



SET MENU €25

**CHOOSE ANY
STARTER AND MAIN
OR
MAIN AND DESSERT
ADD A GLASS OF
HOUSE WINE OR BEER ***

* CERTAIN FOODS ARE SUBJECT TO SUPPLEMENT

ANTIPASTI

ANTIPASTI VEGETARIANI

FETA CHEESE SALAD €7

Salad made up of feta cheese, red onions, olives, vine tomatoes, cucumbers and a mixture of leaves, dressed with extra virgin olive oil.

BRUSCHETTA. €7

Garlic bread topped with fresh tomatoes, basil and extra virgin olive oil.

CROSTINI €7

Garlic bread topped with Napoletana sauce, and mozzarella.

BRIE SALAD €7.50

Deep-fried brie cheese on a bed of seasonal leaves. Served with cranberry jam.

SUPPLI DI RISO €7.50

Rounded balls of Arborio rice, filled with mozzarella, tossed in breadcrumbs and fried.

CAPRI SALAD €8

We import an amazing Burrata di Bufala from Naples - soft, squidgy, and full of flavour. Served with tomatoes, extra virgin oil, fresh basil.

BURRATA DI BUFALA €8

Tomatoes, capers and kalamata olives. Burrata is a fresh Italian cheese, made from mozzarella and cream. The outer shell is solid mozzarella while the inside contains mozzarella and cream, giving it an usual soft texture. Served with toasted bread.

MINISTRONE SOUP €6.50

SOUP OF THE DAY €6.50

MIXED OLIVES €3.50

CONTORNI

MIXED LEAVES SALAD  €3.50

SEASONAL VEGETABLES  €3.50

SWEET FRIES  €4.50

BABY POTATOES  €3.50

CHIPS  €3.50

GARLIC BREAD  €3.50

ANTIPASTI DI CARNE

ANTIPASTO MISTO FOR ONE €8

Traditional Italian starter – A mixed plate of Italian cured meats, Italian cheese and olives.

ANTIPASTO MISTO FOR TWO €12

Traditional Italian starter – A mixed plate of Italian cured meats, Italian cheese and olives.

PROSCIUTTO E MELONE €7

A light but tasty starter - thin slices of Parma ham, served with juicy melon.

CROSTINI WITH PARMA HAM €7

Garlic bread topped with Neapolitan sauce, mozzarella and Parma ham.

BBQ CHICKEN WINGS 🌶️ €8

Cajun chicken wings in BBQ sauce.

SPICY CHICKEN WINGS 🌶️ €8

Cajun chicken wings in Frank's sauce. Served with celery and blue cheese dip.

MEATBALLS IN TOMATO SAUCE €7

Traditional Italian style meatballs in tomato sauce.

SALAD WITH TUNA AND FETA CHEESE €7.50

Salad leaves, tuna, black olives and feta cheese, tossed in extra virgin olive oil.

PRIMI PIATTI

CARNE

**ALL OUR MEAT COURSES ARE SERVED WITH ONE FREE SIDE ORDER.
CHOICE OF VEGETABLES, BABY POTATOES, CHIPS OR MIXED SALAD.**

PETTO DI POLLO

POLLO AL FUNGHI €15

Grilled chicken breast with mushroom sauce.

POLLO ALL'ARRABBIATA 🌶️ €15

Grilled chicken breast in Arrabbiata sauce.

POLLO AL VINO BIANCO €15

Grilled chicken breast, cooked in white wine sauce.

POLLO ALLA CACCIATORA €15

Grilled chicken breast with peppers, mushrooms and onions.

Served on a bed of creamy pesto risotto.

POLLO PARMIGIANA €15

Fried tender fillet of chicken in breadcrumbs, topped with Napoletana sauce and parmesan.

COTOLETTA ALLA MILANESE €15

Fried tender fillet of Irish chicken, coated in breadcrumbs.

POLLO SORRENTO 🌶️ €15

Pan-fried fillet of chicken with onions, mushrooms, and peppers in Napoletana sauce, infused with garlic and chilli.

LAMB SHANK €19.90 or €5 supplement on set menu

Slow cooked tender lamb. (Please allow 25 min to prepare).

HONEY GLAZED PORK BELLY RIBS €19.90 or €5 supplement on set menu

Slow cooked pork belly ribs of tender pork in honey juice.
(Please allow 25 min to prepare).

