

Cocktails

Tuscany 77 Gin, Prosecco, Elderflower, tonic water, lemon juice €15.95
Light and refreshing Gin based cocktail with a zing. The perfect apéritif

Mojito White rum, mint, lime and soda €13.95
The Cuban rum classic is the perfect drink with it's refreshing hit of mint and lime

Passion Fruit Martini Vanilla vodka, passionfruit puree, lime juice & Prosecco €13.95
Served with a shot of Prosecco. Super delicious & photogenic!

Espresso Martini Vodka, Kahlua & espresso €13.95
This sophisticated, stylish cocktail is great before or after a meal

Limoncello Spritz Limoncello, Prosecco, Tonic water €13.95
This sparkling drink has a pure lemon flavour, it's light & refreshing.

Whiskey or Amaretto Sour Whisky or Amaretto, lemon juice, Angostura bitters, egg white & simple syrup €13.95
A classic cocktail that is subtly sour & sweet

Margarita Tequila, Cointreau & fresh lime €13.95
This tequila based cocktail is a solid crowd pleaser. Make it spicy

Aperol Spritz Aperol, Prosecco & soda €13.95
This is undoubtedly the most popular apéritif in Italy

Rum & Away Bacardi, Malibu, lemon & orange juice, passion fruit & red grenadine €14.95
A smooth, tangy blend of coconut, citrus and passionfruit for a refreshing flavourful finish

Cassis Amore Gin, crème de cassis, lemon juice, sugar syrup & tonic water €14.95
A delicate balance of gin and crème de cassis, brightened with fresh lemon and sharpened with tonic. Sparkling and floral with a clean herbal finish

Enzoni Gin, Campari, lemon juice & sugar syrup, green grapes €14.95
Think NEGRONI, but with citrus freshness and grape fruitiness

Irish Maid Whisky, Elderflower liqueur, lemon juice, sugar syrup, cucumber €13.95
Fresh, juicy cucumber and elderflower with Irish whiskey and zesty lemon

Speciality Coffees

Irish Coffee 7 €10.50
Baileys Coffee 7 €10.50
Calypso Coffee 7 €10.50
French Coffee 7 €10.50

Premium Vodka

Smirnoff Vodka €6.50
Dingle Vodka €7.00
Grey Goose €9.00

Premium Gin

Gordons €6.50
Gordons Pink €6.50
Bombay Sapphire €7.00
Dingle Gin €8.00
Gunpowder €8.00
Hendricks €8.00
Monkey 47 €15.00

Premium Whiskey

Jameson €6.50
Jameson Black Barrel €7.50
Green Spot €9.00
Yellow Spot €12.00

Spirit Options

Baileys €6.00
Amaretto €6.00
Limoncello €5.50
Bacardi €6.50
Sambuca €6.00
Hennessy €6.50
Sandeman Port 125ml €6.00
Olmecca €6.00

Soft Drinks

Coca Cola €3.90
Diet Coke €3.90
Coke Zero €3.90
Fanta Orange €3.90
7UP €3.90
Diet 7UP Free €3.90
San Pelegrino 250ml €3.95
San Pelegrino 750ml €7.95
Aqua Panna 250ml €3.95
Aqua Panna 750ml €7.95
Can of San Pellegrino Orange €3.50
Can of San Pellegrino Lemon €3.50
Fever Tree €3.90
Schweppes €3.50
Apple Juice €1.50
Orange juice €1.50
Glass of Milk €1.50

Hot Drinks

Americano €4.20
Sg Espresso €3.95
Db Espresso €4.20
Macchiato €4.50
Cappuccino €4.50
Latte €4.50
Mocha €5.00
Flat White €4.50
Hot Chocolate €4.50
Tea €3.00
Herbal Tea €3.20



À LA CARTE
&
DRINKS MENU

Castletroy: 061-333444
Ballina/Killaloe: 061-376888

www.tuscany.ie

Starters ANTIPASTI

Homemade Soup of the Day **€7.95** V, 1 (wheat), 7, 9, 12

Freshly made soup of the day served with toasted bread

Portobello Mushrooms **€13.95** V, N, 7, 8 (walnuts), 10, 12

Lightly grilled with crushed walnuts & Cashel Blue cheese, served with a seasonal salad garnish

Spicy Chicken Wings **€13.95 / €17.95** 7, 9, 10

Succulent Irish chicken wings cooked in a spicy, sticky sweet sauce, with a Cashel Blue cheese dip and celery sticks

Mini Fishcakes **€14.95** 1 (wheat), 3, 4, 7, 10, 12

Three fresh chunky fishcakes with a hint of lime & chilli served with crisp rocket and roasted vegetable salsa

