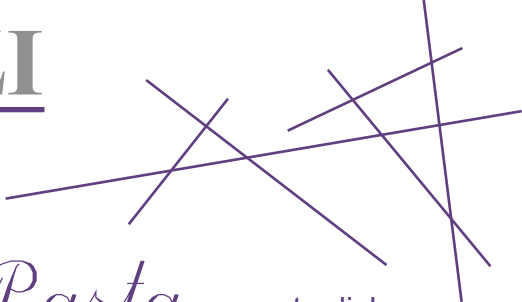


DUNNE & CRESCENZI

L' OFFICINA | RESTAURANT



Antipasti - starters -

	EURO
BRUSCHETTA con TONNO <i>2 pieces of toasted Altamura bread line caught Sicilian tuna preserved in olive oil, garlic, artichokes, vine ripened tomatoes, fresh basil and excellent extra virgin olive oil</i>	9.50
ANTIPASTO MISTO BOARD <i>Emilia Romagna and Tuscan charcuterie, char grilled vegetables with a taste of Asiago DOP, served with toasted Altamura bread.</i>	14.00
BRUSCHETTA RUSTICA (v) <i>Toasted Altamura bread with home-made pesto (<u>nuts</u>), goat cheese and char grilled peppers.</i>	9.50
BRUSCHETTA al POMODORO (v) <i>3 pieces of Toasted Altamura bread with vine ripened tomatoes, fresh basil, and excellent extra virgin olive oil.</i>	7.50
CROSTINI di PATE' VEGETARIANI (v) <i>8 pieces of toasted ciabatta bread with our home made pestos (black olive, Genovese with <u>nuts</u>, artichoke and sun-dried tomatoes).</i>	11.00

Insalatone

- seasonal mixed salads -
Dressed with DOP extra virgin olive oil and aged balsamic vinegar

SUPERBA <i>Mixed leaves, marinated pan fried Gilligan's Irish chicken, beetroot and super power seeds.</i>	14.00
BURREN <i>Mixed leaves, Brigita Curtin's organic oak cold smoked Irish salmon, avocado, cucumber and Asiago DOP cheese (or try it with our 24 month cured Tuscan prosciutto, instead of salmon).</i>	13.50
MEDITERRANEA <i>Mixed leaves, Sicilian line-coughts yellow fin tuna preserved in olive oil, cherry tomatoes and Campania mozzarella.</i>	12.00
CAPRINO (v) <i>Mixed leaves, Toma of goat cheese, cherry tomatoes, smoked almonds, sundried tomatoes and avocado.</i>	12.50
CAPRESE di BUFALA e PEPERONI (v) (without leaves) <i>Buffalo mozzarella from Campania, chargrilled peppers, fresh basil and home made pesto (<u>nuts</u>).</i>	10.50
Add free range Irish chicken	3.00

Spuntino

- a light snack - Gluten free varieties made to order
Toasted panini served with a cocotte of Minestrone soup.

PANINO VALTELLINA (Rolled oats wholemeal bap) <i>Roast culatello herbed ham, Taleggio DOP cheese, Ballymaloe relish</i>	11.00
PANINO CAMPANIA (v) (Warm Ciabatta) <i>Fresh Campania mozzarella, vine ripened tomatoes, and our signature house pesto (basil, almond and pine <u>nuts</u>)</i>	11.00
PANINO PICCANTINO (Warm Ciabatta) <i>Tuscan chilli salame, mature DOP Provolone cheese, and soft sun-dried tomatoes, on warm ciabatta.</i>	11.00
PANINO EMILIA (Warm Ciabatta) <i>24 month prosciutto, Campania mozzarella and rucola leaves</i>	11.00
PANINO VEGANA (Warm Ciabatta) (v) (vg) <i>Grilled aubergine, courgette, tomato, sun dried tomato pesto</i>	11.00
Add cheese, grilled vegetables or salumi	2.00

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly, (e) denotes contains egg.

