

Italian sourced wines and seasonal food that makes the wine shine.

Food Menu

Calabrian olives (VG)	3.5
Friselle di farro Typical spelt rusk bread from the South of Italy with: <ul style="list-style-type: none"> • Datterini cherry tomatoes (VG) • Straciatella cheese, anchovies and lemon 	6 7.5
Capesanta gratinata Oven-baked scallop gratin	5
Pappa al pomodoro e cozze Stewed sourdough bread with tomato and mussels	7
Alici marinate e peperoni arrostiti Anchovies marinated Calabrian style with roasted marinated peppers, candied San Marzano tomatoes and toasted bread	7.5
Crostini alla Tropeana Nduja, fresh tuna and caramelised Tropea red onion on toasted bread	8.5
Bombette Pugliese Pork, pancetta, caciocavallo cheese and cime di rapa	14.5
Burrata (V) Burrata and pickled aubergine with sourdough bread	8
Beef cheek Slow cooked beef cheek, Calabrian beans and chicory	16.5
Tigelle Typical Bologna style bread filled with: <ul style="list-style-type: none"> • Black pig mortadella, burrata and pistacchio • Culatello di Zibello DOP and burrata 	7.5 8.5
Capocollo suino nero crostini Calabrian black pig capocollo ham, straciatella cheese and Calabrian sun-dried tomatoes on toasted bread	8
Polpette alla nduja Spicy meatballs with tomato sauce and smoked ricotta from Calabria	6
Calabrian black pig spicy salame (soppressata)	7.5

Formaggi

Il caprino della Signora Maria (V) Artisanal Calabrian goat's cheese	7.5
40 month red cow parmigiano cheese (V) from Reggio Emilia	7.5

Desserts

Tiramisu (V)	6.5
Deconstructed cannolo Siciliano (V) with pistachio, dark chocolate and orange zest	6.5

Dessert Wine

Mire Borga Raboso Piave / Moscato d'Amburgo Veneto	8
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Aperitivo

Vermouth Chinati Vergano Artisanal vermouth from Piedmont	7
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Sparkling Wine

Prosecco La Jara Prosecco Veneto	8	Senza Dubbio <small>ORG</small> Calabretta for GRANO Gaglioppo/Alicante Calabria	7
Giol Colfondo <small>ORG</small> Giol Glera Veneto	8.5	Ciro Rosso <small>FIVI</small> Cote di Franze Gaglioppo Calabria	8.5

White Wine

Vitese <small>ORG</small> Colombabianca Grillo Sicily	7	'I Saraceni' <small>IGT</small> Saleno Cantina Sampietrana Primitivo Puglia	8.5
Ciro Bianco <small>FIVI</small> Cote di Franze Greco Bianco Calabria	8.5	Rosso di Contrada <small>BD</small> Marabino Rosso di Contrada (Nero d'Avola) Sicily	9
Masieri Bianco <small>BD</small> Angiolino Maule Garganega Veneto	9.5	Pollino <small>BD</small> Giuseppe Calabrese Magliocco Calabria	11
Eureka <small>BD</small> Marabino Chardonnay Sicily	10	Orange Wine Baglio Bianco <small>ORG</small> Cantine Rallo Catarrato Sicily	9.5

Allergens

VG Vegan | V Vegetarian

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter. Many dishes can be adapted to suit your needs - just ask a member of staff. Please note that all allergens are openly used throughout our kitchen so trace amounts may be present. All of our fresh meat is sourced in Ireland.

All wines contain sulphites.

ORG

Organic wines are made from organically-certified grapes grown without the use of synthetic pesticides, herbicides, fungicides and fertilisers.

BD

Biodynamic farmers use organic grapes and processes but consider the entire ecosystem of the vineyard in producing the wine taking into account astrological influences and lunar cycles. The wine making process is kept pure and clean with no yeast additions or acidity adjustments.

FIVI

Federazione Italiana Vignaioli Indipendenti is a cooperative, organised by winemakers for winemakers which supports independent producers. They work on their own vineyards and make their own wine. These independent winemakers offer their personal guarantee to the wine drinker.