



## Winter A la Carte Menu

PER STUZZICARE / Nibbles....

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<b>Olive Miste (G)(V)</b> Marinated Taggianesca Mix Olives	4
<b>Ricotta e Ciabatta Croccante</b> Marinated Sheep Ricotta / Crostini	4
<b>Mandorle Tostate &amp; Salate (G)(V)</b> Toasted Almonds / Smoked Salt	4
<b>Selezione di Crostini al Pesto &amp; Pate d'Olive</b> Selection of Breads with Olive Tapenade & Pesto	4

PER COMINCIARE / To begin

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<b>Zuppa di Tartufo (G)</b> Roast Celeriac and Truffle Soup	7
<b>Terrina di Coniglio &amp; Fegato D'Oca</b> Foie Gras & Rabbit Terrine / Apple Cream / Golden Raisin / Brioche	14
<b>Capesante (G)</b> Seared Scallops / Baby Rainbow Carrots / Roast Squash Purée / Guanciale	15
<b>Burrata &amp; San Daniele (G)</b> Burrata Mozzarella / San Daniele Parma Ham / Fresh Figs / Extra Virgin Olive Oil / Rocket	16
<b>Insalata di Barbabietole &amp; Formaggio (V)</b> Roasted Baby Beetroot / Knockalara Goat Cheese / Candied Walnuts / Aged Balsamic / Croutons	11.5
<b>Scampi Alla N`duja</b> Grilled Atlantic Gambas / N`duja Sausage / Garlic Butter / Chili	17.5
<b>Carpaccio Di Cervo (G)</b> Venison Carpaccio / Beetroot Purée / 12 Month Parmesan / Parsnip Crisp / Aged Balsamic	14.5
<b>Unicorn Antipasto Misto (for 2 to Share)</b> Chef's Selection of Cured Meats and Cheeses / Olives / Fresh Bread and Dips	25



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PRIMI / Pasta / Risotto

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<b>Gnocchi Al Ragu' Di Cervo</b>	14.5
Homemade Gnocchi / Wild Irish Venison Ragu' / Pecorino Cheese	
<b>Linguine Scampi</b>	15
Linguine Pasta / N'duja Sauce / Fresh Dublin Bay Prawns	
<b>Risotto di Zucca &amp; Castagne (G) (V)</b>	13
Carnaroli Rice / Roast Squash / Chestnut	
<b>Risotto al Granchio (G)</b>	15
Annagassan Crab Risotto / Chilli	
<b>Pappardelle al Fegato di Pollo</b>	14
Pappardelle / Sautéed Chicken Liver / Wild Mushroom & Marsala Sauce	
<b>Ravioli ai Tre Formaggi (V)</b>	14.5
Homemade Ravioli / Three Cheese / Toasted Walnuts / Sage Sauce	

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SECONDI / Meat

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<b>Anatra Al Profumo D`Arancia (G)</b>	29
Roasted Duck Breast / Radicchio / Cauliflower Purée / Toasted Hazelnut / Burnt Orange / Roast Potatoes	
<b>Braciola di Maiale</b>	28
TJ Crowes Pork Chop / Roast Fennel / N'djua & Red Pepper Butter / Rosemary & Garlic Potatoes	
<b>Lombata di Cervo (G)</b>	30
Wild Irish Venison Loin / Cavolo Nero / Squash Purée / Black Berry / Juniper Sauce	
<b>Filetto di Manzo (G)</b>	35
35 Day Dry Aged 8oz Fillet / Wild Mushrooms / Pancetta / Truffle Cream / Olive Oil Mashed Potatoes	
<b>Bistecca di Manzo (G)</b>	32
10oz Black Angus Striploin / Truffle & Porcini Butter / Fries	
<b>Fiorentina di Manzo &amp; Gamberoni (add Gambas €5)</b>	36
Chargrilled 16oz prime Hereford T-Bone / Pan Fried Gambas / N'Duja Butter / Fries	



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SECONDI / Fish

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**Arrosto di Merluzzo (G)** 28  
Roast Cod / Caponata / Umbria Lentils / Samphire

**Filetto di Halibut Arrosto (G)** 34  
Roast Halibut / Clams / Samphire / Bisque Sauce / Datterini Tomato / Olive Oil Mashed Potatoes

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CONTORNI / Sides (all €4)

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**Cavolfiori (G) (V)**  
Romanesco Cauliflower / Parmesan Cream

**Purée di Patate (V)**  
Olive Oil Mashed Potatoes

**Fagiolini & Pancetta (G)**  
Fine Beans / Garlic / Pancetta

**Insalata Mista (G) (V)**  
Mix Salad / Extra Virgin Olive Oil

**Roasted Broccoli (G) (V)**  
Tenderstem Broccoli / Candied Hazelnut

**Patate Fritte (V)**  
Fries / Truffle Aioli

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V = Vegetarian G= Gluten Free

All pasta and risotto dishes are priced as starter portions

For main course portion, add €5

Gluten Free Pasta Available on Request  
Allergen menu Available on Request

We are committed to using only the highest quality produce and ingredients from local and Italian suppliers and where possible we source sustainable and organic produce.

Our key suppliers include Coastguard Seafoods, Kish Fish, Wright's of Howth, Elda Wild, TJ Crowe, Redmond Fine Foods, John Stone Beef, Robinson Meats, Upton Foods, Caterway, La Rousse Foods, Italicatessen and Little Italy.