

## S T A R T E R S

**PIATTO DI CARNE** 13.5  
Selection of cured Italian meats, dips & bread. (2, 5, 7)

**ANTIPASTO PLATTER FOR 2** 26.5  
A variety of cured meats and a selection of cheese, walnuts, olives, red onion chutney, honey & sourdough bread. (2,5,7,14)

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

**PULLED BEEF CROQUETTES** 12.9  
Potato & beef croquettes, parmesan cheese, chives & lemon chilli mayo. (5, 6, 7,13, 14)

**ROASTED VEGETABLE SOUP** 7.9  
Served with toasted sourdough bread, basil oil & parmesan shavings. (2,5,6,7)

**PIATTO DI FORMAGGI** 11.5  
Selection of Italian cheese, dips, walnuts & flatbread. (2, 5, 6, 7)

**PIATTO VEGANO** 10.5  
Marinated artichokes, olives, roasted peppers, grilled aubergines, red onion chutney & flatbread. (2, 7, 14)

**BRESAOLA CARPACCIO WITH BURRATA** 15.3  
Served with rocket leaves, walnuts, olives, capers, parmesan shavings & breadsticks. (2, 5, 6, 7)

**MUSSELS ALLA BUSARA** 12.9  
Fresh mussels cooked in olive oil, garlic, freshly chopped parsley, white wine, breadcrumbs served with sourdough bread & lemon wedge. (7,9,14)

**GARLIC PRAWNS** 12.9  
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)

**PAN SEARED SCALLOPS** 13.5  
Fresh scallops served with parsnip puree & pancetta crisps. (5, 9)

## I N S A L A T E

**HOUSE SALAD** 18.5  
Marinated chicken fillet drenched in flour, cooked in lemon & butter sauce, served on a bed of mixed salad and feta cheese with lemon vinaigrette & chilli mayo. (5, 6, 7, 11)

**PRAWN SALAD** 17.9  
Sautéed prawns, sundried tomatoes, olives, capers & chilli served on a bed of mixed salad with lemon vinaigrette & chilli mayo. (6, 8, 10, 11)

**GOAT'S CHEESE SALAD** 15.2  
Roasted honey glazed goat's cheese served on a mixed leaves salad with cherry vine tomatoes, pickled red onions, toasted walnuts, olives and cucumber tossed in a homemade lemon vinaigrette. (2,5)

**CAPRESE SALAD** 11.2  
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

# PASTA & RISOTTO

## FEATHERBLADE & TRUFFLE RISOTTO 26.5

Woodland mushroom & truffle risotto with braised featherblade steak, demi-glace & pecorino romano (5, 13, 14)

## BEETROOT & GOAT CHEESE RISOTTO 20.5

Sauteed leeks, beetroot crema, goat cheese, toasted walnuts & rocket leaves.  
(2, 5, 6, 13, 14)

## PACCHERI N'DUJA & BURRATA 22.8

Sauteed onions, Italian sausage, N'duja, tomato sauce & fresh basil. (5,6,7,13,14)

## RIGATONI ALLA PUTTANESCA 18.8

Olive oil, fresh chillies, garlic, tomato sauce, pecorino, olives, capers & anchovies.  
(5,6,7,8,13,14). \*GF option available

## RAGU NAPOLETANO 23.5

8-hour braised beef in an onion & tomato sauce served with rigatoni pasta, toasted sourdough and parmesan shavings.  
(5,6,7,13,14). \*GF option available

## RAGU ALLA GENOVESE 23.5

Slow cooked pulled beef, onions, white wine served with rigatoni pasta, fresh basil, pecorino cheese & toasted sourdough.  
(5,6,7,13,14) \*GF option available

## LINGUINE CON GAMBERI 21.7

Prawns, olive oil, cherry wine tomatoes, garlic, olives, fresh parsley & feta cheese .(5,6,7,10,)

## SPAGHETTI ALLA CARBONARA 19.9

Guanciale, pecorino romano, egg yolks & black pepper. (5, 6, 7)

## LASAGNA BOLGNESE 20.5

Bolognese ragu, bechamel, parmesan, mozzarella, fresh basil served with a side salad. (2, 5, 6, 7, 13, 14)

## RIGATONI SAUSAGE & MUSHROOM 19.8

Fresh italian sausage, wild mushrooms, sauteed leeks, garlic, white wine cream & parmesan shavings. (5, 6, 7, 13, 14)  
\*GF option available

## RAVIOLI RICOTTA & SPINACI 18.9

Spinach & ricotta filled ravioli, creamy gorgonzola & sage sauce topped with toasted walnuts & parmesan shavings.  
(2, 5, 6, 7, 14)

## PAPPARDELLE ALLA BOLOGNESE 19.8

Irish minced beef & pork , tomato sauce, parmesan shavings & fresh basil. (5, 6, 7, 13, 14) \*GF option available

## CHICKEN ALFREDO 19.5

Marinated chicken strips, smoked pancetta, garden peas, sundried tomatoes in alfredo sauce, parmesan shavings. (5, 6, 7, 13)  
\*GF option available

## ALLERGENS

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## M A I N S

### CHICKEN SCALOPPINE

21.8

Marinated chicken breast dredged in flour, cooked in butter & lemon sauce served with crushed baked potatoes, honey & rosemary glazed baby carrots. (5, 7)

### SALMON FILLET

25.5

Roasted fillet of salmon, dill & lemon creamy sauce, tenderstem broccoli, mashed potatoes, aromatic herb & lemon dressing. (5, 8, 13, 14)

### HERB CRUSTED FILLET OF COD

25.5

Fresh fillet of cod in a herb & parmesan crust served with crushed baked potatoes, baby carrots, tenderstem broccoli & creamy dill & lemon sauce. (5, 6, 7, 8, 11, 13)

### LAMB BURGER

21.5

8oz homemade lamb patty in puccia bread served with lemon & chilli mayo, rocket, pickled red onions, cucumber, minty greek yoghurt and feta dressing. (5, 6, 7, 11)

### BRAISED SHORT RIB OF BEEF

27.5

8 hour slow cooked short rib in red wine jus served with creamy mash, parsnip puree, honey & rosemary glazed baby carrots topped with parsnip crisps. (5,13,14)

### SIRLOIN STEAK

33.5

Irish 10oz steak served with sauteed wild mushrooms & caramelized onions, pepper sauce & fries. (5,7,13,14)

### BEEF TAGLIATA

27.5

Irish 10oz Sirloin steak on a bed of rocket salad, cherry tomatoes, red onions, walnuts, fresh chillies & parmesan shavings topped with lemon vinaigrette and chimichurri. (2,5)

### BEEF BURGER

20.5

8oz homemade beef patty in puccia bread served with lemon & chilli mayo, mixed leaves, beef tomatoes, caramelized onion, smoked scamorza cheese and crispy pancetta. (5, 6, 7, 11)

## S I D E S

### CREAMY MASH (5)

5.5

### SIDE SALAD

4.6

### CRUSHED BAKED POTATOES (5)

5.5

### TENDERSTEM BROCCOLI (5)

4.9

### SOURDOUGH BREAD (7)

4

### PANCETTA & PARMESAN FRIES (5, 6, 7, 11)

7.7

### FRIES (7)

4.9

### HONEY & ROSEMARY BABY CARROTS (5)

5.5

### GARLIC & CHEESE BREAD

6.5

### PUCCIA BREAD

4

### ALLERGENS

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