Starters

Roasted Vegetable Soup **7.9**
Slow-roasted seasonal vegetables, served with toasted sourdough, basil oil & parmesan shavings. (2, 5, 6, 7)

Bruschetta **9.5**
Marinated chopped beef tomatoes on toasted sourdough with fresh basil pesto & buffalo mozzarella. (5, 6, 7)

Battuto Mediterraneo **10.5**
Sun-dried tomatoes, Kalamata olives, capers, chilli & garlic, served with warm puccia bread. (7)

Pulled Beef Croquettes **12.9**
Crisp potato & pulled beef croquettes with parmesan, chives & lemon-chilli mayo. (5, 6, 7, 13, 14)

Crab Claws **13.9**
Crab claws tossed in garlic, cherry tomatoes, capers, chilli, dill & paprika, served with puccia bread. (5, 7, 10, 14)

Garlic Prawns **12.9**
Atlantic prawns sizzled in olive oil, garlic & herb butter with fresh chilli and lemon, served with sourdough. (5, 6, 7, 8, 10)

Pan Seared Scallops **13.5**
Pan-seared scallops on a silky parsnip purée with crisp pancetta. (5, 9)

Burrata Pugliese **12.9**
Creamy burrata on rocket with marinated cherry tomatoes, a sun-dried tomato & Kalamata olive battuto and balsamic reduction, served with puccia bread. (5, 7)

Carpaccio **13.5**
Thinly sliced bresaola with Cipriani dressing, rocket, pecorino, cherry tomatoes & balsamic reduction, served with puccia bread. (5, 6, 7, 11)

Antipasto Platter for 2 ..... **26.5**
A generous selection of cured meats and cheeses with walnuts, olives, red onion chutney & honey, served with sourdough. (2, 5, 7, 14)

Allergens

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Pasta & Risotto

Featherblade & Truffle Risotto **26.5**
Creamy woodland mushroom & truffle risotto topped with braised featherblade of beef, rich demi-glace & pecorino romano. (5, 13, 14)

Beetroot & Goat Cheese Risotto **20.5**
Silky beetroot risotto with sautéed leeks, creamy goat's cheese, toasted walnuts & peppery rocket. (2, 5, 13, 14)

Paccheri N'duja & Burrata **22.8**
Paccheri with sautéed onions, Italian sausage, spicy N'duja, tomato sauce & fresh basil, finished with creamy burrata. (5, 7, 13, 14)

Rigatoni alla Puttanesca **18.8**
Olive oil, fresh chilli, garlic, rich tomato sauce, pecorino, olives, capers & anchovies. (5, 7, 8, 13, 14) · ***gluten-free option available***

Ragù Napoletano **23.5**
Beef braised for 8 hours in a rich onion & tomato sauce, served with rigatoni, toasted sourdough & parmesan shavings. (5, 7, 13, 14)
· ***gluten-free option available***

Ragù alla Genovese **23.5**
Slow-cooked pulled beef with sweet onions & white wine, served with rigatoni, fresh basil, pecorino & toasted sourdough. (5, 7, 13, 14)
· ***gluten-free option available***

Linguine con Gamberi **21.7**
Prawns tossed in olive oil with cherry vine tomatoes, garlic, olives, fresh parsley & crumbled feta. (5, 7, 10)

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Pasta & Risotto

continued

Spaghetti alla Carbonara **19.9**
The Roman classic: crisp guanciale, pecorino romano, egg yolk & freshly cracked black pepper. (5, 6, 7)

Lasagna Bolognese **20.5**
Layers of Bolognese ragù, béchamel, parmesan & mozzarella, finished with fresh basil and served with a side salad. (2, 5, 6, 7, 13, 14)

Rigatoni Sausage & Mushroom **19.8**
Fresh Italian sausage, wild mushrooms, sautéed leeks & garlic in a white wine cream, topped with parmesan shavings. (5, 7, 13, 14) · ***gluten-free option available***

Ravioli Ricotta & Spinaci **18.9**
Spinach & ricotta ravioli in a creamy gorgonzola & sage sauce, topped with toasted walnuts & parmesan shavings. (2, 5, 6, 7, 14)

Pappardelle alla Bolognese **19.8**
Pappardelle with a rich tomato ragù of Irish minced beef & pork, parmesan shavings & fresh basil. (5, 6, 7, 13, 14) · ***gluten-free option available***

Chicken Alfredo **19.5**
Marinated chicken strips, smoked pancetta, garden peas & sun-dried tomatoes in a creamy Alfredo sauce, finished with parmesan shavings. (5, 7, 13) · ***gluten-free option available***

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Mains

Chicken Scaloppine **21.8**
Marinated chicken breast, lightly floured and pan-cooked in a buttery lemon sauce, served with crushed baked potatoes and honey & rosemary glazed baby carrots. (5, 7)

