

Antipasti To Start

Antipasti are great for sharing.

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

Tagliere della casa Collection of finest Emilian and Tuscan charcuterie, olives, bruschettina	18.00
La raccolta dell'Orto (v)(n) Chargrilled vegetables, beans, garlic tomatoes, house pesto (n)	17.50
Salmone affumicato Irlandese biologico, mousse di caprino, finocchio Brigitta Mc Curtin's organic cold smoked Irish salmon, goat's cheese and mascarpone mousse, pan fried fennel, radish, orange bites	14.50
Polenta al forno con funghi misti trifolati (v) Oven-baked polenta, wild mushrooms, taleggio, truffle confit	11.50
Bruschetta al pomodoro (v)(vg) (3 pieces) Bruschetta, vine-ripened tomatoes, fresh basil, hint of garlic	9.50
Crostone rustico (v)(n) Toasted Altamura sourdough, house pesto, goat cheese, roast peppers	11.00
Crostone nduja, bieta e salsiccia, fontal Toasted Altamura sourdough, nduja, Tuscan sausage, fontal cheese, Swiss chard	12.00

Latteria Mozzarella & Cheese Bar

Our mozzarella and burrata are from DOP Campania region, exclusively imported by
Dunne & Crescenzi

Buffalo mozzarella, vine ripe tomatoes, basil and house pesto oil (v)(n)	13.00
Buffalo mozzarella, aubergine stack, house pesto oil (v)(n)	13.00
Buffalo mozzarella, grilled peppers, DOP extra virgin olive oil and basil (v)	14.00
Burrata, prosciutto DOP 24 months, house pesto (n)	16.00
Tagliere di formaggi Italiani (v) Collection of Italian farm-house cheese, focaccia and Helen Gee's honey	15.00

Sfiziose Nibbles

Olive (v)(vg) 5.50	Pesto pot (v)(n) 5.00	Pane caldo (v)(vg) 3.00	Aglio e olio (v)(vg) 3.50
Green and black marinated Italian olives	Dunne & Crescenzi pesto served with warm Altamura sourdough	Warm Altamura bread drizzled with extra virgin olive oil	Toasted Altamura bread, hint of garlic and extra virgin olive oil

Bontà Quotidiane See Specials Board

Minestra (v)(vg) House vegetable and Tuscan bean soup	9.50
House vegetable and Tuscan bean soup and Gragnano pasta	12.00
Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato Wild mushroom ravioli, parmigiano fonduta, crushed walnuts, truffle olive oil	19.50
Tagliatelle al ragù Tagliatelle Campofilone, slow cooked ragù of McLoughlin's beef shin and Grana Trentino DOP	18.00
Linguine ai frutti di mare Linguine, prawns, Kelly's rope mussels, squid, Dublin Bay prawn bisque, cherry tomatoes	22.00
Mezze maniche con ragù di agnello profumato con la birra e Pecorino Romano DOP. Pasta with ragù of McLoughlin's lamb perfumed with beer and mint, and Pecorino Romano DOP	19.00
Pasta buonissima (v)(vg) Dunne & Crescenzi pasta with tomato and basil sauce	15.00
Dunne & Crescenzi pasta all'amatriciana squisita Mezze maniche pasta, tomato, guanciale and pancetta, Pecorino Romano DOP, hint of balsamic from Modena	17.50

Specialità Della Sera Evening Specialties

Risotto con crema di piselli, nasello affumicato e Pecorino Romano DOP Risotto with pea cream, smoked haddock and Pecorino Romano DOP	20.00
Ravioli con manzo Chianina e funghi cardoncelli Beef and mushroom ravioli, pancetta, vine cherry tomatoes, Pecorino Romano DOP.	20.00
Nasello Pan fried SSI hake, tomato, capers and olive sauce served with rosemary roast potatoes	26.00
Filetto di manzo Irlandese con funghi Fillet of Pat Mc Loughlin Irish beef with mushrooms and side of your choice	34.00
Scaloppina di pollo al marsala Irish free-range chicken fillets, Marsala wine, Parma ham, hint of sage. with rosemary roast potatoes	26.00

Contorni Sides

Patate Novelle arrosto al rosmarino (v)(vg) Roast baby rosemary potatoes, hint of garlic and Sicilian sea salt	6.00
Zucchini e piselli con Pecorino Romano e menta Courgette, peas, onion, garlic, mint, lemon and Pecorino Romano	6.00
Insalata mista di foglie e pomodoro (v)(vg) Mixed leaves salad, tomato, extra virgin olive oil, balsamic from Modena	6.00

Insalatone Salads

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

Contadina	16.00
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)	15.00
Mixed leaves, poached pear, caramelized walnuts, tome of goat cheese, Helen Gee's Irish honey	

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.

