

## 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	16.00
Salmone affumicato Irlandese biologico, mousse di caprino, finocchio Brigitta Mc Curtin's cold smoked organic Irish salmon, goat's cheese and mascarpone Mousse, pan fried fennel, slices of radish, a hint of orange	16.00
Polenta al forno con funghi misti triolati (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	8.75
Crostone rustico (v)(n) Toasted Altamura sourdough, house pesto, goat cheese, roast peppers	11.00
Crostone nduja, bieta e salsiccia Toasted Altamura sourdough, nduja, fontal cheese, Swiss chard, salsiccia	12.00

## Latteria 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 (v)(n)	13.00
Buffalo mozzarella, aubergine stack, house pesto (v)(n)	13.00
Buffalo mozzarella, grilled peppers, DOP extra virgin olive oil and basil (v)	14.00
Prosciutto Toscano cinto senese DOP 24 months, buffalo mozzarella, home made pesto (n)	16.00
Tagliere di formaggi Italiani (v) Collection of Italian farm-house cheese, focaccia and Helen Gee's honey	14.00

## Sfiziose Nibbles

Olive (v)(vg) 5.50 Green and black marinated Italian olives	Pesto pot (v) 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 See Specials Board

Minestra (v)(vg) House vegetable and Tuscan bean soup	8.00
House vegetable and Tuscan bean soup and Gagnano pasta	9.50
Ravioli ai funghi, fonduta di parmigiano, granella di noce, olio tartufato Wild mushroom ravioli, parmigiana fonduta, crushed walnuts, truffle olive oil	18.50
Tagliatelle al ragù Tagliatelle Campofilone, slow cooked ragù of beef shin, Grana Trentino DOP	16.50
Linguine ai frutti di mare Linguine, prawns, Kelly's rope mussels, squid, Dublin Bay prawn bisque, cherry tomatoes	19.00
Gnocchi Cacio e Pepe e pancetta Gnocchi, Pecorino Romano DOP, black peppercorns, crispy pancetta	18.00
Pasta buonissima (v)(vg) Dunne & Crescenzi pasta buonissima tomato and basil	14.00
Dunne & Crescenzi pasta all'amatriciana squisita Mezze maniche pasta, tomato, guanciale and pancetta, Pecorino Romano DOP, hint of balsamic from Modena	16.50
Salsiccia e fagioli Slow cooked casserole of fresh Tuscan sausage, tomato and borlotti beans	15.00

Specialità Della Sera  
Evening Specialities  
See Specials Board

Risotto ai funghi tartufati e grana croccante Wild truffled mushroom risotto, Grana Trentino DOP	18.50
Ravioli con manzo Chianina e funghi cardoncelli Beef and mushroom ravioli, pancetta, vine cherry tomatoes, Pecorino Romano DOP.	20.00
Nasello in padella con crème di ceci e broccoli Dingle caught hake, chickpea cream, anchovy emulsion, tender stem broccoli	26.00
Filetto di manzo Irlandese con funghi Fillet of Pat Mc Loughlin Irish beef, mushrooms, tender stem broccoli <i>Side of your choice</i>	34.00
Scaloppina di pollo al marsala Irish free-range chicken fillets, Marsala wine, Parma ham, hint of sage. <i>Served with rosemary roast potatoes</i>	25.00

Contorni  
Sides

Patate Novelle arrosto al rosmarino (v)(vg) Roast baby rosemary potatoes, hint of garlic	6.00
Bieta ripassata in padella (v) (vg) Pan fried Swiss chard, chilli, garlic	6.00
Insalata mista di foglie e pomodoro (v)(vg) Mixed leaves salad, tomato, extra virgin olive oil, balsamic from Modena	6.00
Carotte novelle con burro e Grana Trentino DOP (v) Roasted baby carrots with butter and Grana Trentino	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 Mixed leaves, pan-fried Irish chicken, crispy pancetta, potato bites, cherry tomatoes, Grana Trentino DOP shavings	16.00
Quinoa, gamberi e ceci Warm quinoa, prawns, chickpeas, raisins, peppers, orange zest	15.00
Insalata Bomba Mixed leaves, Sicilian line-caught Italian yellowfin tuna preserved in olive oil, cherry tomatoes, buffalo mozzarella	14.00
Pastore (v) Mixed leaves, poached pear, caramelised walnuts, tome of goat cheese, Helen Gee's Irish honey	14.50

**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.

