

# I Monelli

*The brats*



IN THE HEART OF PORTOBELLO LIES I MONELLI 'THE BRATS'. SO NAMED BY ITS OWNER, IVANO, TO PAY TRIBUTE TO BOTH HIS BROTHER AND THEIR LIVELY CHILDHOOD.

THIS ESTABLISHMENT, WHILE FULLY IMMERSED IN THE LOCAL COMMUNITY, UPHOLDS AND EXEMPLIFIES THE OWNER'S ITALIAN HOMELAND.

IT PAYS TRIBUTE TO THE HISTORY, PASSION AND INTEGRITY OF HIS GRANDMOTHER'S COOKING-FROM WHOM HE HONED HIS SKILLS.

HAVING SPARKED HIS AMBITION IN HIS GRANDMOTHER'S KITCHEN, IVANO WENT ON TO MASTER HIS TRADE IN RESTAURANTS AROUND THE WORLD, INCLUDING ITALY, U.S.A. AND IRELAND.

I MONELLI FIRMLY ESTABLISHING ITS PRESENCE ALONGSIDE THE CANAL IN PORTOBELLO, UPHOLDS THE TRADITION OF LOCAL ITALIAN FOOD CULTURE, QUALITY PRODUCE, AND AUTHENTIC CULINARY ART.



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## Starters

<b>FLAN DI SPINACI  VEGERARIAN </b>	<b>€10.50</b>
Spinach Flan, blue cheese sauce and crunchy walnuts (3, 7, 8)	
<b>VITELLO TONNATO</b>	<b>€13.50</b>
Sliced veal, delicate mayonnaise tuna sauce, anchovies and capers (1, 7, 12)	
<b>COZZE E NDUJIA</b>	<b>€12.50</b>
Fresh mussel from Connemara, garlic, Nduja, chilli and cherry tomatoes (2, 4, 14)	
<b>GAMBERI BALSAMICO E FRAGOLE</b>	<b>€14.50</b>
Pan fried prawns balsamic reduction, leeks, strawberry's sauce (2, 7)	
<b>BURRATA  VEGETARIAN </b>	<b>€16.50</b>
Craft "burrata" cheese, basil, cherry tomatoes, typical plate from Puglia region (7)	
<b>BRUSCHETTA AL POMODORO  VEGETARIAN </b>	<b>€9.50</b>
Homemade focaccia bread with tomatoes, basil, extra virgin olive oil (1)	
<b>ARANCINI</b>	<b>€10.50</b>
Stuffed rice balls with creamy tomato sauce (ASK to our staff for the flavour of the day) a typical Sicilian region plate (1)	
<b>ROCKED SALAD</b>	<b>€10.50</b>
Italian dressing rocked salad with nuts, crispy bacon, shaved parmesan cheese and balsamic reduction (5, 7, 8, 10)	
<b>CALAMARI FRITTI</b>	<b>€13.50</b>
Deep fried Fresh squid calamari in arrabbiata tomato sauce (1, 4)	
<b>A STARTER IS ALWAYS BETTER WITH BREAD!!!</b>	<b>€3.00</b>
Add a focaccia basket to make your starter..."Delizioso" (1)	

