



DINNER MENU

ANTIPASTI

Wild Mushroom Soup Porcini Tortellini (V) Freshly baked bread (6 wheat, 7, 12)	€7.00
Baked Goat's Cheese(V) Honey, pistachios, balsamic Marinated beetroot, crostini & rocket. (5 Pistachios, 6 Wheat, 7)	€9.50
Wood Fired Mussels Green Lip mussels, garlic, parmesan Crumb, rocket leaves (2 Mussels, 6 Wheat, 7)	€10.50
Bruschetta (V) Tomato Salsa with coriander & Garlic, Auricchio smoked provolone, Grana Padano (6 Wheat, 7)	€7.95
Italian Antipasto to share Selection of salami, hams & Italian cheeses with grilled Vegetables, olives, Le Masseria Extra virgin olive oil, aceto balsamico (5 Pistachios, 6 Wheat, 7, 9)	€15.95
Porchetta Twice cooked pork belly, Braised fennel & orange, Celeriac & apple salad (7, 9, 12)	€11.50

PORTATA PRINCIPALE

Pumpkin Gnocchi (V) Grilled artichoke, baby spinach, Toasted pine nuts, tender stem Broccoli, cream & Parmeggiano Reggiano. (5 Pine Nuts, 6 Wheat, 7, 11)	€15.95
Pollo con La Pancetta Marinated Chicken, pancetta, wild mushroom, Cream, & Grana Padano with penne pasta (6 Wheat, 7, 9, 11)	€15.95
Carbonara Classica Fresh Linguine, pancetta, egg, Pecorino Romano, Parmiggiano Reggiano, cracked Black pepper (6 Wheat, 7, 9, 11)	€15.95
Pizza Festa di Carne Pepperoni, salami, speck, tomato, mozzarella, oregano (6 wheat, 7)	€16.95
Margherita Classica (V) Buffalo mozzarella, tomato sauce & basil (6 wheat, 7)	€13.95
Vegetariano (V) Buffalo Mozzarella, tomato sauce, capers, Pickled red onion, cherry tomatoes, rocket & Basil (6 wheat, 7)	€15.95
Pollo al Pesto Chicken pesto, roast red peppers, onion, buffalo mozzarella, tomato sauce (6 wheat, 7)	€16.95

Costata di Manzo 8 oz Rib Eye Angus Beef, celeriac, truffle Puree, rosemary & garlic butter potato (7, 9)	€26.50
Filetto Fritto di Merluzzo Pan fried cod, parmesan crust, rosemary & garlic potato, vine ripened tomatoes, tender Stem broccoli (3 Cod, 6 wheat, 7)	€16.95

CONTORNI

Skinny Fries (6 wheat)	€4.00
Twice cooked chunky Chips (6 Wheat)	€5.00
Tender stem broccoli With garlic butter (7)	€5.00
Garlic Bread (6 Wheat, 7)	€5.00
Garden Salad (9,13)	€5.00

DOLCE

Vanilla Pannacotta Espresso Gelato (7, 11)	€5.95
Gelato Selection of mixed Italian ice creams (5 ask server, 7, 11)	€5.95
Baked Cheesecake Raspberry & white Cheesecake, raspberry sorbet (6 wheat, 7, 11)	€5.95
Lemon & Pistachio cake Pistachio Gelato (5 Pistachio, 6 wheat, 7, 11)	€5.95

1. Crustaceans, 2. Molluscs, 3. Fish, 4. Peanuts, 5. Nuts, 6. Cereals containing gluten, 7. Milk/milk products, 8. Soya, 9. Sulphur dioxide, 10. Sesame seeds, 11. Eggs, 12. Celery & celeriac, 13. Mustard, 14. Lupin

Should you have any specific dietary requirements, please inform staff of any food allergies prior to placing your order. Our Kitchen and suppliers handle numerous ingredients and allergens, whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Wine Vintages are subject to change.

Our Beef is 100% Irish.



THE
ITALIAN
KITCHEN