

Antipasti

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


Minestra (v)(vg) House vegetable and Tuscan bean soup	9.50
House vegetable and Tuscan bean soup and Gragnano pasta	12.00
Tagliere della casa Collection of finest Emilian and Tuscan charcuterie w/ Italian farmhouse cheese, grilled vegetables, olives & crostini with vine ripened tomatoes & pesto	19.00
La raccolta dell'Orto (v)(n) Chargrilled vegetables, beans, garlic tomatoes, house pesto (n)	17.50
Bruschetta al pomodoro (v)(vg) 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 con Salmone affumicato Irlandese biologico, caprino e rucola Toasted Altamura sourdough, Glenmar smoked Irish salmon, goat's cheese and rocket	13.00
La Parmigiana (v) Layers of aubergines, rich tomato sauce, buffalo mozzarella and basil	14.00

Latteria Mozzarella Bar

Caprese, buffalo mozzarella, vine ripe tomatoes, basil and house pesto (v)(n)	13.00
Aubergine stack, Buffalo mozzarella, house pesto (v)(n)	13.00
Buffalo mozzarella, grilled peppers, DOP extra virgin olive oil and basil (v)	14.00
Buffalo mozzarella and Tuscan prosciutto, DOP 24 months, house pesto (n)	16.00

NIBBLES

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

Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato (v) Wild mushroom ravioli, parmigiano fonduta, crushed walnuts, truffle olive oil	19.50
Tagliatelle al ragù Tagliatelle Campofilone, slow cooked ragù of beef shin, Grana Trentino DOP	19.00
Penne all'arrabbiata (v)(vg) Penne with hot chilli and garlic tomato sauce	17.00
Pasta buonissima (v)(vg) Dunne & Crescenzi pasta with tomato and basil sauce	16.00
Dunne & Crescenzi pasta all'amatriciana Mezze maniche pasta, tomato, guanciale and pancetta bacon, Pecorino Romano DOP, hint of balsamic from Modena	18.00
Risotto con funghi , salsiccia e zafferano Carnaroli risotto with mushrooms, Tuscan sausage and saffron	20.00
Linguine ai frutti di mare Linguine, prawns, Kelly's rope mussels, squid, Dublin Bay prawn bisque, cherry tomatoes	22.00
Scaloppina di pollo al marsala Irish free-range chicken fillets, Marsala wine, Parma ham, hint of sage. <i>Served with rosemary roast potatoes</i>	26.00

Specialità Del Giorno Daily Specials

Changes regularly, please ask a staff member

Contorni Sides 6.00

Patate Novelle arrosto al rosmarino (v)(vg) Roast baby rosemary potatoes, hint of garlic	
Bieta ripassata in padella (v) (vg) Pan fried Swiss chard, chilli, garlic	
Insalata mista di foglie, pomodoro e olive (v)(vg) Mixed leaves salad, tomato, olives, extra virgin olive oil, balsamic from Modena	



Insalatone Salads

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

Contadina	16.00
Mixed leaves, pan-fried Irish chicken, crispy pancetta, potato bites, datterini tomatoes, Grana Trentino DOP shavings	
Gamberi	16.00
Mixed leaves, pan-fried prawns, avocado, olives, datterini tomatoes	
Pastore (v)	15.00
Mixed leaves, poached pear, caramelized walnuts, tome of goat cheese, Helen Gee's Irish honey	

Lunchtime L'Officina signature panini

Panini are served with a cocotte of house minestrone soup	13.00
Prosciutto	
24 months Parma ham, buffalo mozzarella and rucola	
Caprese (v)	
Buffalo mozzarella, fresh tomato and house basil pesto	
Piccantino	
Chilli salame, provolone mature cheese and rucola	
Speck	
Smoked cured ham, asiago, grilled courgette	
Pollo fritto	
Breaded free-range Irish chicken, fresh tomato, pancetta bacon, asiago and rucola	



Desserts Dolcissimi 7.50

Pannacotta, Madagascar vanilla cream, forest berry compote (v)(gf)

Tiramisu', prepared with barrique aged Tuscan Vinsanto (v)

Biscotti, artisan biscuits with intense chocolate dipping pot (v) (n)

Ice cream, Scu'p artisan gelato, (3 scoops) (v)

Fragola (strawberry), cioccolato (chocolate), vaniglia (vanilla), pistacchio (n)

Cheeseboard 15.00

Italian regional cheese, fruit, Helen Gee's honey, focaccia

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.



