

Olive 5.50

Marinated olives with orange, chilli, and fresh thyme. Served with warm Altamura sourdough (v) (vg)

Pesto Pot 5.00

Dunne & Crescenzi pesto served with warm Altamura sourdough

Pane Caldo 3.00

Warm Altamura bread drizzled with extra virgin olive oil (v) (vg).

Chicken Liver Parfait €4.50

Italian style chicken liver parfait mousse. Served with warm Altamura sourdough

To Start, Antipasti perfect for sharing

Minestra house vegetable and Tuscan bean soup (v) (vg)

8.00

Minestra house vegetable and Tuscan bean soup and Gagnano pasta (v) (vg)

9.50

Tagliere della casa

Collection of finest Emilia and Tuscan charcuterie with selection of dips. Served with Altamura sourdough and Carassau bread.

16.00

Gran Tagliere di Verdure (v) (vg)

Finest selection of grilled seasonal vegetables, served with house dips and warm Altamura sourdough

14.50

Prosciutto and Burrata di Campana (gf)

Prosciutto, fresh Campania burrata, pineapple carpaccio, basil oil

12.50

Bruschetta

Bruschetta al pomodoro with vine ripened tomatoes, fresh basil, hint of garlic (v) (vg) (3 pieces)

8.75

Delicious with our pesto pot

Salmone Affumicato Irlandese biologico

Brigitta Curtin's smoked organic Irish salmon, lemon ricotta mousse, pickled beetroot, sesame seeds

11.00

Calamari Grigliati

Char grilled squid, Italian olives, fresh cherry tomatoes, grilled baby gem, drizzled with Mediterranean dressing, herb pangrattato— (ask for GF without pangrattato and dressing)

15.00

Pasta / Risotto e Bonta' Quotidiane

See specials board

Pasta buonissima - Dunne & Crescenzi pasta buonissima tomato and basil (v) (vg)

13.50

Salsiccia e fagioli - Slow cooked fragrant Tuscan fresh sausage, tomato and bean casserole

15.00

Dunne & Crescenzi pasta all'amatriciana squisita

Mezze maniche pasta with tomato, guanciale and pancetta, hint of balsamic from Modena, Pecorino Romano

16.50

Tagliatelle

Tagliatelle Campofilone /slow cooked ragu' of McLoughlin's Irish beef, Grana Trentino DOP

16.50

Linguine ai Frutti di Mare

Linguine pasta, lobster bisque, SSI's king prawns, clams and mussels, cherry tomatoes, chilli and garlic with herb pangrattato

17.00

Risotto alla Zafferano e Zucchine

Italian Carnaroli rice, saffron, courgette, goat's cheese and pumpkin seed

18.00

Main Courses – Secondi Piatti

Coscia di pollo farcita con prosciutto crudo e asiago <i>Supreme of chicken filled with prosciutto di Parma, asiago, sundried tomato pesto, grilled tender stem broccoli and potato puree'</i>	20.00
Salmonese irlandese con radicchio grigliata, pure'e di patate e riduzione di balsamico (gf) <i>SSI's Irish salmon, char grilled radicchio, potato puree', balsamic glaze reduction</i>	24.00

Sides - Contorni

Insalata Classica <i>Mixed leaves, lemon oil dressing (v) (vg)</i>	6.00
Broccoli <i>Grilled tender stem broccoli, Mediteranean dressing, toasted herb pangratatto Ask for GF without pangratatto and dressing</i>	6.00
Patate al forno <i>Roast baby potatoes, truffle oil, Parmigiano shaving Patate al forno con grasso d'anatra Roast baby potatoes with duck fat</i>	6.00

Salads – Insalatone

Salads are served with extra virgin olive oil, lemon dressing. Available with Altamura Sourdough, wholemeal or gluten free bread

Insalata di Gamberi <i>Pan fried king prawns, mixed leaves, curly endive, lemon dressing with Sicilian raisins and toasted almond flakes</i>	13.50
Insalata di Pollo <i>Mixed leaves, curly endive, pan fried marinated free range McLoughlin's Irish chicken, crispy pancetta, roasted potato bites, fresh cherry tomatoes, Grana Padano DOP shavings, sesame dressing</i>	14.50
Pere e Caprino <i>Mixed leaves, curly endive, pear, lemon dressing, toasted cashew nuts, warm soft goat's cheese, honey dressing</i>	13.00
Insalata di Barbabietole (v) (vg) <i>Red roasted beets, curly endive, goat's cheese and lemon extra virgin olive oil dressing, toasted pumpkin seeds</i>	12.50