Chilli & Lime Prawns (Hot) **€15.95** 1 (wheat), 2, 10, 12

Delicious prawns with freshly squeezed lime, chilli, garlic, leeks & onions served with toasted bread and a seasonal salad garnish and a drizzle of Amodeo Dressing

Bruschetta Bianca **€13.95** V, N, 1 (wheat), 7, 8(pine nuts), 10, 12

Buffalo mozzarella slices, vine ripened tomatoes with fresh basil pesto on toasted bread, served with a small green salad

Bruschetta Rossa **€13.95** V, 1 (wheat), 10, 12

Freshly chopped tomatoes, red onions, garlic, basil, olive oil on toasted bread with a drizzle of Amodeo dressing, served with a small green salad

Deep Fried Brie **€13.95** 1 (wheat), 7, 12

Crispy fried Brie served with a small green salad and plum chutney

Focaccia Bread **€9.95** V, N, 1 (wheat), 8(pine nuts), 12

A delicious light Italian flatbread with olive oil, finely diced olives, sun blushed tomatoes, garlic & rosemary served with 3 delicious dips including our Amodeo balsamic reduction, basil pesto & sun blushed tomato tapenade

Salads INSALATE

Insalata Di Tuscany **€11.95 / €14.95** 1 (wheat), 10, 12

Mixed colourful leaves, red onions, pineapple, sweetcorn, cherry tomatoes, roasted red peppers, olives, Amodeo dressing & toasted Italian bread

Add chicken + €5 **Add prawns + €7**

Caesar Salad **€11.95 / €14.95** 1 (wheat), 3, 4, 7, 10

Crunchy cos lettuce, bacon lardons, croutons, freshly shaved parmesan with a traditional Caesar dressing

Add chicken + €5 **Add prawns + €7**

Mains PRIMI PIATTI

Lasagna Emiliana **€22.95** 1 (wheat), 3, 7, 10, 12

THE REAL THING! Layers of lasagna with a rich Ragú of locally sourced beef & pork, creamy béchamel sauce, crispy garlic bread & a green salad or skinny fries

Veggie Lasagna **€18.95** V, 1 (wheat), 3, 7, 10, 12

Layers of Lasagna with a vegetable ratatouille, Neapolitana sauce, creamy béchamel sauce, crispy garlic bread & a crisp green salad or skinny fries

Spaghetti Bolognese **€21.95** 1 (wheat), 3, 7

Spaghetti served in a rich slow cooked classic beef & pork Ragú traditionally from Bologna.

Served with crispy garlic bread

Smoked Sausage Penne Arrabiata **€21.95** 1 (wheat), 3, 7

Classic Arrabiata sauce served with penne pasta, smoked Italian sausage, fresh herbs, onions, garlic, white wine & parmesan cheese

Spaghetti Alla Carbonara di Ivan **€21.95** 1 (wheat), 3, 7, 12

Spaghetti served in a delicate cream sauce with pancetta, onions, garlic, white wine & cracked black pepper. Served with crispy garlic bread

Add peas or mushrooms + € 1.50

Pasta di Giovanni **€25.95** 1 (wheat), 3, 7, 12

An explosion of flavours including diced chicken breast, onions, garlic, sweet sun blushed tomatoes, chorizo, feta, white wine, cream, green & black olives and tagliatelle. No olives? No problem!

Cannelloni **€20.95** V, N, 1 (wheat), 3, 7, 8 (walnuts), 12

Spinach & ricotta filling smothered in a rich buttery tomato sauce or a creamy Cashel Blue cheese & walnut sauce, with a crisp green salad or skinny fries

Chicken Cacciatore **€21.95** N, 1 (wheat), 3, 7, 8 (pine nuts), 12

A mouthwatering tomato Neapolitana sauce tossed in penne pasta with diced chicken breast, mushrooms, onions, garlic butter, white wine, fresh herbs and a splash of brandy & fresh basil pesto

Add peas + € 1.50

Penne Boscaiola **€22.95** 1 (wheat), 7, 12

Diced chicken, pancetta, smoked bacon, mushrooms, onions, butter & garlic cooked in a creamy tomato sauce and finished with parmesan. (Vegetarian option is also delicious) **€19.95**

Pollo Parmigiana **€24.95** N, 1 (wheat), 3, 7, 8 (pine nuts), 12

Lightly breaded chicken breast on a bed of spaghetti topped with Neapolitana sauce, parmesan cheese & basil pesto

Tagliatelle al Pollo **€20.95** 1 (wheat), 3, 7, 12

This dish consists of delicious cream sauce with diced chicken, onions, garlic, white wine, tagliatelle finished with parmesan & fresh herbs. (Lemon flavour optional)

