Antipasto

Soup of the day 1, 2 Traditional vegetable soup topped with marinated grilled vegetables served with crostini.	€10.00
Polpette1,2,5Pork & Lamb meatballs, homemade tomato sauce with shaved parmesan cheese.	€10.00
Arancini (ask for todays flavour) 2,5,6	€12.00
Filled risotto with daily ingredients, pesto of the day & homemade confit cherry tomatoes.	
Antipasto di salumi, formaggi e olive 2,5,6	€24.00
A selection of Italian salami, spicy cheese, mild cheese, homemade fruit chutney and marinated Perfect with a bottle of wine.	olives.
Bruschetta 2 Freshly chopped vine tomatoes, fresh basil, touch of garlic & extra virgin olive oil on top of toaster	€10.50 d bread
Calamari 3,5,9 Deep fried squid rings, grilled lemon, homemade sweet chili mayo and homemade pickles.	€13.50
Zucchini Roll (served cold) (v) (New) 5,6,8 €12.00 Roasted vegetables, spinach, homemade ricotta cheese, grana Padano, cream wrapped in courgette, garnished with homemade pickles & green oil.	
Seafood polenta 1, 3,5 Seafood polenta, sauteed prawns, fresh shallots, lemon juice, parsley, lobster butter, micro leave coriander, whipped citrus mascarpone.	€15.00 es
Funghi Ragu & Polenta 1,8 Porcini polenta topped with 9 mushrooms ragu (pink oyster, oyster, Paris, portobello, brown enok enoki, king oyster, porcini & shiitake) cooked in coconut oil, mixed herbs, mushroom powder, truf lemon zest, fresh tomato, mushroom chips & lemon gel.	
NOTE: Gluten- free bread is available, €2 supplement applies	

Allergens: 1 Celery ,2 Gluten, 3 Seafood, 4 Eggs, 5 Dairy, 6 Nuts,7 Peanuts ,8 Sulphur dioxide 9 mustard

Note: table of four or more guests, a service charge of 10% will be applied.

All our long Pastas are 100% homemade daily

Pappardelle ai funghi e tartufo (v) 2,4,5,8	€24.00
Fresh Pappardelle pasta, mushroom puree, porcini mushroom, Truffle oil, sautéed mushroom sh grano Padano.	naved
Pappardelle panna, pollo e funghi2,5,8Pan fried strips of chicken breast, in cream & mushroom sauce	€28.00
Spaghetti Nduja, Prawns & Ricotta 2,3,4,5,8 Spaghetti alla Nduja with prawns & homemade ricotta	€24.00
Fettuccine ai Frutti di mare 1,2,4,3,8 Fresh Fettuccine pasta, mussels, prawns, calamari, homemade tomato sauce.	€24.00
Melanzane ripiene di ricotta fatta in casa(v) (also in vegan) 1,5 Eggplant rolls filled with homemade herb and creamy ricotta cheese smoked eggplant, spinach a baked in oven in our homemade tomato sauce garnished with homemade pickled onion.	€22.00 and
Zucchine e riso (vegan) Filled round courgette with mixture of rice, vegetables, courgette & mushroom puree, sundried to served with salad	€23.00 omatoes
Risotto Pollo funghi (New) 5, 8 Carnaroli rice with marinated chicken & mixed mushroom ragu.	€24.00
Funghi Risotto (v) (also in vegan) (New)5Carnaroli rice cooked with mixed mushroom ragu.	€21.00
Ravioli (ask for todays flavour) (New) 1,2,3,4,8 Our ravioli is made freshly on daily bases & are coming with different fillings.	€26.00

Our ravioli is made freshly on daily bases	& are coming with different fillings.
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Traditional Pastas	
Παμποπαι μαστασ	
Spaghetti all' Amatriciana 1,2,4,5.8	€23.00
Fresh Spaghetti, Guanciale, fresh chilli, homemade tomato sauce, shaved parmesan cheese.	
Spaghetti alla Carbonara 2,4,5	€24.00
Pan fried guanciale, egg yolk, pecorino cheese	
Pappardelle Ragu (New) 1,2,4,5	€23.00
Slow cooked brisket beef ragu, parsley, shaved grana Padano cheese	
Penne all'Arrabbiatta (V) 1, 2,4	€18.00
Homemade Pomodoro, garlic, chilli topped with freshly cut basil.	

