

DINNER MENU

STARTERS

FRITTO MISTO 14

Fried fresh calamari, Dublin Bay prawns w/lemon aioli

CAPRESE SALAD 13

Mix Italian heirloom tomato, cherry bufalina, basil & oregano w/crostini

PAPPARDELLE AL TARTUFO 16

Homemade pappardelle w/ parmesan cream & fresh summer truffle

BATTUTA DI FILETTO 15

Dry Aged fillet of beef carpaccio w/ house pickles & aged parmesan

BURRATA & PROSCIUTTO 22

DOP Burrata served w/ 36 month aged Parma ham & olive focaccia

MAIN COURSES

LINGUINE MOUSSE DI GAMBERI 25

Handmade linguini w/ Dublin Bay prawn & ricotta mousse, taggiasca olives & pine nuts

FREGOLA AI FRUTTI DI MARE 25

Sardinian fregola pasta w/red peppers coulis, fresh calamari, Dublin Bay prawns & mussels

PAPPARDELLE AL RAGÙ DI VITELLO 23

Homemade pappardelle w/slow cooked veal ragu, summer veg, pecorino & rosemary oil

RISOTTO RADICCHIO & PERE 21

Treviso radicchio risotto w/ caramelised pear & gorgonzola cream

RAVIOLO PROVOLA AFFUMICATA 24

Homemade smoked provola ravioli w/ basil pesto & confit datterino

PORCHETTA ARROSTO 27

Slow roasted pork belly w/ saute chicory, baby potatoes, pecorino & apple salsa

RIBEYE 29.5

Pat Mccloughlin 10oz ribeye Steak in salmoriglio salsa w/ balsamic Borettana onions, slow roasted tomato, rocket & watercress salad

SEA BASS ALLA LIVORNESE 26

Pan Fried sea bass fillet w/ sicilian peperonata & datterino caper salsa

SIDE ORDERS

Seasonal veg 5

Rocket, watercress & cherry tomatoes 5

Roast Potatoes 5