

DUNNE & CRESCENZI

La Cucina Tradizionale 40.00 euro

Gran Piatto di antipasto

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

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

Tagliere della casa - *Collection of finest Emilia and Tuscan charcuterie, olives, toasted Altamura sourdough*

Crostone - *Toasted Altamura Sourdough, Home made pesto, goat cheese and roasted peppers*

Salmone Affumicato - *Brigitta Curtin's smoked organic Irish salmon, goat's cheese, Sicilian capers, pickled onions*

Pasta / Secondi

Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato
Wild mushroom ravioli, parmigiana fonduta, crushed walnuts, truffle olive oil

Linguine ai gamberi
Linguine pasta with prawns, homemade basil and almond pesto, sun dried tomatoes

Ravioli del Plin, Italian sausage, leeks, cherry tomatoes, Grana Trentino DOP

Risotto salsiccia, funghi e parmigiano

Nasello
Pan fried Doyle's hake, tomato, capers and olive sauce served with rosemary roast potatoes

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

Pasta del Giorno – Pasta of the day

Dolci / Dessert

Panna Cotta (gf)
Classic vanilla panna cotta
with forest berry jus

or

Tiramisu' al Vinsanto
Tiramisu' prepared with
aged Tuscan Vinsanto

Chocolate Cake (gf)
Rich dark nutty chocolate cake with
creamy vanilla ice cream

Gelato Misto (3 scoops)
Strawberry, vanilla, Pistachio, Chocolate

Please consult the complete Allergen menu

(v) denotes suitable for vegetarians, (vg) denotes vegan friendly

Gluten friendly pasta and egg pasta cooked separately upon request, ask your server

We provide gluten friendly pasta, bread, dessert for persons who choose to eat gluten free, however in a busy kitchen cross contamination may occur and we do not recommend for persons with allergies