

ANTIPASTI /STARTERS and sharing plates**euro**

Antipasti are served with warm bread drizzled with excellent extra virgin olive oil, ciabatta, wholemeal or gluten free bread

Antipasto misto board**13.50**

Selection of excellent Emilia Romagna charcuterie, D&C chargrilled vegetables, garnished with Tuscan pecorino cheese

Delizia dell'orto (v)**12.50**

House chargrilled aubergines, courgettes, peppers and mushrooms with Italian olives, Tuscan dressed beans and garlic vine ripened tomatoes

Salmone affumicato con capperi e caprino**12.50**

Burren cold smoked organic salmon over oak, toma of goats' cheese and Sicilian capers

LE NOSTRE BRUSCHETTE e CROSTINI *Le favorite dagli italiani***Bruschetta al Pomodoro (v) 3 pieces****7.50**

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

Extreme Bruschetta al Pomodoro (v) six pieces**14.00****Bruschetta con pate' di pomodori secchi, caprino e peperoni 2 pieces****11.00**

Bruschetta with home made sun dried tomato pesto (**nuts**), goats' cheese and char grilled peppers

Crostini di paté vegetariani (v)**10.00**

Board of toasted breads with home made pesto of black olive, basil, almond and **pine nut**, artichoke and spicy sun-dried tomato

ZUPPA/SOUPS**Minestrone di verdure (v)****7.50**

Tuscan style fresh house vegetable soup

-with bite size Gragnano pasta (v)**8.50****STUZZICHINI/TREATS****Olive condite, Green and black Italian olives in Mediterranean marinade (v)****4.50****Pesto pot, our special basil, pine nut and almond pesto served with warm ciabatta bread****4.50****Bruschetta aglio e olio (v)** Toasted ciabatta with garlic, drizzled with DOP extra virgin olive oil**3.50****Porzione di pane caldo,** portion of warm ciabatta bread drizzled with extra virgin olive oil**3.00****Porzione di salumi misti** Portion of Emilia Romagna salumi**6.00****Porzione di Speck di Trento** Portion of smoked prosciutto from Trentino**6.00****Porzione di Prosciutto di Parma DOP, 24 mesi****6.20**

No service charge except for groups of 6 or more when a 10% service charge will be applied

Our kitchen works with nuts and flour, **please ask your server for a full allergen menu**

(v) denotes suitable for vegetarians **(e)** denotes contains egg **(nuts)** denotes contains nuts

PASTA, & BONTÀ QUOTIDIANE

served for lunch and dinner

Tagliatelle con salmone irlandese, panna e zucchine (e) 16.00
Tagliatelle with finest Irish smoked salmon, cream, courgette and lemon zest

Ravioli del Plin con ragu' emiliano (e) 16.50
Ravioli del Plin with slow cooked ragu' of Gilligan's Irish Hereford beef
These delicious tiny ravioli are a speciality of Piedemont

Risotto con funghi di bosco, vino rosso, speck, mantecato con Grana Padano DOP 16.50
Risotto carnaroli with forest mushrooms, speck smoked bacon, Tuscan red wine, creamed with Grana Padana DOP

Tonnarelli buonissimi con pomodoro, guanciale, peperoncino e scaglie di pecorino (e) 15.00
Tonnarelli pasta with tomato, bacon, chilli and pecorino petals

Saltimbocca di pollo con Prosciutto di Parma 24 mesi e marsala Siciliano invecchiato 19.50
Escallopes of Downey's free range Irish chicken with 24 month Prosciutto di Parma, sage and oak aged Sicilian marsala sauce, served with rosemary roast potatoes

DELIZIE DAL FORNO specialities from our oven

Lasagna tradizionale 13.50
Layers of lasagna, slow cooked ragu' of Gilligan's Hereford beef, creamy mozzarella and freshly grated Grana Trentino DOP

Parmigiana di melanzane (v) 13.50
Delightful layers of oven baked aubergines with mozzarella from Campania, tomato and parmigiano

SPECIALITA' DELLA SERA

special evening dishes

Ravioli con funghi e tartufo con fonduta di Grana Trentino dop (v)(e) 17.50
Ravioli filled with truffle and mushrooms, Grana Trentino DOP fonduta, balsamic reduction and truffled olive oil.

Spaghetti al nero di seppia con frutti di mare 18.00
Squid ink pasta with Doran's king prawns, calamari and mussels

Costata di manzo Irlandese alla griglia con funghi di bosco 28.00
Gilligan's Hereford Irish rib eye marinated, chargrilled, thickly sliced, with a Balsamic vinegar and Sangiovese wine reduction, served with rosemary roast potatoes

Burger Italiano
Gilligan's 100 % Irish Hereford beef, topped with pancetta bacon, tomato, lettuce and provolone DOP mature cheese, served with side of rosemary roast potatoes 15.50

CONTORNI Side dishes

Patate al forno con rosmarino (v)	Rosemary roast potatoes	4.50
Insalata verde con pomodoro (v)	Mixed leaves and tomato salad	5.00

INSALATONE / SALADS

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

Insalata Contadina 14.5

Mixed leaves, pan fried Downey's free range Irish chicken, crunchy bacon, soft sun dried tomatoes, potato bites

Insalata con salmone affumicato irlandese 14

Mixed leaves, Burren cold smoked organic salmon over oak, avocado, cucumber and Asiago DOP (or try with Tuscan prosciutto, 24 months, instead of salmon)

Insalata Bomba 10.5

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

Insalata del Pastore (v) 11.00

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

MOZZARELLA BAR

Caprese con mozzarella di Bufala e pesto fatto in casa (v) 10.00

Buffalo mozzarella from Campania, fresh ripe tomatoes, home made almond **nut** and basil pesto

Mozzarella con melanzane grigliate e pesto della casa (v) 12.50

Buffalo mozzarella and aubergine stack with our home made almond **nut** and basil pesto

Mozzarella con Prosciutto di Parma IGP e rucola 13.00

Buffalo mozzarella with 24 month Prosciutto di Parma and home almond **nut** and basil pesto

TAGLIERI DI FORMAGGIO

Tagliere di formaggi italiani 13.00

Board of Italian regional cheese or selection of Tuscan sheep cheese with seasonal pear, Helen Gee's honey and focaccia

D&C cheese selection - Grana Trentino DOP, Parmigiano Reggiano, Taleggio, Gorgonzola, Pecorino Romano - are Denominazione di Origine Protetta (Protected Designation of Origin) and are imported exclusively by Stefano Crescenzi

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

PANINI FIRMATI D&C

Dunne & Crescenzi toasted signature sandwiches
Wholemeal and gluten free varieties made to order

Available only at lunchtime

Panino con tonno, pomodori secchi e mozzarella 7.50
Yellow fin tuna, sun dried tomatoes, lemon juice and mozzarella

Panino con bufala (v) 8.50
Chargrilled courgette, buffalo mozzarella, home made
sundried tomato pesto and rucola leaves

Panino salsiccia, peperoni e Asiago 8.00
Grilled Tuscan fragrant sausage, roast peppers and Asiago cheese

Panino prosciutto, mozzarella e rucola 8.00
DOP Villani prosciutto, Campania mozzarella and rucola leaves

Piccantino 7.50
Villani spicy salami, roast peppers and goat's cheese

Panino classico di mozzarella, pomodoro e basilico (v) 7.50
Campania mozzarella, fresh tomatoes and home made almond and basil pesto

Add a Tuscan minestrone and bean soup 5.00
Additional cheese, grilled vegetables or salumi 2.00