**ALL OUR MEAT COURSES ARE SERVED WITH ONE FREE SIDE ORDER.
CHOICE OF VEGETABLES, BABY POTATOES, CHIPS OR MIXED SALAD.**

CARNE DI MANZO

10 OZ RIB-EYE STEAK €19.90 or €5 supplement on set menu

Our thick Rib-eye is aged 21 days for exceptional tenderness and flavour, lightly seasoned and grilled to order. Served with pepper sauce.

HOMEMADE BURGER €15

Bunless burger, served with sauteed onions and mushrooms with pepper sauce.

PESCE E FRUTTI DI MARE

(please allow 25 min to prepare)

SALMON €16

Oven baked fillet of salmon served with dill sauce.

TUNA STEAK €19.90 or €5 supplement on set menu

Grilled steak served with stir-fried veg and lemon sauce.

FILLET OF COD IN PIZZAIOLA SAUCE €16

Fried fillet of cod in a crispy batter with cherry tomato sauce, olives, anchovies, capers.

FILET OF SEA BREAM OR SEA BASS €19.90 or €5 supplement on set menu

Pan fried with mixed seafood in creamy sauce

FRITTURA DI GAMBERI E CALAMARI €19.90

Deep fried squid and tiger, tossed in seasonal flour, cooked to perfection.

MIXED SEAFOOD €19.90 or €5 supplement on set menu

Calamari, prawns, scampi served with with rice and vegetables, garlic mayo and sweet chilli sauce.

WHOLE SEA BREAM OR SEA BASS €19.90 or €5 supplement on set menu

Oven baked and stuffed with mixed seafood, vegetables and lemon sauce

RISOTTO

RISOTTO WITH MUSHROOMS €13.90 

Risotto made with mushrooms, sun-dried tomatoes, parsley, garlic and a touch of white wine.

SMOKED SALMON RISOTTO €14.50

Risotto with smoked salmon, rocket and parmesan.

SEAFOOD RISOTTO €16.90 or €3 supplement on set menu

Selected fresh seafood cooked with superfine Arborio rice and fresh herbs.

PASTA

PASTA VEGETARIANA

PENNE PRIMAVERA €13.90 

Penne pasta with mushrooms, onions, courgettes, mixed peppers in Napoletana sauce.

RAVIOLI CON RICOTTA E SPINACI €13.90 

Ravioli filled with ricotta cheese and spinach served in a slightly creamy rose sauce.

PENNE ALL'ARRABBIATA €13.90  

Typical dish from the South of Italy using our tasty Napoletana tomato sauce with some chilli and garlic.

SPAGHETTI AGLIO E OLIO €13.90  

Spaghetti with chilli, garlic, olive oil and fresh basil.

PASTA AI FRUTTI DI MARE

PENNE MARE E MONTI  €14.50

Penne pasta with strips of beef, succulent prawns, chilli and rich tomato sauce. Finished with cream and basil pesto.

PENNE AL SALMONE €14.50

Penne pasta in a wonderful slightly creamy tomato sauce with smoked salmon.

SPAGHETTI AGLIO E OLIO WITH PRAWNS  €14.50

Spaghetti with chilli, garlic, olive oil, prawns and fresh basil.

SPAGHETTI ALLE VONGOLE  €14.50

Spaghetti with clams, very popular throughout Italy especially in Campania.

LINGUINE GAMBERONI  €14.50

Big juicy king prawns tossed in white wine, chilli, and served with the traditional choice of thin linguine pasta ribbons.

LINGUINE ALLA PESCATORA €14.50

Tonnarelli pasta with a cocktail of seafood and cherry tomatoes in a white wine and garlic sauce. Served with the side of your choice.

PASTA CON CARNE

SPAGHETTI CONTADINA 🌶️ €14.50

Spaghetti pasta with strips of chicken, broccoli and sun dried tomatoes in olive oil, garlic and chilli sauce. Finished with fresh basil pesto.

PENNE ALLA VODKA €14.50

Penne pasta in a light rose sauce with Italian pancetta. Finished with a hint of vodka.

PENNE ALL'AMATRICIANA 🌶️ €14.50

Another well-known traditional Italian pasta dish with our tasty Napoletana sauce, Italian pancetta, shallots, chilli and garlic.

TAGLIATELLE APRILE €14.50

Chicken, smoked pancetta, field mushrooms finished with creamy tomato sauce.

ARRABBIATA 'NDUJA 🌶️ €14.50

Typical dish from the South of Italy using our tasty Napoletana tomato sauce with some chilli, garlic and 'Nduja. Served with penne pasta.

PENNE ALL'ARRABBIATA WITH CHICKEN 🌶️ €14.50

Penne with Napoletana sauce, garlic and some nice hot chilli peppers and chicken.

