

# DUNNE & CRESCENZI

## DUNDRUM

### ANTIPASTI

<b>Tomato bruschetta</b> , toasted Altamura sourdough, garlic, vine ripened tomatoes, basil (vg)	9.5
<b>Minestrone</b> , hearty vegetable and Tuscan bean soup (vg)	9.5
<b>Bruschetta Rustica</b> , focaccia, chargrilled peppers, house basil and almond pesto, goat's cheese and rocket (v)	13
<b>Caprese salad</b> , Buffalo mozzarella, vine ripened tomatoes, basil and almond pesto. Served w/ focaccia (v)	13
<b>Millefoglie di Melanzane</b> Oven-baked layers of aubergines, rich tomato sauce, Buffalo mozzarella from Campania & fresh basil, served w/ focaccia	14
<b>Tagliere della Casa</b> , collection of Umberto Boschi charcuterie w/ Italian farmhouse cheese, grilled vegetables, olives & crostini w/ pesto and vine ripened tomatoes. Served w/ focaccia	19

### Add

Garlic Bread	3.5
125g buffalo mozzarella	5
Marinated Olives	5

### DAILY SPECIAL

<b>Risotto funghi salsiccia e zafferano</b>	20
Carnaroli Risotto w/ saffron, Tuscan sausage & forest mushrooms	

Allergens: **Milk / Celery**

Please consult our complete Allergen menu, available from your server.  
(v) denotes suitable for vegetarians, (vg) denotes vegan friendly

## PASTA

<b>Spaghetti alla chitarra, pesto &amp; gamberi</b>	19
<i>Spaghetti pasta, L'Officina basil and almond pesto, cherry tomatoes and prawns</i>	
<b>Tagliatelle al Ragù</b>	18.5
<i>Egg tagliatelle with a slow cooked Bolognese, McLoughlin's Butcher Irish beef, 24 month parmesan cheese shavings</i>	
<b>Risotto ai frutti di Mare</b>	20
<i>Carnaroli risotto with SSI fresh hake, prawns &amp; squid, cherry tomatoes, garlic &amp; white wine bisque</i>	
<b>Panzerotti Alfredo</b>	19.5
<i>Mushroom filled ravioli with 24 month parmesan cheese and truffle fonduta (v)</i>	
<b>Amatriciana</b>	18
<i>Rigatoni pasta, Tuscan pancetta bacon, tomato, hint of chilli, pecorino cheese DOP</i>	

## SECONDI

<b>Cartoccio di Mare</b>	25
<i>Baked parcel of SSI fresh fish of the day w/ white wine, cherry tomatoes &amp; capers (may include molluscs)</i>	
<b>Scaloppine di Pollo</b>	25
<i>Irish free range chicken escalopes w/ forest mushrooms and Sicilian marsala sauce w/ side salad and garlic &amp; rosemary potatoes</i>	

## SIDES

Garlic & rosemary potatoes	5.5
Garlic Bread	3.5
Goat's Cheese	3
Mozzarella	3
Side Salad	5.5

## SALADS *(Served with toasted sourdough)*

**Pastore Salad** 15  
*Mixed leaves, William pear, walnuts, goat's cheese, Helen G's Irish honey (v)*

**Chicken Salad** 16  
*Mixed leaves, pan fried free range Irish chicken bites, crispy 24 month Parma ham DOP, Pecorino cheese DOP shavings and balsamic reduction*

**Prawn Salad** 16  
*Mixed leaves, pan fried prawns, chickpeas, pumpkin seeds & vinaigrette*

## PANINI | Toasted and served w/ side of minestrone *(Available at lunch time only)*

**24-month prosciutto Parma ham DOP** 11.5  
*Sourdough, Parma ham, buffalo mozzarella, vine ripened tomatoes, rocket leaves*

**Caprese** 10.5  
*Sourdough, mozzarella, vine ripened tomatoes, our signature house basil and almond pesto (v)*

**Spicy salami** 11.5  
*Sourdough, Tuscan chilli salame, provolone, sundried tomatoes and rocket*

## DESSERTS

**House Tiramisu'**, perfumed with aged Vinsanto and 70% dark chocolate 8

**Chocolate fondant** w/ chocolate gelato, whipped cream and hazelnut 8

**Warm apple + berries crumble** w/ toasted spiced oats, vanilla gelato 8

**Gelato cup** / Vanilla, Chocolate and pistachio 7