For any GLUTEN intolerance, please ASK to the waiters

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## Pasta

<b>PAPPARDELLE AL RAGU' DI CERVO</b>	<b>€18.50</b>
Homemade "Pappardelle" pasta with <u>slow cooked</u> venison ragout (6hr), Barbera wine reduction. (1,3,7,9,11,12)	
<b>TAGLIATELLE AI FUNGHI E TARTUFO</b> <b> VEGETARIAN </b>	<b>€19.50</b>
Homemade "Tagliatelle", wild selected mushrooms, cream, truffle oil and grated parmesan cheese. (1,3,7,9,11)	
<b>RAVIOLI AL PROSECCO  VEGETARIAN </b>	<b>€18.50</b>
Ravioli ricotta cheese and spinach, irish butter, prosecco, chily peppers, chestnut honey. (1,3,7,8,12)	
<b>BEEF CANNELLONI</b>	<b>€18.50</b>
<u>Slow cooked</u> beef bolognese ragout (6hr), shaped pasta, tomato sauce mozzarella and parmesan cheese. (1,3,7,8,12)	
<b>PACCHERI ALLA RANA PESCATRICE</b>	<b>€19.50</b>
"Paccheri" pasta with fresh monkfish, garlic, olive oil, white wine in light and cherry tomato sauce. (1,3,4,11,12)	
<b>SPAGHETTONI AI FRUTTI DI MARE</b>	<b>€20.50</b>
Seafood "Spaghettoni" pasta, mussels, prawns, monkfish, clams, cherry tomatoes. (1,2,4,7,12,14)	
<b>PENNETTE AL SALMONE E BROCCOLI</b>	<b>€18.50</b>
"Penne" pasta with smoked salmon, broccoli, fresh cream, blended with brandy. (1,2,4,7,12)	
<b>RISOTTO AI 4 FORMAGGI E UVA</b>	<b>€19.50</b>
Carnaroli rice with cream cheese parmesan, gorgonzola, taleggio, mozzarella and grapes. (2,4,7,8,12)	
<b>PACCHERI ARRABBIATA AND FOAM BURRATA</b> <b> VEGETARIAN </b>	<b>€18.50</b>
"Paccheri" pasta from naples shape tube pasta in arrabbiata sauce (garlic chilli fresh and flakes chilli tomatoes sauce and cherry tomatoes) and foam burrata. (1,2,4,7,12)	

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## ◆◆◆ Mains

### FISH OF THE DAY

### PRICES BY SEASON

Fish of the day. Please, ask the waiter. (2,4,8,12,14)

**IRISH ANGUS STEAK | TAGLIATA DI MANZO** €33.50

Irish beef grilled, cut with rocket parmesan balsamic, serve with roasted potatoes at thimes. (1,7)

**MELANZANE ALLA PARMIGIANA | VEGETARIAN |** €17.50

Baked deep fried slices of aubergines, mozzarella cheese, tomato sauce and basil. (1,7)

**MERLUZZO LIVORNESE** €27.50

Pan-fried cod with olive cappers anchovy, cherry tomato, fish-stock sauce serve with roast potato. (2,4,8,12,14)

**POLLO FUNGHI** €17.50

Slow-cooked chicken supreme stuffed with mozzarella cheese and wild mushroom sauce. Serve with roast potato. (1,7,12)

**FRITTURA DI PESCE** €30.50

Deep-fried cod fish, calamari and prawns in a mix salad. (1,2,4,8,14)



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*Sides*

<b>BAKED BABY POTATOES (1)</b>	€4.50
With garlic, thyme and extra virgin olive oil	
<b>FRENCH BEANS (1)</b>	€4.50
With garlic and chilli	
<b>SAUTEED N'DUJA BROCCOLI (1)</b>	€4.50
Broccoli with n'duja (contains pork) and garlic	
<b>MIXED SALAD (10)</b>	€4.50
Italian dressig salad with mixed leaves, cherry tomatoes, fennel, radish and cucumbers	
<b>GARLIC BREAD (1, 7)</b>	€4.00

IF YOU HAVE ANY SPECIAL REQUEST PLEASE ASK TO OUR STAFF



For any **GLUTEN** intollerance, please **ASK** to the waiters

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## *List of Allergens*

THE LIST OF ALLERGENIC INGREDIENTS USED IN THIS PLACE ARE PRESENT IN EU REGULATION NO. 1169/2011, ANNEX 2: "SUBSTANCES AND/OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES"

- (1) Cereals containing gluten such as: wheat, rye, barley, oats, emmer, kamut, their derivate strains, and by-products
- (2) Crustaceans and products based on shellfish
- (3) Eggs and by-products
- (4) Fish and products based on fish
- (5) Peanuts and peanuts-based products
- (6) Soy and soy-based products
- (7) Milk and dairy products (lactose included)
- (8) Fruits in shell, IE almonds, hazelnuts, walnuts, cashew, brazilian pecan, pistachios, Macadamia nuts or Queensland nuts and their by-products
- (9) Celery and products based on celery.
- (10) Mustard and mustard-based products
- (11) Sesame seeds and sesame seeds-based products
- (12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg
- (13) Lupine and lupine-based products
- (14) Molluscs and products based on molluscs

INFORMATION ON THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES CAN BE PROVIDED BY THE STAFF ON DUTY AND YOU CAN CONSULT THE RELEVANT DOCUMENTATION THAT WILL BE PROVIDED ON REQUEST

