tomato sauce, pecorino, olives, capers & anchovies. (5,6,7,8,13,14)</p> <p>LASAGNA BOLOGNESE 19.2 Bechamel, parmesan, mozzarella, fresh basil served with a side salad. (2,5,6,7,13,14)</p> <p>SPAGHETTI ALLA CARBONARA (THE ITALIAN WAY!) 19.7 Spaghetti, egg, pecorino, guanciale, black pepper. (5,6,7)</p> <p>PACCHERI N'DUJA & BURRATA 20.8 Sauteed onions, Italian sausage, N'duja, tomato sauce & fresh basil. (5,6,7,13,14)</p> <p>STEAK & MUSHROOM RISOTTO 21.9 Strips of Irish sirloin steak, wild mushrooms, shallots, carrots, topped with parmesan shavings. (5,6,13)</p> <p>SPRING RISOTTO 18.2 Sauteed onions, julienne courgette, garden peas, carrots topped with parmesan shavings and fresh parsley. (5,6,13,14)</p> <p>RISOTTO AI GAMBERI 21.9 Pan seared prawns and scallops, julienne courgette, garden peas topped with roasted red bell pepper pesto and parmesan shavings. (5,6,9,10,13,14)</p>	<p>PAPPARDELLE ALLA BOLOGNESE 20.3 Irish minced beef & pork, tomato sauce, parmesan shavings & fresh basil. (5,6,7,13,14)</p> <p>RIGATONI SAUSAGE & MUSHROOM 20.3 Leek, garlic, sausage, wild mushrooms, white wine cream and parmesan shavings. (5,6,7,13,14)</p> <p>RAVIOLI RICOTTA E SPINACI 20.5 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 21.5 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 21.5 Slow cooked pulled beef, onions, white wine served with paccheri pasta, fresh basil, pecorino cheese & toasted sourdough. (5,6,7,13,14)</p> <p>CHICKEN ALFREDO 19.7 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 19.7 Prawns, olive oil, cherry wine tomatoes, garlic, olives, fresh parsley & feta cheese. (5,6,7,10,)</p> <p>LINGUINE PESCATORE 21.5 Olive oil, cherry wine tomatoes, garlic, fresh parsley, mussels, prawns & fillet of cod. (7,8,9,10)</p>
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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

PIZZA

MARINARA	15
Tomato sauce, basil, garlic, olive oil & oregano. (7)	
MARGHERITA	15.5
Tomato sauce, mozzarella, basil, parmesan, olive oil. (5,6,7)	
REGINA	17.9
Tomato sauce, mozzarella, ham, mushroom, basil, parmesan, olive oil. (5,6,7)	
TRICOLORE	17.9
Tomato sauce, sauteed peppers, Neapolitan salami, basil, parmesan, mozzarella, olive oil. (5,6,7)	
VEGETERIAN	18.6
Tomato sauce, mozzarella, basil, parmesan, onion, sauteed peppers, mushroom, black olives. olive oil. (5,6,7)	
VESUVIUS	19.3
Tomato sauce, ventricina salami, n'duja, mozzarella, chilli flakes, basil, parmesan olive oil. (5,6,7)	
CARNE	19.3
Tomato sauce, mozzarella, basil, parmesan, speck, ham, Neapolitan salami, olive oil. (5,6,7)	

WHITE PIZZA

MIMOSA	18.6
Panna di cucina, mozzarella, sweet corn, ham, parmesan, basil, olive oil. (5,6,7)	
CHAMPINGNON	18.6
Panna di cucina, ham, mushroom, parmesan, basil, olive oil. (5,6,7)	
GENOVESE	19.3
Panna di cucina, pesto Genovese, Neapolitan salami, mozzarella, parmesan, basil, olive oil. (5,6,7,2)	
ORTALANA	19.3
Scamorza, mixed grilled veg, mozzarella, parmesan, basil, olive oil. (5,6,7)	
TIROLESE	18.6
Mozzarella, scamorza, speck, parmesan, basil. olive oil. (5,6,7)	
TUNA	19.3
Tuna, red onion, black olives, mozzarella, olive oil. (5,6,7,8)	
QUATTRO FORMAGGI	19.3
Gorgonzola, mozzarella, provolone, parmesan, basil, olive oil. (5,6,7)	
PARMA	20.5
Mozzarella, parma ham, cherry tomato, rocket salad, parmesan, olive oil. (5,6,7)	

PIZZA DELLA CASA

CALZONE	18.6
Tomato sauce, ricotta, mozzarella, parmesan, black pepper, olive oil. (5,6,7)	
	2
	ADD HAM OR SALAMI
BUFALINA	18.5
Tomato sauce, buffalo mozzarella, parmesan, basil, olive oil. (5,6,7)	
CAPRA	20.3
Goats cheese, mozzarella, walnuts, speck, cherry tomato, parmesan, basil, olive oil. (2,5,6,7)	
CARRETTIERA	20.3
Tomato sauce, mozzarella, Italian sausage, sauteed peppers, provolone, parmesan, olive oil. (5,6,7)	
QUATTRO STAGIONI	22.8
Four pizzas in one, regina, tricolore, quattro formaggi and buffalo mozzarella & n'duja. (5,6,7,)	
RACCHETTA	24
Half calzone salami, half bufalina in the shape of a racket tomato sauce, ricotta, mozzarella, parmesan, black pepper, buffalo mozzarella, Neapolitan salami & olive oil. (5,6,7)	

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D E S S E R T S

TIRAMISU	8.5
Homemade coffee flavoured Italian dessert. (5,6,7)	
CHEESECAKE	8.5
Homemade vanilla & strawberry cheesecake with a hint of citrus topped with strawberry coulis. (5,7)	
CHOCOLATE CAKE	8.5
Homemade flourless chocolate cake served with a scoop of vanilla gelato. (5,6)	
CANNOLI	8.5
Shells of fried pastry dough filled with a creamy ricotta filling. (2,5,6,7)	
NUTELLA PIZZA	9.2
Nutella, strawberries, bananas & icing sugar. (2,5,7)	
GELATO SUNDAE	7.7
Served with fresh whipped cream & strawberries. Choose from three flavours; Strawberry, Vanilla, Chocolate. (5,6,7)	

E X T R A S

GLUTEN FREE PIZZA BASE	1	CHILLI & LEMON MAYO	(5,6) 1
EXTRA CHEESE	(5) 2	KETCHUP	1
EXTRA MEAT	(5,6,7) 2,5	MAYO	(5,6) 1

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

<p>SPECK Dry salty meat</p> <p>GUANCIALE Cured salty pig cheek</p> <p>N'DUJA Spicy Calabrian sausage</p> <p>PROVOLONE Smoked cheese</p>	<p>GORGONZOLA Aged blue cheese</p> <p>PECORINO Salty aged cheese</p> <p>RICOTTA Cottage cheese, fresh and creamy</p>	<p>SCAMORZA Smoked cheese</p> <p>PANNA DI CUCINA Italian reduced cream</p> <p>RICOTTA SALATA Salty, dry, crumbly cheese</p>
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G R A Z I E



ALLERGENS

1.PEANUTS 2.TREENUTS 3.SESAME 4.SOYBEANS 5.MILK 6.EGGS 7.GLUTEN 8.FISH
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