

PASTA, ZUPPA & BONTÀ QUOTIDIANE PASTA AND SOUP

PASTA AND SOUP	<i>served for lunch and dinner</i>	euro
Minestrone di verdure (v) (vg) Fresh home made seasonal vegetable and bean soup		6.00
Minestrone con pasta (v) (vg) Fresh home made seasonal vegetable and bean soup with Gragnano pasta		7.50
Spaghetti alla chitarra, salsiccia, funghi e zafferano Spaghetti alla chitarra Gragnano pasta, Tuscan sausage, forest mushrooms and Italian saffron		15.50
Ravioli del Plin con riduzione di arrosto e funghi del bosco (e) Ravioli del Plin with roast meat reduction and forest mushrooms <i>These delicious tiny ravioli are a speciality of Piedemont</i>		16.00
Gnocchi con ragù di manzo biologico irlandese Gnocchi with intense slow cooked ragù of Gilligan's Hereford Irish beef		14.50
Ravioli con funghi e tartufo con fonduta di Grana Trentino DOP (v) (e) Ravioli filled with truffle and mushrooms, Grana Padana fonduta and truffle olive oil.		16.50
Dunne & Crescenzi pasta al sugo buonissimo di pomodoro e basilico (v) (e) (vg) Fresh spaghetti with fresh tomato and basil sauce, Dunne & Crescenzi style		12.00
Tagliatelle verdi con crema di salmone e finocchio profumato all' arancia (e) Spinach tagliatelle with cream of smoked salmon and fennel perfumed with orange		15.50
Petto di pollo al forno con mortadella, fonduta di caciotta senese Downey's free range Irish chicken breast filled with Bolognese mortadella sausage and chantilly of caciotta senese cheese , served with rosemary roast potatoes		18.00
DAL FORNO ~ from our oven		
Salsiccia senese e fagioli borlotti Slow cooked fragrant Tuscan fresh sausage, tomato and borlotti bean casserole		13.50
Parmigiana di melanzane (v) (e) Delightful layers of oven baked aubergines with mozzarella from Campania, tomato and Grana Trentino DOP		12.50
Lasagna Umbra (e) Layers of pasta, mozzarella, rich ragu' of Gilligan's hereford beef, freshly grated Grana Trentino and tomato		12.50

(v) denotes suitable for vegetarians , (vg) denotes vegan friendly

(e) denotes contains egg, ask your server for a full allergen menu

SPECIALITÀ DELLA SERA

Special dishes for the evening

Tagliolini al nero di seppia con frutti di mare (e) Tagliolini squid ink pasta Doran's fresh prawns, mussels and calamari	18.00
Risotto nero venere, gamberi e porro croccante al profumo di finocchietto (v) Black risotto with Doran's king prawns, crunchy leaks, perfumed with wild fennel	18.00
Tonnarelli capesante, fagiolini freschi e zafferano Tonnarelli fresh pasta, Doran's scallops, French beans and saffron	17.00
Nasello in cartoccio con pomodorini, olivi neri, capperi e finocchietto Parcel of Doran's Irish hake with cherry tomatoes, black olives, capers and wild fennel <i>Served with rosemary roast potatoes</i>	24.00
Filetto di manzo Irlandese biologico alla griglia con pesto di rucola e scaglie di Grana Trentino DOP Char grilled fillet of Gilligan's Irish Hereford beef simply char grilled to your liking or <i>served with rocket pesto and Grana Trentino DOP petals or</i> <i>served with forest mushrooms</i> (if you like your fillet cooked well done our chef will cook it butterfly style) <i>Served with rosemary roast potatoes</i>	26.50
Costolette di agnello, guanciaie croccante su crema di fave e raviolo fatto in casa Rack of Gilligan's lamb, crispy pancetta, broad bean vellutata and ravioli filled with lamb sausage <i>Served with rosemary roast potatoes</i>	26.50

CONTORNI (v) – Side dishes

extra sides

Patate di Wicklow arrosto al profumo di rosmarino (v) Roast baby potatoes perfumed with rosemary	4.50
Insalata mista (v) Mixed leaves and tomato dressed with DOP extra virgin olive oil and balsamic vinegar from Modena	5.00
Fagiolini al parmigiano e pepe nero French beans with parmigiano and black pepper	4.50