Add mushrooms or broccoli + €1.50

Pennetta Alla Diavola (Hot) **€20.95** v, 1 (wheat), 3, 7, 12

For lovers of olives only! Penne served with onions, leeks, garlic, chilli, roasted red peppers & an olive & caper tapenade, with a splash of cream & white wine

Add pancetta + €2.50 **Add chicken + €4.00**

Prawn & Lemon Pasta **€25.95** 1 (wheat), 2, 3, 7, 12

Spaghetti infused with fresh garlic, onions, leeks, spinach, sweet chilli sauce, a light lemon & white wine broth, pan seared prawns & cherry tomatoes

Smoked Salmon Pasta **€24.95** 1 (wheat), 4, 3, 7, 12

Spaghetti pasta served with smoked salmon & capers in a tangy lemon cream sauce

Seafood & Chorizo Risotto (Hot) **€27.95** 2, 4, 7, 12, 14

Bursting with flavour! Risotto with tiger prawns, salmon, cod & smoked haddock, chorizo, roasted red peppers, peas, chilli, lemon juice & fresh herbs (mussels when in season)

Tuscany Famous Seafood Stew **€28.95** 1 (wheat), 2, 4, 7, 12, 14

A decadent dish brimming with chunky fresh fish, green beans, carrots and baby potatoes in a rich cream sauce topped with crab claws & prawns, served with toasted bread. A real treat!

Chefs Specials PIATTO SPECIALE DELLO CHEF

Please enquire about our freshly prepared weekly specials

La Pizza 12 INCH

Margherita **€14.95** 1(wheat), 7

Neapolitana sauce & mozzarella cheese

Tuscany **€19.95** 1(wheat), 7, 8 (pine nuts)

Bacon, avocado, rocket, olives and basil pesto

Festa della Carne **€19.95** 1(wheat), 7

Salami, bacon, chicken and chorizo

Capricciosa **€19.95** 1(wheat),7

Ham, mushrooms, red onions and olives

Speziata (Hot) **€19.95** 1(wheat),7

Pepperoni, fresh chilli, red onions and parmesan

Vegetariana **€18.95** V, 1(wheat),7

Spinach, red onions, black & green olives, cherry tomatoes and goats cheese

BBQ **€19.95** 1 (wheat), 7, 9, 10

BBQ sauce, mozzarella cheese, spicy chicken, bacon and red onions

Sides CONTORNI

Skinny Fries **€4.95** V, 1(wheat)

Baby Potatoes **€4.50** V

Seasonal Vegetables **€4.95** V

Side Salad **€4.50** V, 10, 12

Crispy Garlic Bread **€4.95** V, 1(wheat), 7

Garlic bread with garlic butter and fresh herbs

Make it cheesy + €1.50

Wines Available by the Glass

Louis Eschenauer Sauvignon Blanc France **€9.00**

Cabrials Chardonnay France **€9.50**

S Osvaldo Pinot Grigio Italy **€9.00**

Montepulciano d’Abruzzo Italy **€9.00**

Cabrials Merlot France **€9.50**

Portillo Malbec Argentina **€9.50**

Primitivo Il Pumo Italy **€9.50**

Rose L’Arnarcoeur France **€9.50**

Glass of Prosecco Italy **€9.00**

Prosecco Snipe 200ml

Bottega Brut

Prosecco Snipe 200ml Italy **€14.50**

White Wine

Pinot Grigio S Osvaldo *12 Italy **€34**

A great Pinot Grigio with light, fresh citrus fruit, together with a hint of pear and green apple

Trebbiano d’Abruzzo *12 Italy **€37**

Dry, fresh, crisp, fruity and with character in the style of the region, ideal with seafood or any white meat dishes

Louis Eschenauer Sauvignon Blanc *12 France **€35**

Light lemon colour with green shades.

Beautiful aromatic intensity with mineral and fruity notes.... full and fresh, expressive, with a touch of acidity

Cabrials Chardonnay *12 France **€37**

This award Chardonnay is ladened with delicate acacia flowers, pairing with buttery tropical notes. Refreshing white wine

Coto Mayor Sauvignon Blanc *12 Spain **€39**

Dry, with delicious lively refreshing acidity, fresh grassy, floral and citrus characters

’Shed 530’ Sauvignon Blanc New Zealand **€47**

An aromatic wine from Marlborough with zesty, citrus and grapefruit flavours, perfect with salad appetizers or any seafood

Hazy View Chenin Blanc *12 South Africa **€37**

A wine marked by delicious ripe tropical fruit flavours and attractive aromas of lime zest and guava, this is an excellent wine to enjoy with spicy seafood dishes

Frascati Superiore, Casale Marchese *12 Italy **€42**

Dry white blend of Trebbiano and Malvasia grapes from the hills near Rome. Excellent wine, dry and light, well suited to antipastos and fish dishes

Gavi ’La Luciana’ Araldica *12 Italy **€44**

Grapes from specially selected vineyard sites are chosen to produce a well – balanced white that has plenty of richness and depth alongside lively citrus flavours and bright, refreshing elegance

Sparkling Wine & Champagne

Prosecco S Osvaldo Spumante *12 Italy **€49**

Pale light yellow colour, delicate and complex bouquet with fruity notes that remind of peach, green apple with notes of acacia and lilac.

