

DUNNE & CRESCENZI | KILDARE VILLAGE

SFIZIOSE | *nibbles*

| | |
|---|------|
| Orange and lemon ricotta, chipolata focaccia | 6.50 |
| Caraway and herbs marinated olives, tear drop peppers | 4.50 |
| Charcuterie of the day, house pickle, sourdough bread | 9.50 |

ANTIPASTI | *to start*

| | |
|---|-------|
| ANTIPASTO MISTO (<i>Sharing plate for two</i>) | |
| Selection of Tuscan charcuterie, Asiago cheese, marinated olives, Chargrilled courgette, tomato bruschetta, basil pesto, sourdough bread | 22.50 |

| | |
|--|------|
| TOMATO BRUSCHETTA | |
| Grape vine tomato, garlic, basil, teardrop peppers, Altamura sourdough | 9.00 |
| ADD: Avocado 3.00 Mozzarella 4.50 | |

| | |
|---|------|
| MINISTRONE TOSCANO AND BASIL SOUP (v) | |
| Hearty vegetable, Tuscan bean and basil, pane caldo | 9.50 |

| | |
|--|-------|
| CLOGHERHEAD CRAB SALAD | |
| Apple and mint crab salad, pink grapefruit, endives, tomato, sourdough bread | 14.50 |

| | |
|--|-------|
| ARANCINI | |
| Tomato and mozzarella arancini, basil aioli, aged parmesan | 10.50 |

| | |
|---|---------------|
| CHILLI CALAMARI FRITTI | |
| Smoked paprika, chilli calamari fritti, fennel and rocket salad, lime smoked harissa aioli | 13.50 / 15.50 |

INSALATONE | *salads*

Salads are dressed with select extra virgin olive oil and aged balsamico from Modena.

Served with warm Altamura bread, wholemeal or gluten-free bread

Char lemon and thyme chicken salad, Gold Farm mixed leaves, 15.50
pickled peppers, cherry tomatoes, avocado, parmesan shavings.
ADD: Bacon 3.50

Glenmar smoked salmon, ricotta, apple, fennel, teardrop pepper, apple, 16.50
Rocket, sourdough bread, pecorino DOP shavings

Goat's cheese and poached pear, candied walnuts, heirloom beetroots, 14.50
calamansi dressing

PASTA | *see board for daily specials*

SLOW COOKED BEEF RAGU' 17.50
Spaghetti, Gilligan's slow cooked beef, aged parmesan

AMATRICIANA 17.50
Rigatoni pasta, Tuscan pancetta, tomato sauce, chilli flakes, aged pecorino

PENNE GAMBERI 19.50
Glenmar's prawns, penne pasta, lobster bisque, cherry tomatoes,
spinach, dillisk pangrattato

TRUFFLE CACIO E PEPE MUSHROOM PANZEROTTI (v) 19.00
Mushroom ravioli, truffle salsa, pecorino

TENDER STEM BROCCOLI SPAGHETTI (v) (vg) 17.00
Tender stem broccoli, mint and pistachio pesto, capers

ADD: Sourdough bread 3.50

GRILL

BEEF BURGER

Gilligan's farm 6oz beef burger, garlic mayonnaise, cos lettuce, 17.50
red cabbage slaw, cheese, skinny fries ADD: Bacon 3.50

CHICKEN MILANESE

Chicken Milanese, capers, pecorino, peas, truffle aioli, celeriac remoulade, fries 21.50

CONTORNI | *sides*

Skinny chips 4.00

Parmesan and truffle chips 6.50

Rocket and fennel salad, parmigiano DOP shavings 4.50

Aglio and chilli tender stem broccoli, almond flakes 6.50

Red Cabbage and apple slaw 4.50

DOLCISSIMI | *desserts*

Rhubarb cheesecake, Wexford strawberry gelato 8.00

Tiramisu' al Vinsanto, our signature Tiramisu' topped with Tuscan Vinsanto 8.50

Chocolate Fondant, vanilla gelato, hazelnut 7.50

Apple and cinnamon crumble, berry compote, raspberry ripple gelato 7.50

Wexford gelato, selection of chocolate, vanilla and strawberry, biscotto 6.50

Selection of biscotti, chocolate dipping pot 7.50

Dunne and Crescenzi cheeseboard, selection of Italian cheese, 12.50
grapes, truffle honey

REGULAR COFFEE 3.30 | LARGE COFFEE 4.00

OUR SUPPLIERS

We take great care and pride in sourcing the ingredients for our menus. As well as importing a selection of Italian produce, some of which is exclusive to Dunne and Crescenzi, we take great pride in supporting local businesses and sourcing our meat and fish from Irish farms and suppliers.

Chicken from Curragh Foods, Kildare Town

Prawns, smoked salmon from Glenmar Shellfish, Co. Dublin

Beef burgers from Gilligan's Farm, Co. Roscommon

Minced beef from Dole

We do not have a service charge, except for groups of **4 persons** or more where a 10% service charge will be applied. **Please consult the complete Allergen menu, available from your server.** (v) denotes suitable for vegetarians, (vg) denotes vegan friendly (n) nuts. Gluten friendly pasta and egg pasta cooked separately upon request, ask your server. Although we provide gluten friendly pasta, bread, dessert for persons who choose to eat gluten free, please be aware that in a busy kitchen cross contamination may occur and we do not recommend for coeliac or persons with allergies.