Note : vegan, gluten free pasta & vegan cheese option available

€4.00 supplement applies

Pollo & Carne

Pollo alla Cacciatora 1 Grilled chicken breast supreme topped with peperonata sauce served with salad or creamy mas potatoes.	€28.00 shed
Pollo ai funghi 1,4,5,8 Grilled breast supreme chicken topped with white wine cream mushroom sauce served with cho salad or mashed potatoes.	€28.00 Dice of
Meat of the week (price may vary) 1,5,8 Cooked to your desire, served with mashed potatoes, baby carrots & red wine jus.	
Pesce del giorno (Fish of the day) 1,3.5.8 Served with homemade creamy mashed potatoes & baby carrots	€29.00
<u>Pizza</u>	
Campania veggie (New) 2,5 Mozzarella base, scamorza affumicata, grilled aubergines, onions & oregano	€20.00
Affumicata Caprese (New) 2,5 Tomato sauce, mozzarella di buffalo Affumicata, confit tomatoes, fresh basil & olive oil	€19.00
Piccante pep 2,5 Tomato sauce, fior di latte mozzarella, pickled jalapenos, pepperoni, honey.	€18.00
Bologna & Puglia (New) 2,5,6 Mozzarella base, stracciatella, pistacchio, mortadella & a drizzle of basil pesto.	€22.00
Calzone (New) 2,5 Folded pizza field with tomato sauce, Pepperoni sausage, Ham, mushroom & mozzarella	€18.00
Sweet Lombardia 2,5,6 Blue cheese base, plum onions, gorgonzola, caramelised pear cubes, toasted walnut & balsami	€24.00 c vinegar

<u>Sides</u>

Garlic bread 2,5	€4.00
Garlic bread cheese 2,5	€5.00
Mashed Potatoes 5	€4.50
Sauté potatoes	€4.50
Baby Broccoli / asparagus	€6.00
Chips	€4.00
Side salad	€6.00
Basket of bread 2	€5.00
Olives 6	€6.50

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Desserts

Citrus Panna Cotta (gluten free) 5	€8.50
Infusion creamy Panna cotta with lemon & orange zest, vanilla & homemade fresh fruit sauce of the day.	
Tiramisu 2,5	€8.50
Amaretto liqueur, finger lady biscuits, mascarpone cheese, fresh espresso coffee, cacao powder.	
Not Cannoli 2,5,6	€9.00
Deconstructed homemade cannoli, sweet Pistachio ricotta, chocolate, homemade ricotta, chocolate chips	s, crushed
Pistachio.	
Torta Banoffee (vegana) 2	€8.00
Biscuit base topped with soft toffee glazed cake topped with fresh fruit sauce	
Brownie 2,4,5	€8.50
Warm dark Chocolate brownie with scoop of vanilla ice cream, chocolate syrup & coco powder.	
Selection of Italian ice cream 5	€8.00
Vanilla, strawberry, chocolate	
Affogato 5,8	€9.00
Two scoops of vanilla ice cream with one shot of espresso (add touch of amaretto €5)	
Cheese Plate 2.5	€13.00

Selection of Italian cheese, crackers & fresh grapes

Allergens:

1, Celery ,2 Gluten ,3 Seafood ,4 Eggs ,5 Dairy ,6 Nuts, 7 Peanuts, 8 Sulphur dioxide

Cold beverages

Coke zero	€3.20
Coke	€3.20
Fanta	€3.20
Sprite	€3.20
Fruit juice	€3.50
Still water	€4.50
Sparkling water	€4.50

Hot drinks

Espresso	€2.70
Double espresso	€3.20
Americano	€3.40
Cappuccino	€3.90
Latte	€3.90
Flat white	€3.70
Hot chocolate	€4.20
Macchiato	€3.10
Double macchiato	€3.50
Black tea	€3.50
Green tea	€3.80
Peppermint	€3.80
Irish coffee	€7.90
French coffee	€7.90
Bailys coffee	€7.90
Calypso coffee	€7.90