Veuve Clicquot NV Yellow Label Champagne **€120**

Up there with the best of the Grande Marques, Veuve is made in a full-bodied style with lots of toastiness after a few years aging.

Dom Pérignon Champagne **€390**

A ’wow’ wine, this is absolutely singing. 2012 Dom Pérignon provides a wonderfully vivid and rich sensory experience: from the nose-filling aromas, all the way to the huge finish.

Red Wine

Pasta dishes, pizza, salads and bruschetta can be tailored to suit customers with gluten intolerance and vegetarians. All meals are freshly cooked and our ingredients are sourced locally, beef is of Irish origin and produce is locally sourced where possible. Please let your server know if you have any dietary requirements that we should be made aware of.

① Cereals	⑤ Peanuts	⑨ Celery	⑬ Lupin
② Crustaceans	⑥ Soya beans	⑩ Mustard	⑭ Molluscs
③ Eggs	⑦ Milk	⑪ Sesame seeds	⑮ Contains Nuts
④ Fish	⑧ Nuts	⑫ Sulphite	⑯ Vegetarian Dish
			⑰ Gluten Free

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Rosé Wine

L’Arnacoeur Rosé *12 France **€36**

With lovely red fruit flavours, it is one to sip with a bowl of olives or a plate of antipasto

Red Wine

Montepulciano d’Abruzzo *12 Italy **€34**

Red ruby colour with flavours of red fruit and ripe cherries an ideal match with any pasta dish or pizza

Primitivo Il Pumo *12 Italy **€38**

Made in Puglia, in southern Italy, this is a juicy, moreish red made from the dark, spicy Primitivo grape

Bachelery Pinot Noir *12 France **€39**

Bright ruby colour. The nose reveals notes of cassis, liquorice and raspberries. The mouth is round with cherry aromas and mellow tannins

Chianti DOCG La Maialina *12 Italy **€44**

A smooth, well rounded wine showing generous blackcurrant, raspberry and blueberry notes with a long finish

Ksara Reserve du Couvent *12 Lebanon **€57**

Superbly balanced, this dark ruby wine, from Cabernet-Sauvignon, Syrah and Carignan combines elegance with a lingering delicacy. Cultivated in oak casks, it can be easily kept for 5 to 7 years and goes perfectly with roasted or grilled red meat

Brunello di Montalcino DOCG *12 Italy **€95**

A richly proportioned beautifully aromatic wine with violet, dark cherry, tobacco, roasted chestnut aromas, superb sweet fruit flavour

Portillo Malbec - Salentein *12 Argentina **€42**

Rich and ripe, with dense, dark fruit flavours and a gorgeous hint of vanilla from this Mendoza wine

Mandarossa Nero d’Avola - Sicily *12 Italy **€42**

Hints of black cherries, plums, red mulberries and soft spice. Smooth on the palate with a wonderful long finish

Ondarre Rioja Reserva *12 Spain **€47**

Aged for 16 months in American and French oak casks. Aromas of vanilla and spice, full flavoured and complex

Chateau Haute Nauve St Emilion Bordeaux **€54**

A wonderful Merlot dominated blend freshened on the finish by a large proportion of Cabernet Franc. The wine spends 12 months ageing in oak barrels before bottling

Cabrials Merlot - Languedoc *12 France **€38**

Expressive and fresh, full – bodied and soft, very aromatic, with red fruit, sweet pepper, laurel, rosemary notes. Powerful and young tannins

Valpolicella Ripasso Campagne *12 Italy **€50**

Intense ruby red colour, spicy bouquet with intense aromas of ripe cherry and jam. Dry, full, soft flavour in the mouth

Beers

Coors Light 1, 12 **€6.50**

Bulmers 1, 12 **€6.50**

Peroni 1, 12 **€6.50**

Corona 1, 12 **€6.50**

Erdinger non alcoholic 1, 12 **€6.50**

Heineken non alcoholic 1, 12 **€6.00**

Peroni 0.0 non alcoholic 1, 12 **€6.00**

Pint of Heineken 1, 12 **€7.00**

Pint of Moretti 1, 12 **€7.50**

Pint of Guinness 1, 12 **€6.50**

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