Salmon Fillet **25.5**
Roasted salmon fillet in a creamy dill & lemon sauce, served with tenderstem broccoli, mashed potatoes & an aromatic herb and lemon dressing. (5, 8, 13, 14)

Herb Crusted Fillet of Cod **25.5**
Fresh cod fillet under a golden herb & parmesan crust, served with crushed baked potatoes, baby carrots, tenderstem broccoli & a creamy dill & lemon sauce. (5, 6, 7, 8, 11, 13)

Braised Short Rib of Beef **27.5**
Short rib slow-cooked for 8 hours in a red wine jus, served with creamy mash, parsnip purée and honey & rosemary glazed baby carrots, topped with parsnip crisps. (5, 13, 14)

Sirloin Steak **33.5**
Irish 10oz sirloin served with sautéed wild mushrooms, caramelised onions, pepper sauce & fries. (5, 7, 13, 14)

Beef Tagliata **27.5**
Sliced Irish 10oz sirloin on a bed of rocket, cherry tomatoes, red onion, walnuts & fresh chilli, finished with parmesan shavings, lemon vinaigrette & chimichurri. (2, 5)

Beef Burger **20.5**
Homemade 8oz beef patty in puccia bread with lemon & chilli mayo, mixed leaves, beef tomato, caramelised onion, smoked scamorza and crispy pancetta. (5, 6, 7, 11)

Lamb Burger **21.5**
Homemade 8oz lamb patty in puccia bread with lemon & chilli mayo, rocket, pickled red onion, cucumber and a minty Greek yoghurt & feta dressing. (5, 6, 7, 11)

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Insalate

House Salad **18.5**
Marinated chicken fillet, lightly floured and pan-cooked in lemon butter, served on mixed salad leaves with feta, lemon vinaigrette & chilli mayo. (5, 6, 7, 11)

Prawn Salad **17.9**
Sautéed prawns with sun-dried tomatoes, olives, capers & chilli on mixed salad leaves, dressed with lemon vinaigrette & chilli mayo. (6, 8, 10, 11)

Goat's Cheese Salad **15.2**
Roasted honey-glazed goat's cheese on mixed leaves with cherry vine tomatoes, pickled red onion, toasted walnuts, olives & cucumber, tossed in a homemade lemon vinaigrette. (2, 5)

Caprese Salad **11.2**
Sliced ripe tomatoes with buffalo mozzarella, fresh basil, oregano & extra virgin olive oil. (5)

Sides

Creamy Mash (5) **5.5**

Side Salad **4.6**

Crushed Baked Potatoes (5) **5.5**

Tenderstem Broccoli (5) **4.9**

Honey & Rosemary Baby Carrots (5) **5.5**

Fries (7) **4.9**

Pancetta & Parmesan Fries (5, 6, 7, 11) **7.7**

Sourdough Bread (7) **4**

Garlic & Cheese Bread **6.5**

Puccia Bread **4**

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Kids Menu

Chicken Goujons **10**
Served with fries & ketchup. (6, 7)

Spaghetti Bolognese **10**
(5, 6, 7, 13)

Risotto with Peas **9**
(5, 11, 13)

Grilled Cheese Sandwich **10**
Served with fries and ketchup. (5, 7)

Kids Rigatoni **7**
Choice of tomato or creamy white sauce. (5, 7, 13)

Baby Bowl **5**
Mashed potatoes & gravy. (5, 13)

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Desserts

Tiramisu **8.5**
Our homemade Italian classic: coffee-soaked sponge layered with light mascarpone cream. (5, 6, 7)

Brown Butter Brownie **8.5**
Homemade brown butter brownie served with vanilla gelato and a forest fruit coulis. (5, 6, 7)

Pistachio Cheesecake **8.5**
Homemade creamy pistachio cheesecake served with fresh cream. (2, 5, 7)

Zabaglione **8.5**
Homemade light, velvety zabaglione served with a forest fruit coulis and savoiardi biscuits. (5, 6, 7)

Lemon Posset **8.5**
Homemade silky lemon posset finished with fresh strawberries. (5)

Vanilla Gelato Scoop (Kids) **2.5**
A scoop of vanilla gelato for little ones. (5)

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Red Wine

Tagaro – Negromaro 36
Dark, dried fruits with hints of spice & savoury notes.

Illuminati – Riparosso 37
Classic and plum-scented, made from Montepulciano.

Tagaro – Primitivo 37
Intense and fruity, with notes of jam & spice and well-balanced tannins.

Borgo Molino – Scuri 40
Cabernet Sauvignon – fruity and full-bodied, with aromas of raspberry & cherry.

Tagaro – Sei Caselle 44
Ruby-red, full and characterful, with red fruits and spiced notes.

Lavis – Pinot Noir 44
Delicate & fruity, with hints of sweet marasca cherry & forest fruit.

Speri – Valpolicella 44
Medium-bodied with an intense bouquet of violet & cherry.

Menamara – Nero d'Avola 46
Fruity notes of plum, blackberry & ripe morello cherry with hints of spice & candied peel, finishing spicy & velvety.

