

DUNNE & CRESCENZI

RISTORANTE ITALIANO

NIBBLES | SMALL PLATES

Orange and lemon ricotta, chipolata focaccia	6.5
Marinated olives, tear drop peppers	4.5
Charcuterie of the day, house pickle	7.5

ANTIPASTI

Antipasto misto , Tuscan charcuterie and cheeses, marinated olives and courgette, tomato bruschetta, basil pesto, warm Altamura sourdough	22.5
Bruschetta , toasted Altamura sourdough, garlic, vine ripened tomatoes, teardrop peppers, basil (vg)	9
Smoked paprika, chilli calamari fritti , fennel and rocket salad, lime smoked harissa aioli	13.5 / 15.5
Minestrone Toscano and basil soup , hearty vegetable, Tuscan bean, basil (vg)	9.5
Kilkeel crab salad , apple and mint crab salad, blood orange, endives, black radish, sourdough bread	15
ADD: Mozzarella , fresh 125g buffalo mozzarella	3.5
ADD: Avocado	3.5

PASTA

Slow cooked aged beef ragù , spaghetti, Killiskea slow cooked beef, aged parmesan	17.5
Amatriciana rigatoni , rigatoni pasta, Tuscan pancetta bacon, tomato, chilli, pecorino DOP cheese	17.5
Penne with prawns , penne pasta with Glenmar prawns, garlic, lobster bisque, cherry tomatoes, cime di rapa, dillisk pangrattato	19.5
Ravioli with cacio e pepe , mushroom filled pasta with pecorino DOP cheese, hint of truffle	19
Spaghetti with broccoli , mint and pistachio pesto and preserved lemon (vg)	17
ADD: Garlic Bread	3.5

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 our Allergen menu available at the till area or from your server. (v) denotes suitable for vegetarians (vg) denotes vegan friendly. Food is freshly prepared on the premises daily. Please be aware of the possible cross contaminations in our busy kitchen. Gluten free pasta and bread available, but not suitable for coeliac disease.

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RISTORANTE ITALIANO

SALADS

Char lemon and thyme chicken salad , mixed leaves, pickled peppers, cherry tomatoes, Parmigiano DOP shavings and avocado	15
	Add Bacon 3.5
Glenmar smoked salmon , ricotta, fig, fennel, teardrop pepper, apple, rocket, sourdough bread, pecorino DOP shavings	16
Goat's cheese and William pear , candied walnuts, heirloom beetroots, calamansi dressing	14.5

GRILL

Burger Italiano , Killiskea farm 8oz beef burger, garlic mayonnaise, baby gem lettuce, tomato, red cabbage slaw. Served with skinny French fries or salad	17.5
Grilled andarl farm pork chop , cavolo nero, black pudding, carrots, nduja topped potatoes, hint of sage jus	22
Chicken Milanese , 60 degree hen egg, capers, rocket, celeriac remoulade, Pecorino DOP cheese and truffle aioli	19.5
	ADD: Bacon 3.5

SIDES

Chips 4	4
Truffle chips , chips with truffle and parmigiano DOP cheese	6.5
Rocket salad , rocket, fennel salad with parmigiano DOP shavings	4.5
Tender stem broccoli , pan fried broccoli, garlic, chilli and almond flakes	5.5
Red cabbage and apple slaw	4
Garlic Bread	3.5

DESSERTS

Vanilla panna cotta , pink rhubarb, hibiscus	7.5
Tiramisù al Vinsanto , our signature Tiramisu' topped with Tuscan Vinsanto	8
Chocolate fondant , pistachio gelato, caramelised banana	8
Apple and cinnamon crumble , berry compote, vanilla gelato	7.5
Gelato cup , chocolate, vanilla and pistachio, topped with whipped cream and biscotto	6.5
Affogato al café	6

Regular Coffee 3.3 | Large Coffee 4

