

DUNNE & CRESCENZI

RISTORANTE ITALIANO



ANTIPASTI

ANTIPASTO MISTO 21

Tuscan charcuterie and cheeses, marinated olives, marinated veg, warm sourdough. Ideal for sharing!

ADD MOZZARELLA 3.5
Fresh 125g buffalo mozzarella.

ARANCINI 11

Wild mushroom & tarragon Arancini with truffle & lemon aioli

TOMATO BRUSCHETTA 8.5

Toasted Altamura sourdough, garlic, vine ripened tomatoes, basil (vg).

MINISTRONE TOSCANO 9.5

Hearty vegetable and Tuscan bean soup, prepared daily (vg).

* CRAB CROSTINI 13.5

Anagassin Crab, Toasted Altamura sourdough, apple and mint.

SALADS

GOATS CHEESE SALAD 14

St. Tola Goat's cheese, heirloom beetroot, endive, candied walnuts, calamansi dressing

CHICKEN SALAD 15 *

Mixed leaves, marinated grilled McLoughlin's chicken, beetroot, pumpkin seeds.

TUNE SALAD 16

Sicilian line caught yellow fin Tuna, green goddess dressing, Italian marinated olives, mixed leaves.

ADD
AVOCADO 2.5

SIDE SALAD 5

Mixed greens, fresh tomato, basil, pumpkin seeds (vg).

PASTA

RAVIOLI ALFREDO 17.5 *

Mushroom filled pasta with parmesan cheese fonduta, roasted cherry tomato.

AMATRICIANA RIGATONI 16.5

Rigatoni pasta, Tuscan pancetta bacon, tomato, hint of chilli, pecorino cheese.

PENNE with PRAWNS 18.5

Penne pasta, Atlantic prawns, garlic & Nduja butter, fresh herbs

ADD AVOCADO 2.5

BURGER ITALIANO 16.5

1/2 lb McLoughlin's beef, Provolone cheese, lettuce and tomato. Served with skin on French fries or salad.

ADD GARLIC BREAD 3.5
Brushed Garlic and Olive Oil on sourdough (vg)

SPAGHETTI BOLOGNESE 17

Spaghetti pasta with slow cooked Bolognese, McLoughlin's Butcher Irish beef, parmesan cheese.

PURPLE BROCCOLI PASTA 18

Linguine pasta, purple broccoli, olives, roast garlic & chilli, cashew ricotta (VG).

ADD BACON 2 GRILL

* CHICKEN BURGER 16.5

Chicken fillet, tomato, lettuce, Provolone cheese, basil aioli. Served with skin on French fries or salad.

FISH n' CHIPS 17

Fresh North Atlantic Hake, crispy beer batter, hand cut fries, chilli and lime aioli

We do not have a service charge, except for groups of **4 persons** or more where **10%** service charge will be applied.

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly. Food is freshly prepared on the premises daily. Please be aware of possible cross contamination in our busy kitchen.

DUNNE & CRESCENZI

RISTORANTE ITALIANO



DESSERTS

AMALFI LEMON TART 8

With wild berry jus

CHOCOLATE FONDANT 7

Chocolate pud with a warm chocolate centre, served with pistachio gelato.

REGULAR COFFEE 3.3

* WARM APPLE CRUMBLE 7

Served with Italian vanilla pod ice cream.

TIRAMISÙ al VINSANTO 7.5

Our signature Tiramisù prepared with Tuscan Vinsanto

LARGE COFFEE 4

GELATO

GELATO CUP 6.5

Chocolate, vanilla, and pistachio. Topped with whipped cream and a biscotto.

KINDER BUENO SUNDAE 7.5

Vanilla + Kinder Bueno gelato, squares, hazelnuts, chocolate sauce, whipped cream.

HOUSE LEMONADES

SICILIAN LEMON 4.5

Freshly squeezed Sicilian lemons, sugar, sparkling water.

ORANGE + ROSEMARY 4.5

Freshly squeezed oranges, rosemary sugar, sparkling water.

* LIME + MINT 4.5

Freshly squeezed limes, mint, sugar, sparkling water.

BEVERAGES

COKE or DIET COKE 3

7UP or 7UP ZERO 3

ICED TEA, LEMON or PEACH 3

PEAR, APPLE, PEACH JUICE 3

CHINOTTO 3

LARGE STILL WATER 6

LARGE SPARKLING WATER 6

FRESH OJ 3.5

WINE

REDS

HOUSE RED 6.5 / 24

CHIANTI PONTORNO 7.5 / 28

VALPOLICELLA 8.5 / 34

WHITES

HOUSE WHITE 6.5 / 24

PINOT GRIGIO 8.0 / 32

SAUVIGNON BLANC 8.5 / 34

PROSECCO

PROSECCO BRUT 8.0 / 38

BEER

PERONI 33cl bottle 6

PAULANER (non alcoholic) 6.5

Wines contain sulphites

We do not have a service charge, except for groups of **4 persons** or more where **10%** service charge will be applied.

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly. Food is freshly prepared on the premises daily. Please be aware of possible cross contamination in our busy kitchen.