Figli Luigi Oddero – Barbera d'Alba 62
Smooth, soft & light with good acidity.

Speri – Amarone 75
Fresh & dry taste with hints of tropical fruit & floral perfumes.

Primitivo – Puglia ..... *Glass* 7.8 *500ml Carafe* 22
Fruity, with notes of plum, cherry & tobacco.

Cabernet Sauvignon ..... *Glass* 7.8 *500ml Carafe* 22
Smooth & juicy, with blueberry notes, dark berry flavours & silky tannins.

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White Wine

Terre del Duca – Falanghina 32
Fresh & dry, with hints of tropical fruit & floral notes.

Borgo Molino – Ciari 38
Pinot Grigio – creamy & fruity finish with hints of wildflowers & nutmeg.

Borgo Molino – Ribolla Gialla 40
Fresh & dry, straw-yellow in colour, with a delicate floral & fruity bouquet and a lightly citrus palate.

Lavis – Gewurztraminer 44
Full-bodied, deep golden in colour, with spicy floral scents of cloves & nutmeg.

Lavis – Sauvignon Blanc 45.5
Rich & full-bodied, with a sweet bouquet of elderberry, peach & ripe fruit.

Pinot Grigio – Friuli ..... *Glass* 7.8 *500ml Carafe* 20
Straw-yellow in colour, evolving with scents of dry hay & toasted almond.

Vini Stocco – Bianco ..... *Glass* 7.8 *500ml Carafe* 22.5
Elegant & full-bodied, with notes of flowers, apricot, peach & pear.

Sparkling Wine

Cantine del Borgo 28
Dry semi-sparkling, straw-yellow in colour, fruity & well balanced.

Borgo Molino – DOC Prosecco 37
Fruity aromas with a harmonious, dry taste.

Frizzante ..... *Glass* 7.4 *500ml Carafe* 23
Refreshing, crisp and harmonious semi-sparkling wine.

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Rosé

Borgo Molino – DOC Rosé Prosecco **48.5**
Fruity aromas with a harmonious, dry taste.

Tagaro – Musorosso ..... **42.5** *Glass* **8.4** *500ml Carafe* **23**
Toasty spice notes, rounded and plush in feel, accents of anise and vanilla.

Beer

Birra Moretti **6.5**
4.8% lager beer

Birra Moretti – Pint **8**
4.8% lager beer

Ichnusa **6.9**
5% Sardinian unfiltered blonde lager

Peroni **6.7**
4.7% lager beer

Menabrea **6.9**
4.8% ABV pale lager

Birra Moretti Zero **6.5**
0.0% lager beer

Soft Drinks

Coke · Coke Zero · Fanta · Sprite **4.4**

Polara **4.5**
Lemonade; blood orange

Kids Fruit Juice **2.5**
Orange; apple; cranberry; pineapple

Half-pint Milk **3.8**

Still Water 750ml **6**

Sparkling Water 750ml **6**

Cocktails

Alco Series

Aperol Spritz 12
Aperol, prosecco, soda water.

Hugo Spritz 12
Prosecco, elderflower liqueur, soda water, lime, mint.

Bella Spritz 12
Passoa, Aperol, lemon juice, basil, soda water.

Limoncello Spritz 12
Limoncello, cloudy lemonade, soda water.

Maradona Spritz 12
Prosecco, blue curaçao, cloudy lemonade, soda water.

Bellini 12
Prosecco, peach purée, grenadine.

Negroni Sbagliato 12
Campari, sweet vermouth, prosecco, orange slice.

Passionfruit Mojito 12
Malibu, soda water, lime juice, brown sugar, mint.

Espresso Martini 12
Coffee, sugar cane, crème de cacao, Kahlúa, Frangelico.

Grasshopper 12
Crème de menthe, crème de cacao, fresh cream.

Blue Hawaiian 12
Malibu, orange juice, pineapple juice, blue curaçao.

Non-Alco Series

Gin Fizz 9.5
Gordon's gin 0.0, Sprite, fresh basil.

Sex on the Beach 9.5
Orange juice, pineapple juice, peach purée, grenadine.

Goofy Gin 9.5
Gordon's gin 0.0, raspberry syrup, peach purée, apple juice.

Hot Drinks

Single Espresso 2

Ristretto 2

Double Espresso 3

Americano 4

Macchiato 3

Latte 4.3

Cappuccino 4.5

Mocha 4.8

Hot Chocolate 4.9
Made the Italian or the Irish way.

Barry's Tea 3.5

Herbal Tea 3.8
Chamomile, peppermint, green tea, Earl Grey, berries or blackcurrant.

Cold Coffee

Iced Coffee 5.6

Aperitifs

Limoncello 5
20% Italian lemon liqueur, mainly produced in southern Italy.

Frangelico 5
20% Italian hazelnut liqueur flavoured with cocoa and vanilla.