TAGLIATELLE WITH CHICKEN AND MUSHROOMS €14.50

Tagliatelle with chicken and mushrooms in a tasty creamy sauce.

TAGLIATELLE BOLOGNESE €14.50

Excellent ground beef simmered in a rich tomato and red wine sauce. Served with tagliatelle pasta ribbons.

RAGU 'NDUJA 🌶️ €14.50

Beef Ragù with 'Nduja, penne pasta, garlic and parsley.

SPAGHETTI CARBONARA €14.50

Spaghetti with crispy pancetta, egg yolk, cream, parmesan cheese and black pepper.

LASAGNA AL FORNO €14.50

Sheets of pasta layered with Bolognese and bechamel sauce, parmesan cheese and cooked in the oven, served with a choice of chips or garlic bread.

SPAGHETTI WITH MEATBALLS €14.50

Spaghetti with meatballs in Napoletana sauce.

PIZZA

DESIGN YOUR OWN €1.50 per topping

Anchovies	Capers	Chilli	Mussels
Sweet Corn	Pancetta	Smoked Chicken	Artichokes
Free Range Egg	Pepperoni	Cajun	Sun-Dried
Ham	Pineapple	Tuna	Tomatoes
Peppers	Parmesan	Basil	Nduja
Onions	Jalapenos	Garlic	Chorizo
Mushrooms	Mozzarella	Squid	Parma Ham
Olives	Rocket	Prawns	

PIZZA VEGETARIANA

MARGHERITA €12.50 

House blend tomato sauce, Fior di latte mozzarella and fresh basil.

VEGETARIANA €14 

Napoletana sauce, mushrooms, onions, peppers, sweet corn and Fior di latte mozzarella.

QUATTRO FORMAGGI €14 

Ricotta cheese, parmesan, cheddar and Fior di latte mozzarella.

DOLCE VITA €14 

Fior di latte mozzarella, caramelised onions, walnuts, honey & goat cheese.

PIZZA CON FRUTTI DI MARE

NAPOLETANA €15

Napoletana sauce, capers, anchovies, olives and Fior di latte mozzarella.

FRUTTI DI MARE PIZZA €17.90

Napoletana sauce, Fior di latte, selected fresh seafood, sun-dried tomatoes and pesto.

PIZZA CON CARNE

ROMA €15

Napoletana sauce, Fior di latte mozzarella, smoked chicken and sweetcorn.

MOLICONE €15

Napoletana sauce, Fior di latte mozzarella, ham, pepperoni, free range egg.

CAPRICCIOSA €15

Napoletana sauce, Fior di latte mozzarella, ham, mushrooms, artichokes and black olives.

PEPPERONI €15

Napoletana sauce, Fior di latte mozzarella, pepperoni.

APRILE €15

Strips of smoked Parma ham, rocket salad, parmesan shavings and Fior di latte mozzarella.

PANCETTA €15

Napoletana sauce, Italian pancetta, onions, mushrooms, pepperoni and Fior di latte mozzarella.

HAWAIIAN €14

Napoletana sauce, ham, pineapple, sweet corn and Fior di latte mozzarella.

ISABELLA €14.50

Napoletana sauce, ham, mushrooms and Fior di latte mozzarella.

QUATTRO STAGIONI €15

Napoletana sauce, ham, mushrooms, onions, peppers and Fior di latte mozzarella.

DIAVOLA €15 

Napoletana sauce, strips of smoked Parma ham, pepperoni, Fior di latte mozzarella and chilli.

CALABRESE €15 

Napoletana sauce, Fior di latte mozzarella, 'Nduja and chorizo.

SALSICCIA €15

Napoletana sauce, Fior di latte mozzarella, Italian sausage, mushrooms, and smoked cheese.

RUSTICA €15 

Napoletana sauce, Fior di latte mozzarella, chilli, smoked chicken, Italian sausage, ham and pepperoni.

DOLCE

TIRAMISU €6

Translated from Italian literally as “pick me up”, creamed mascarpone cheese, eggs, boudoir biscuits and a touch of espresso coffee.

APPLE PIE €6

This dessert is so appealing, it consists of chunks of lightly sweetened apple and served with cream and ice cream.

PANNA COTTA €6

Traditional Italian dessert of cream, gently cooked in the oven remaining deliciously soft.

ITALIAN GELATO €1.90 PER SCOOP

Choice of Vanilla, Chocolate, Strawberry, Mint.

