

# DUNNE & CRESCENZI

## ANTIPASTI | *to start*

*Served with warm Altamura sourdough, wholemeal or gluten free bread.*

TAGLIERE DELLA CASA 19.00  
Collection of the finest Emilian and Tuscan charcuterie, olives, bruschettina.

LA RACCOLTA DELL'ORTO (v) (n) 18.50  
Chargrilled vegetables, beans, garlic tomatoes, house pesto

SALMONE AFFUMICATO IRLANDESE BIOLOGICO, CON CAPRINO, 16.50  
CIPOLLE IN AGRODOLCE, POLVERE DI CAPPERI E PEPE ROSA  
Brigitta Mc Curtin's organic cold smoked Irish salmon, goat's cheese,  
sweet and sour shallots, capers and pink pepper

POLENTA AL FORNO CON FUNGHI MISTI TRIFOLATI (v) 11.50  
Baked polenta, wild mushrooms, taleggio, truffle confit.

BRUSCHETTA AL POMODORO (v) (vg) (3 PIECES) 10.50  
Bruschetta, vine ripened tomatoes, fresh basil, hint of garlic

CROSTONE RUSTICO (v) (n) 11.50  
Toasted Altamura sourdough, house pesto, goat's cheese, roast courgette

CROSTONE NDUJA, BIETA E SALSICCIA, FONTAL 12.00  
Toasted Altamura sourdough, nduja, Tuscan sausage, fontal cheese, Swiss chard

CROSTONE CON ALICI 11.00  
Toasted Altamura sourdough, buffalo mozzarella, anchovies and lemon zest

**LATTERIA** *Our mozzarella and burrata are from the DOP Campania region  
and exclusively imported by Dunne & Crescenzi*

Buffalo mozzarella, vine ripe tomatoes, basil, house pesto oil (v) (n) 13.00

Buffalo mozzarella, aubergine stack, house pesto oil (v) (n) 13.00

Burrata, prosciutto DOP 24 months, house pesto (n) 16.00

TAGLIERE DI FORMAGGI ITALIANI (v) 15.00  
Collection of Italian farm house cheese, focaccia and Helen Gee's honey.

*Please consult the complete Allergen menu, available from your server*

## **SFIZIOSE** | *nibbles*

OLIVE Green and black marinated Italian olives v) (vg)	5.50
PESTO POT (v) (n) Dunne & Crescenzi house pesto served with warm Altamura sourdough.	5.00
PANE CALDO Warm Altamura bread drizzled with extra virgin olive oil (vg)	3.00
AGLIO E OLIO Toasted Altamura bread, garlic and extra virgin olive oil.	3.50

## **BONTÀ QUOTIDIANE**

MINESTRA House vegetable and Tuscan bean soup	9.50
House vegetable and Tuscan bean soup and Gragnano pasta.	13.00
RAVIOLI AI FUNGHI Mushroom ravioli, parmigiano fonduta, crushed walnuts, truffled olive oil.	19.50
TAGLIATELLE AL RAGU' Tagliatelle Campofilone, slow cooked ragù of McLoughlin's beef shin, Grana Trentino DOP.	18.00
LINGUINE AI FRUTTI DI MARE Linguine, SSI's rope mussels, squid, prawns with white wine, garlic and hint of chilli and tomato.	22.00
PAPPARDELLE CON RAGÙ DI AGNELLO Pasta with ragù of McLoughlin's Irish lamb, perfumed with beer and mint, Pecorino Romano DOP.	19.50
MEZZE MANICHE ALL'AMATRICIANA Pasta, tomato, guanciale and pancetta, Pecorino Romano DOP, balsamic	17.50
PASTA BUONISSIMA (v) (vg) Dunne & Crescenzi tomato and basil sauce pasta.	15.00
SCALOPPINE DI POLLO AL MARSALA CON PROSCIUTO E SALVIA Irish free-range chicken, marsala, prosciutto di Parma, hint of sage, served with rosemary roast potatoes.	27.00

## **INSALATONE** | *salads*

*Salads are dressed with select extra virgin olive oil and aged balsamic from Modena and served with warm Altamura bread, wholemeal or gluten free bread.*

CONTADINA 16.50

Mixed leaves, pan fried Irish chicken, crispy pancetta, potato bites, datterini tomatoes, Grana Trentino DOP shavings.

QUINOA, GAMBERI E CECI 15.00

Warm quinoa, prawns, chickpeas, raisins, peppers, orange zest.

PASTORE (v) (n) 15.00

Mixed leaves, poached pear, caramelised walnuts, tome of goat cheese, Helen Gee's Irish honey.

## **SPECIALITA DELLA SERA** | *evening specialities*

RISOTTO CON GAMBERONI, MENTA, LIME E 21.00

PECORINO ROMANO DOP

Risotto with prawns, mint, lime zest and Pecorino Romano Dop

RAVIOLI CON MANZO CHIANINA E FUNGHI CARDONCELLI 20.00

Beef amd mushroom ravioli, pancetta, vine cherry tomatoes, Pecorino Romano DOP.

NASELLO 28.00

Pan fried SSI hake with tomato, capers and olive sauce, served with rosemary roast potatoes.

FILETTO DI MANZO IRLANDESE CON FUNGHI 34.00

Fillet of Pat McLoughlin's Irish beef with mushrooms, served with a choice of side.

## **CONTORNI** | *sides*

PATATE NOVELLE ARROSTO AL ROSMARINO (v) 6.00

Roast baby rosemary potatoes, hint of garlic and Sicilian sea salt.

BROCCOLI RIPASSATI (v) 6.00

Tender stem broccoli, extra virgin olive oil, garlic and chilli

INSALATA MISTA DI FOGLIE E POMODORO (v) (vg) 6.00

Mixed leaves, tomato, extra virgin olive oil, balsamic from Modena.

**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.