



# SET MENU

**€24.90**

***TWO COURSES***

***- STARTER AND A MAIN***

**€29.90**

***TWO COURSES AND A  
DRINK***

***- STARTER, MAIN AND  
A GLASS OF HOUSE  
WINE OR BEER***

**CERTAIN ITEMS ARE SUBJECT TO SUPPLEMENT**

## ANTIPASTI

### VEGETARIAN STARTERS

#### FETA CHEESE SALAD €9.5

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

#### BRUSCHETTA. €9.5

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

#### CROSTINI €9.5

Garlic bread topped with Napoletana sauce, and mozzarella.

#### CAPRI SALAD €9.9

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

#### BURRATA DI BUFALA €9.9

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.

#### MIXED OLIVES €3.50

### SIDES

MIXED LEAVES SALAD  €3.50

SEASONAL VEGETABLES  €3.50

SWEET FRIES  €4.50

BABY POTATOES  €3.50

CHIPS  €3.50

GARLIC BREAD  €3.50

## MEAT STARTERS

ANTIPASTO MISTO FOR ONE €9.5

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

ANTIPASTO MISTO FOR TWO €19

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

CROSTINI WITH PARMA HAM €9.5

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

WOOD ROASTED BBQ CHICKEN WINGS 🍴 €9.5

Cajun chicken wings in BBQ sauce.

SPICY CHICKEN WINGS 🍴 €9.5

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

MEATBALLS IN TOMATO SAUCE €9.5

Traditional Italian style meatballs in tomato sauce.

## SEAFOOD STARTERS

CALAMARI FRITTI €9.5

A wonderful starter of deep fried squid, tossed in seasoned flour and cooked to perfection.

SALAD WITH TUNA AND FETA CHEESE €9.5

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

GAMBERI E CALAMARI FRITTI €9.9

A wonderful starter of deep-fried squid and tiger prawns, tossed in seasonal flour and cooked to perfection.

## PRIMI PIATTI

### MEAT DISHES

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

### CHICKEN

POLLO AL FUNGHI €16

Grilled chicken breast with mushroom sauce.

POLLO ALL'ARRABBIATA 🌶️ €16

Grilled chicken breast in Arrabbiata sauce.

POLLO AL VINO BIANCO €16

Grilled chicken breast, cooked in white wine sauce.

POLLO ALLA CACCIATORA €16

Grilled chicken breast with peppers, mushrooms and onions.

Served on a bed of creamy pesto risotto.

POLLO AL PEPE VERDE €16

Grilled chicken breast in creamy brandy and green peppercorn sauce.

POLLO AL LIMONE €16

Lemon flavoured Grilled chicken breast.

### PORK

HONEY GLAZED PORK BELLY RIBS €20.9

This honey-glazed crispy pork belly ribs is roasted and crunchy on the outside, fork tender on the inside.

### LAMB

LAMB SHANK €20.9

Tender, fall of the bone lamb shank braised in a luxurious red wine gravy.

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## **BEEF**

10 OZ RIB-EYE STEAK €23.9 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 €16

100% Grass fed Irish Beef bun-less burger. Served with sautee mushrooms, sautee onions and pepper sauce.

## **RISOTTO**

RISOTTO WITH MUSHROOMS €15.5 

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

SMOKED SALMON RISOTTO €16.5

Risotto with smoked salmon, rocket and parmesan.

SEAFOOD RISOTTO €16.9

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

## PASTA

### VEGETARIAN PASTA

PENNE PRIMAVERA €15.9 

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

RAVIOLI CON RICOTTA E SPINACI €15.9 

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

PENNE ALL'ARRABBIATA €15.5  

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

SPAGHETTI AGLIO E OLIO €15.5  

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

### SEAFOOD PASTA

PENNE MARE E MONTI  €17.9

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

PENNE AL SALMONE €16

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

SPAGHETTI AGLIO E OLIO WITH PRAWNS  €17

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

LINGUINE GAMBERONI  €17

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

LINGUINE ALLA PESCATORA €17

Tonnarelli pasta with a cocktail of seafood and cherry tomatoes in a white wine and garlic sauce.

## MEAT PASTA

### PENNE ALLA VODKA €16

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

### ARRABBIATA 'NDUJA 🌶️ €16

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 🌶️ €16

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

### TAGLIATELLE WITH CHICKEN AND MUSHROOMS €16

Tagliatelle with chicken and mushrooms in a tasty creamy sauce.

### TAGLIATELLE BOLOGNESE €16

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

### RAGU 'NDUJA 🌶️ €16

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

### SPAGHETTI CARBONARA €16

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

### LASAGNA AL FORNO €16

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 €16

Spaghetti with meatballs in Napoletana sauce

## PIZZAS

### EXTRA TOPPINGS €0.80

Artichokes, Wood Roasted Courgettes, Fresh Chilli, Jalapenos, Olives, Mixed Pepper Strips, Mushrooms, Pineapple, Parmesan Shavings, Caramelised Onions, Sweet Corn, Rocket, Fresh Red Onions, Capers, Nduja.