SEMIFREDDO €6

A striking Italian dessert made with a biscuit base and layers of gelato.

RICH CHOCOLATE BROWNIE €6

A delicious chocolate experience.

CHOCOLATE CAKE €6

Rich chocolate cake, served with fresh cream and ice cream.

CHOCOLATE FONDANT CAKE €6

Velvet smooth cake with a melted chocolate core.

DOLCETTI – MINI DESSERTS WITH A COFFEE OR TEA

AFFOGATO €5

ITALIAN ESPRESSO WITH VANILA GELATO.

CHOCOLATE BROWNIE WITH ANY TEA OR COFFEE €5

TIRAMISU WITH ANY TEA OR COFFEE €5

APPLE PIE WITH ANY TEA OR COFFEE €5

SEMIFREDO WITH ANY TEA OR COFFEE €5

BEVANDE ANALCOLICHE

FANTA €3

COKE. €3

7UP €3

7 UP FREE €3

COKE ZERO €3

STILL WATER €1.50

SPARKLING WATER €1.50

APPLE JUICE €3

ORANGE JUICE €3

TE E CAFFE

CAPPUCCINO €2.80

LATTE €2.80

MOCHA €2.80

ESPRESSO €1.80

DOUBLE ESPRESSO €2.50

AMERICANO €2.50

FLAT WHITE €2.80

HOT CHOCOLATE €2.80

CAMOMILE TEA €2

PEPPERMINT TEA €2

GREEN TEA €2

LISTA DEI VINI

CLASSIC SPRITZER – Pinot Grigio topped with soda and lemon	€6.90
APEROL SPRITZ	€7.90

VINO FRIZZANTE	GLASS	BOTTLE
PROSECCO	€7	€30

VINO BIANCO	GLASS	BOTTLE
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SAUVIGNON BLANC DOC	€6.90	€27
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PINOT GRIGIO	€6.50	€26
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GEWURZTRAMINER DOC	€7.50	€35
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GAVI DI GAVI DOC	€7.50	€35
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PINOT GRIGIO DOC		€29
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ROSE	GLASS	BOTTLE
'CERASUOLO D'ABRUZZO	€6.50	€26

VINO ROSSO	GLASS	BOTTLE
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MONTEPULCIANO	€6.50	€26
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MERLOT LGT VENEZIE	€6.90	€27
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PRIMITIVO DI MANDURA DOC		€29
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NOBILE DI MONTEPULCIANO		€35
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RIPASSO VALPOLICELLA VALPANTENA	€7.50	€35
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BARBERA D'ASTI DOCG		€29
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BARDOLINO DOCG		€29
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REGAEALI ROSSI LGT	€7	€29
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BIRRA

PERONI €5.40	HEINEKEN 0,0% €4.90
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ANTIPASTI DI MARE

SEAFOOD CHOWDER €9.50 or €3 supplement on set menu
Served with toasted ciabatta bread

COCKTAIL DI GAMBERETTI €9.50 or €3 supplement on set menu
Served with salad and Marie Rose sauce

CALAMARI FRITTI €8
A wonderful starter of deep-fried squid, tossed in seasoned flour and cooked to perfection.

PAN-FRIED SCALLOPS €9.50 or €3 supplement on set menu
Scallops pan fried in home-made garlic

SALAD WITH TUNA AND FETA CHEESE €7.50
Salad leaves, tuna, black olives and feta cheese, tossed in extra virgin olive oil.

DEEP FRIED BREADED SCAMPI €9.50 or €3 supplement on set menu
Served with sweet chilli sauce

PAN ROASTED MUSSELS 🌶️ €8.90 or €3 supplement on set menu
White wine, garlic and chilli. Served with toasted bread.

GAMBERETI PICANTI €9.50 🌶️ or €3 supplement on set menu
Spicy prawns in garlic butter and sweet chilli sauce

SMOKED SALMON €8
Served with mixed crunchy leaves and toasted ciabatta bread

GAMBERI PICCANTI 🌶️ €9.50 or €3 supplement on set menu
Spicy prawns, pan fried with chilli, garlic oil and Arrabbiata sauce.

DEEP FRIED BATTERED CALAMARI €8
Served with home-made garlic mayo

GAMBERI E CALAMARI FRITTI €9.50 or €3 supplement on set menu
A wonderful starter of deep-fried squid and tiger prawns, tossed in seasonal flour and cooked to perfection.

DEEP FRIED BATTERED TIGER PRAWNS €9.50 or €3 supplement on set menu
Served with home-made garlic mayo

