

ANTIPASTI e ZUPPE**euro***served with warm ciabatta, wholemeal or gluten free bread drizzled with excellent extra virgin olive oil***Minestrone di verdure (v) (vg)****6.5**

Hearty home made vegetable and Tuscan bean soup

Hearty home made vegetable and Tuscan bean soup with Gagnano pasta

7.5**Antipasto misto board****12.5**

Selection of the finest Emilia Romagna and Tuscan charcuterie, chargrilled vegetables with a touch of Ercolina Asiago dop

Mozzarella con melanzane e pesto alla Genovese**12.5**

Campania buffalo mozzarella and aubergine stack with home made almond, pine nut and basil pesto

Prosciutto Toscano, caprino e marmellata di fichi**10**

Rare Tuscan prosciutto with goat's cheese and fig jam

Delizia dell'orto (v) (vg - pesto pot)**12**

House selection of chargrilled aubergines, courgettes, peppers and mushrooms with Italian olives, Tuscan beans, garlic vine ripened tomatoes and pesto pot

LE NOSTRE BRUSCHETTE e CROSTINI *Le favorite dagli italiani***Crostini di paté vegetariani (v)****9**

Toasted breads with our home made pesto selection of black olive - basil, almond and pine nut - artichoke and spicy sun-dried tomato

Bruschetta al Pomodoro (v) (vg)**6**

with vine ripened tomatoes, fresh basil, proper extra virgin olive oil and hint of garlic

Bruschetta al Pomodoro grandiosa (v) six pieces**11****Bruschetta con pesto, caprino e peperoni****8.5**

with home made pesto, goat cheese and char grilled peppers

STUZZICHINI**Olive condite**, Green and black Italian olives in a Mediterranean marinade (v)**4.5****Pesto pot**, our special basil, pine nut and almond pesto**2.5****Bruschetta aglio e olio (v)****3.3**

Toasted ciabatta with garlic, drizzled with DOP extra virgin olive oil

Porzione di pane caldo, portion of warm ciabatta bread drizzled with extra virgin olive oil 2**Porzione di salumi misti** Portion of Emilia Romagna charcuterie**6****Porzione di Speck di Trento** Portion of smoked prosciutto from Trentino**6****Porzione di Prosciutto di Parma DOP, 18 mesi****6.5***For groups of six or more people, a discretionary 10% service charge will be applied*

LATTERIA MOZZARELLA BAR & FORMAGGI

Served with warm bread drizzled

Burrata Pugliese con pomodori, basilico e olive (v) 12
Burrata from Puglia, fresh vine ripened tomatoes and basil

Caprese con mozzarella di Bufala e pesto Genovese (v) 10
Buffalo mozzarella from Campania, fresh ripe tomatoes, fresh basil and home made pesto

Mozzarella con melanzane e pesto alla Genovese 12.5
Campania buffalo mozzarella and grilled aubergine stack with home made almond, pine nut and basil pesto

Caprese con mozzarella vaccina e pesto Genovese (v) 8.5
Mozzarella, fresh ripe tomatoes, fresh basil, home made pesto

Mozzarella con peperoni grigliati e basilico (v) 12
Buffalo mozzarella from Campania, grilled peppers, DOP extra virgin olive oil, fresh basil

Mozzarella con verdure grigliate (v) 12
Buffalo mozzarella from Campania with house grilled vegetables, DOP extra virgin olive oil

Carpaccio di mozzarella con fragole e balsamico di modena 12
Campania buffalo mozzarella carpaccio with strawberries and aged balsamic from Modena

Mozzarella con Prosciutto di Parma e crema di pesto 13
18 month Prosciutto di Parma, buffalo mozzarella from Campania, home made pesto dressing

Taglieri di formaggio sone dei piccoli segreti
Little secrets cheese boards come with fresh seasonal pear, Helen Gee's honey and home made focaccia

Tagliere di formaggi italiani 12
Selection of the best Italian regional cheese, made with noble passion

Tagliere misto di pecorini senesi 12
Tuscan DOP pecorino cheese selection with saffron, pistacchio and peppercorns – 175 g ca.

