DINNER MENU

Starters

Classic Bruschetta - € 12.95

Pizza bread topped with marinated cherry tomatoes, basil pesto, garlic, stracciatella cheese and a drizzle of extra virgin olive oil.

Arancini - € 12.50

Tomato and smoked scarmoza cheese, deep fried carnaroli rice sphere served with spicy calabrian nduja mayo, rocket salad and parmesan cheese.

Atlantic Red Prawns & Gubbeen Chorizo - € 15.95

Pan seared wild Atlantic red prawns and smoky artisan Gubbeen chorizo, simmered in a crisp white wine and garlic reduction.

Polpette della Nonna- € 13.50

Italian style pork & beef meatballs, slow-cooked in San Marzano sugo, topped with melted mozzarella & served with toasted focaccia.

Burrata & Winter Roast Root Vegetables € 14.50

Whole pugliese burrata set over warm, garlic brushed focaccia with roasted root vegetables and finished with aged balsamic glaze.

Sharing Boards - € 16.50 for 1 / € 28.00 for 2

Selection of cured meats and cheeses, served with seasonal chutney, grapes and toasted focaccia.

Mains

Rigatoni Zucca E Salsiccia - € 19.00

Rigatoni tossed with crumbled tuscan fennel sausage, spicy calabrian 'nduja and roasted pumpkin cream.

Homemade Lasagna - € 19.00

Slow cooked beef ragu layered with bechamel sauce, mozzarella cheese & parmesan served with garlic focaccia.

Wild Mushroom Tagliatelle - € 19.00

Fresh tagliatelle pasta served in a creamy wild mushroom sauce with garlic, white wine, parmesan, fresh thyme and a touch of truffle oil.

Paccheri Ai Gamberi E Bisque - € 21.00

Large neopolitan paccheri tubes with sweet wild prawns, cherry tomatoes and garlic in a rich bisque.

Chicken Ballotine Mushroom and Marsala Sauce- € 26.00

Pan roasted irish chicken ballotine filled with spinach and smoked cheese, potato gratin, sauteed wild mushrooms and a sicilian marsala wine reduction with fresh tyme.

Herb Crusted Irish Salmon Fillet - € 27.00

Herb crusted salmon fillet served over tenderstem brocolli with a rich braised tuscan cannellini bean & pancetta ragu.

Sides

Fries - € 6.00
Sweet Potato Fries - € 6.50
House salad with green goddress dressing - €5.00
Stone Baked Rosemary Focaccia - € 6.00

PIZZA MENU

12PM - 9PM EVERYDAY

Margherita **€ 15.00**

Tomato sauce, fior di latte

Pepperoni **€ 16.00**

Tomato sauce, fior di latte, pepperoni

Vegetarian **Vegan option available** **€ 16.00**

Tomato sauce, Fior di latte, spinach, cherry tomato confit, mushrooms, peppers, red onion, rocket.

Calabrese **€ 17.00**

Tomato sauce, fior di latte, nduja, smoked cheese and honey.

Parma DOC **€ 21.00**

Tomato sauce, fior di latte, parma ham, cherry tomato confit, parmesan, rocket.

Capricciosa **€ 17.00**

Tomato sauce, mozzarella, ham, artichoke, mushroom, black olives.

Meat Lovers **€ 21.00**

Tomato sauce, mozzarella, pepperoni, chicken, ham, guanciale.

Spicy Pizza **€ 19.00**

Tomato sauce, mozzarella, nduja, pepperoni, jalapeño, peppers, red onion.

The Italian **€ 18.00**

Marinated cherry tomato, fior di latte, fennel Italian salami, wild rocket and red onions.

The Spicy Chick **€ 19.00**

BBQ chicken, smoked paprika, bell peppers, fior di latte and hot honey.

The Cheesy Goat **€ 19.00**

White base, fior di Latte, Dublin Hill goats cheese, clonakilty black pudding, hot honey, fresh basil leaves.

GLUTEN FREE BASES AVAILABLE UPON REQUEST

PER SE DIPS

Garlic Mayo Dip - € 2.00
Nduja Spicy Mayo Dip - € 2.00
Hot Honey - € 2.00