

DUNNE & CRESCENZI
ITALIAN WINES & FINE FOODS

Menu 32 euro

ANTIPASTI STARTERS

Bruschetta con pate' di pomodori secchi, caprino e peperoni (v)

Bruschetta with homemade sun dried tomato pesto, goats' cheese and char grilled peppers
or

Salmone affumicato Cahersiveen con capperi e caprino

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

Mozzarella con melanzane e pesto della casa (v)

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

PASTA RISOTTO SECONDI

Risotto con funghi di bosco, vino rosso, speck, mantecato con Grana Padano DOP

Risotto carnaroli, forest mushrooms, speck smoked bacon, Tuscan red wine,
creamed with Grana Padana DOP
or

Tagliatelle con salmon irlandese, panna e zucchine

Tagliatelle with finest Irish smoked salmon, cream, courgette and lemon zest (e)
or

Ravioli con funghi e tartufo con fonduta di Grana Trentino IGP (v) (e)

Ravioli filled with truffle and mushrooms, Grana Trentino IGP and truffle olive oil
or

Saltimbocca di pollo con Prosciutto di Parma e marsala siciliana invecchiata

Escallops of Downey's free range chicken with Prosciutto di Parma 24 months, sage and
oak aged Sicilian Marsala, served rosemary roast potatoes
or

Costata di manzo Irlandese alla griglia con funghi di bosco (5 euro extra)

Gilligan's Hereford Irish rib eye marinated, chargrilled, thickly sliced, with a balsamic vinegar
and Sangiovese wine reduction, served with rosemary roast potatoes.

DOLCE DESSERT

Pistacchio cupola (n)

Pistacchio dome filled with ice cream and pistachio
or

Tiramisù al Vinsanto

Tiramisu' prepared with aged Tuscan Vinsanto

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

(v) suitable for vegetarian (n) contains nuts (e) contains egg. Please ask for a full Allergen menu.

Our menu is not suitable for people with nut or other food related allergies. We cook only with
quality Italian extra virgin olive oil, also used in our dressings. No transfats in our cooking.