Tagliere di pecorino al peperoncino 12
Mature Tuscan DOP pecorino flavoured with chilli peppers – 175 g ca.

Tagliere di pecorino peperello 12
Mature Tuscan DOP pecorino flavoured with peppercorns – 175 g ca.

Tagliere di Asiago Dop 12
Mild semi soft Venetian cheese – 175 g ca.

Tagliere di cenerino 13
Extra mature Tuscan DOP pecorino matured under ash – 175 g ca.

Visit our D&C cheese larder next door which is stocked with Grana Trentino, Parmigiano Reggiano, Taleggio, Gorgonzola, Pecorino Romano of the DOP family and numerous cheeses from artisan producers throughout Italy.

SALUMERIA SALAMINI ARTIGIANALI

Delizie del Re *200 g ca. Serves 2* **14.5**

Selection of thick coin cut artisan gourmet Tuscan Salamini “fit for a king”, imported exclusively from Tuscany by Stefano Crescenzi from Siena served with toasted ciabatta and rucola leaves

Salamino al Chianti

Artisan salami flavoured with Barolo wine

Salamino al Tartufo

Artisan salami flavoured with truffle

Salamino Nostrano

Artisan salami special to the Abruzzo region

Salamino al cinghiale

Artisan salami of wild boar meat

Salamino Piccante Napoletano

Artisan salami with chilli

INSALATONE SALADS

D&C salads are dressed with select DOP extra virgin olive oil and aged balsamic vinegar from Modena,

Insalata Contadina **13**

Mixed leaves, pan fried Downey’s free range Irish chicken, string beans, soft sun dried Tomatoes, potato bites

Bresaola punta d’anca in cestino di parmigiano con tagliata di verdure fresche **14**

Thin slips of Italian cured beef and a parmigiano basket filled with vegetable pinzimonio

Insalata Salina summer salad (vg) **11.5**

Mixed leaves, French beans, black olives, fennel, orange and pumpkin seeds

Add pan fried Doran’s prawns **13.5**

Insalata con salmone affumicato irlandese **12.5**

Mixed leaves, Wrights artisan smoked Irish salmon, avocado, cucumber and Ercolin Asiago DOP

Insalata Bomba **10**

Mixed leaves, line-caught Italian yellow fin tuna in olive oil, cherry tomatoes and Campania mozzarella

Insalata del Pastore (v) **10**

Mixed leaves, William pear, walnuts, toma of goats’ cheese, Italian extra virgin olive oil and Helen Gee’s Irish honey

Add on Downey’s free range Irish chicken **3**

A pranzo é sempre gradito uno spuntino gustoso
Lunch calls for delicious morsels

PANINI FIRMATI D&C

Dunne & Crescenzi toasted signature sandwiches (available only at lunchtime)

Wholemeal and gluten free varieties can be made to order

Focaccia porchetta, pomodori secchi e caciotta senese 8.00

Home made focaccia filled with Ariccia porchetta baked ham, sun-dried tomatoes and Ercolin Asiago Dop

Focaccia con buffalo (v) 8.00

Home made focaccia filled with chargrilled courgette, buffalo mozzarella, home made sundried tomato pesto and rucola leaves

Focaccia mortadella, provolone e melanzane 8.00

IGP pistacchio Mortadella from Bologna, provolone and grilled aubergine

Panino salsiccia, peperoni e mozzarella 8.00

Grilled Tuscan fragrant sausage, roast peppers and mozzarella

Panino prosciutto, mozzarella e rucola 7.5

Prosciutto aged 18 months, Campania mozzarella and rucola leaves

Piccantino 7.5

Spicy salami, roast peppers and Ercolin Asiago dop

Panino classico di mozzarella, pomodoro e basilico (v) 7.00

Campania mozzarella, fresh tomatoes and home made almond and basil pesto

Additional cheese, grilled vegetables or salumi 2.00

Add on

Minestrone di verdure (v) (vg) 6.5

Fresh home made seasonal vegetable and bean soup