### PREMIUM TOPPINGS €1.50

Vegan Cheese, Brie Cheese, Goat Cheese, Blue Cheese, Sun-Dried Tomatoes, Smoked Parma Ham, Anchovies, Ham, Chorizo, Pepperoni, Smoked Chicken, Walnuts, Honey, Tuna, Italian Sausage, Smoked Cheddar, Nduja

## SEAFOOD PIZZA

### NAPOLI €16

House blend tomato sauce, Fior di latte mozzarella, anchovies, olives and capers.

## VEGETARIAN

### QUATTRO FORMAGGI €15.5

Fior di latte mozzarella, blue cheese, brie cheese and parmesan shavings.

### DOLCE VITA €15.5

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

### VEGETARIANA €15.5

House blend tomato sauce, Fior di latte mozzarella, courgettes, sweet corn and olives.

### MARGHERITA €15.5

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

### ORTOLANA €15.5

House blend tomato sauce, Fior di latte mozzarella, roasted courgettes, caramelised onions, mixed peppers strips.

### GIARDINO €15.5

House blend tomato sauce, Fior di latte mozzarella, garlic oil, roasted courgettes, mixed pepper strips.



## MEAT PIZZA

### CASANOVA €16

Fior di latte mozzarella, strips of smoked Parma ham, rocket salad, parmesan shavings, sun dried tomatoes.

### BBQ MEAT LOVERS €16

BBQ sauce, Fior di latte mozzarella, ham, pepperoni and chicken.

### CALABRESE 🌶️ €16

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

### PEPPERONI €16

House blend tomato sauce, Fior di latte mozzarella and pepperoni.

### SALSICCIA €16

House blend tomato sauce, Fior di latte mozzarella, Italian sausage, mushrooms and smoked cheddar.

### DIAVOLA 🌶️ €17

House blend tomato sauce, Fior di latte mozzarella, pepperoni, chorizo, jalapenos, fresh chillies, garlic oil.

### CAPRICCIOSA €16

House blend tomato sauce, Fior di latte mozzarella, ham, mushrooms, artichokes and olives.

### RUSTICA 🌶️ €16

House blend tomato sauce, Fior di latte mozzarella, fresh chillies, chicken, Italian sausage ham and pepperoni.

### ISABELLA €16

House blend tomato sauce, Fior di latte mozzarella, ham and mushrooms.

### HAWAII UNO. €16

House blend tomato sauce, Fior di latte mozzarella, pineapple, ham and sweet corn.

### HAWAII DUE €16

House blend tomato sauce, Fior di latte mozzarella, pineapple, chorizo, sweet corn.

### FIorentina €16

House blend tomato sauce, Fior di latte mozzarella, pepperoni, mixed pepper strips, caramelised onions.

## DOLCE

### TIRAMISU €7.9

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

### APPLE CRUMBLE TART €7.9

This dessert is so appealing, it consists of chunks of lightly sweetened apple, covered in crisp and crunchy oats and served with cream and ice cream.

### PANNA COTTA €7.9

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.

### RICH CHOCOLATE BROWNIE €7.9

A delicious chocolate experience.

### CHOCOLATE CAKE €7.9

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

### CHOCOLATE FONDANT CAKE €7.9

Velvet smooth cake with a melted chocolate core.

## DOLCETTI - MINI DESSERTS WITH A COFFEE OR TEA

### AFFOGATO €6

ITALIAN ESPRESSO WITH VANILA GELATO.

### CHOCOLATE BROWNIE WITH ANY TEA OR COFFEE €6

### TIRAMISU WITH ANY TEA OR COFFEE €6

### APPLE CRUMBLE WITH ANY TEA OR COFFEE €6

## SOFT DRINKS

FANTA €3

COKE. €3

7UP €3

7 UP FREE €3

COKE ZERO €3

STILL WATER €1.50

SPARKLING WATER €1.50

APPLE JUICE €2.90

ORANGE JUICE €2.90

## HOT DRINKS

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

**WINE LIST**

CLASSIC SPRITZER - Pinot Grigio topped with soda and lemon	€6.90
APEROL SPRITZ	€8.90

<b>SPARKLING WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
PROSECCO	€8	€30

<b>WHITE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
SAUVIGNON BLANC DOC	€7.9	€27
HOUSE WINE - PINOT GRIGIO	€7.5	€26
GAVI DI GAVI DOC	€9	€35
PINOT GRIGIO DOC	€8	€29

<b>ROSE</b>	<b>GLASS</b>	<b>BOTTLE</b>
'CERASUOLO D'ABRUZZO	€7.5	€26

<b>RED WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
HOUSE WINE - MONTEPULCIANO	€7.5	€26
MERLOT LGT VENEZIE	€7.9	€27
PRIMITIVO DI MANDURA DOC	€8	€29
NOBILE DI MONTEPULCIANO	€9	€35
RIPASSO VALPOLICELLA VALPANTENA	€9	€35
BARBERA D'ASTI DOCG	€8	€29
NERO D'AVOLA	€8	€29

**BEER**

PERONI €5.40

NON ALCOHOLIC BEER 0,0% €4.90