

DUNNE & CRESCENZI | Dundrum

Primavera spring

Spuntini Snacks

Olive 5

Olives marinated in extra virgin olive oil

Alici burro e pane con lievito madre 7

Anchovies and butter on sourdough, baked daily

Arrosticini di agnello con olio di rosmarino 8

Irish lamb skewers brushed with a rosemary bunch with fresh garlic oil

Focaccia con lievito madre con burro al rosmarino 6

Sourdough focaccia and whipped rosemary butter and maldon salt

Antipasti Starters & Salads

Zuppa di Stagione 10

Seasonal soup and sourdough, made daily, see board for details

Crostone Rustico 12.50

Toasted sourdough, house pesto, fresh goat cheese, grilled peppers & rocket

Prosciutto di parma 24 mesi con mozzarella di bufala e pomodoro 16.50

House buffalo mozzarella, 24 month cured Parma ham, vine tomato and D&C raw EVO

Antipasto misto della casa 17.50

House charcuterie plate with a selection of cured meats, cheeses and vegetables

Bruschetta al pomodoro 10.50

Vine tomato bruschetta with EVO, a D&C classic

Insalata di pollo alla Brace 17.50

Marinated char grilled chicken fillet with lettuce, Pancetta bacon & cherry tomato, topped with parmesan

Insalata di gamberi e avocado 17.50

Prawn and avocado salad with seeds, cherry tomato, lettuce and a dressing made from Greek yogurt, lemon zest and salted ricotta

Panini focaccine Focaccia sambos - add a side soup for 5e

(only available at lunch time)

Caesar Chicken, house ranch dressing, lettuce 14.50

Caprese Mozzarella, vine tomatoes, house pesto 13.50

Prosciutto Parma ham, mozzarella, vine tomato, pesto 14

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Primi Pasta and Risotto

Risotto ai frutti di mare 24 (please allow 15 mins)

Risotto with prawns, squid and rope mussels, scampi bisque and cherry tomatoes

Gnocchi alla Bolognese 20

Fresh egg potato pasta in a rich Irish beef Bolognese ragu

Spaghetti al pomodoro e basilico 17.50

Rich tomato sauce e basil pasta

Tagliatelle al ragu di Agnello 21

Egg pasta with a slow braised Irish lamb ragu, Pecorino & mint

Dunne and Crescenzi arrabbiata 18.50

D&C pasta with hot chilli & garlic tomato sauce

Ravioli ai funghi misti 20

Wild mushroom filled egg fresh pasta, parmesan fonduta, truffle oil and toasted walnuts

Mezze maniche all' amatriciana 19.50

Classic roman tomato, chilli, Pancetta bacon & pecorino pasta

Penne alla crema di piselli 17.50

Creamed peas pasta with pecorino - vegan option available

Parmigiana classica 17.50

Grilled and fried aubergine, layered with tomato sugo and mozzarella

Secondi Mains

Cotoletta alla milanese con patate e burro al rosmarino 27.50

Breadcrumbs chicken cutlet with roast spuds and rosemary butter with house pickles

Pesce di mercato in Cartoccio 28

Market fish, with capers olives lemon and herbs roasted in parchment paper

Contorni Sides

Patate arrosto 6

Insalata L' Officina 6

Piselli e pancetta 6

Garlic butter roasted potatoes

Mix leaves, rocket & pickels

Pees and cured bacon

Dolci Homemade Desserts

Tiramisu Classico 8

Classic Vinsanto tiramisu

Pannacotta ai frutti di bosco 7.50

Mixed berry compot pannacotta