Piatti di Pasta - pasta dishes -

	EURO
PANZEROTTI con FUNGHI DI BOSCO (v)(e) <i>Ravioli forest mushrooms with Grana Trentino DOP cheese fonduta.</i>	16.50
TAGLIATELLE al RAGU' BOLOGNESE <i>Tagliatelle pasta with slow cooked traditional Bolognese, Gilligan's farm beef.</i>	15.50
SPAGHETTI all' AMATRICIANA <i>Thick spaghetti, pancetta bacon, tomato, hint of chilli and pecorino D.O.P cheese petals.</i>	15.50
FETTUCCINE VERDI al SALMONE <i>Spinach fettuccine egg pasta, smoked Irish salmon, white wine and a touch of cream.</i>	16.50
RAVIOLI al SALMONE <i>Ravioli pasta filled with Atlantic salmon and dill, in a fresh tomatoes sauce and hint of cream.</i>	16.50
RISOTTO alla SALSICCIA <i>Carneroli Risotto with Tuscan sausage, forest mushrooms, Italian saffron, and shavings of Grana Trentino DOP cheese.</i>	16.50

Carne

- the meat counter -
Served with a choice of roast potatoes or a mixed salad

BURGER ITALIANO <i>Gilligan's 100% Irish Hereford beef, topped with pancetta bacon, tomato, lettuce and provolone cheese.</i>	15.90
SALTIMBOCCA di POLLO <i>Escallopes of Gilligan's Irish chicken with 24 month Prosciutto di Parma, sage and oak aged Sicilian marsala sauce, served with rosemary roast potatoes.</i>	19.00
Extra portion of roast potatoes or mixed salad	4.50

Zuppa - soup -

Served with toasted Altamura bread

LENTICCHIE (v) (vg) <i>Lentil, carrot and tarragon soup.</i>	6.00
MINISTRONE (v) (vg) <i>Hearty vegetable and Tuscan bean soup, prepared daily.</i>	6.50

Rosticceria Pizza

- traybake style pizza - served daily until 4.00 pm

MARGHERITA (v) <i>Mozzarella, tomato and fresh basil.</i>	14.00
SALSICCIA <i>Tuscan sausage, tomato, mozzarella and mushrooms</i>	15.50
DIAVOLA <i>Spicy chilli salame, mozzarella and tomato.</i>	15.00

We do not have a service charge, except for groups of 6 persons or more where 10% service charge will be applied.

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Stuzzichini

- treats -

OLIVE CONDITE (v) (vg) <i>Green and black marinated Italian indigenous dressed olives.</i>	5.00
PESTO POT (v) <i>Our special basil, pine nut and almond pesto with warm bread.</i>	4.50
PANE CALDO (v) (vg) <i>Warm Alta Mura bread drizzled with extra virgin olive oil.</i>	2.50
BRUSCHETTA AGLIO e OLIO (v) (vg) <i>Toasted Alta Mura bread brushed with garlic and drizzled with extra virgin olive oil.</i>	3.50

Gelateria

- ice-cream bar -

Our creamy Italian gelato is sourced from artisanal Sicilian producers

CASSATA SICILIANA <i>Ice-cream slice with candied fruits, pistacchios, and sponge.</i>	6.50
CUPOLA al PISTACCHIO <i>Ice-cream dome with pistacchio.</i>	6.50
TARTUFO BIANCO <i>White chocolate ice-cream with a coffee cream heart, topped with meringue dusting and drowned in a dark chocolate liqueur.</i>	6.50
SORBETTO al LIMONE <i>Lemon sorbet infused with Sorrento Limoncello.</i>	6.50
GELATO <i>A choice of three scoops of your favourite Italian ice-cream: Flavours: chocolate, vanilla, pistacchio, strawberry.</i>	6.50
GELATO AFFOGATO <i>Our Italian vanilla pod ice-cream drowned in a choice of: espresso coffee, limoncello, or Amaretto di Saronno liqueur</i>	7.50

Dolci Nostrani

- house desserts -

TIRAMISÙ al VINSANTO <i>L'Officina Tiramisù.</i>	6.50
TORTINA di CIOCCOLATO <i>Warm chocolate brownie with vanilla pod ice-cream.</i>	6.50
PANNA COTTA (gf) <i>Creamy Panna Cotta with forest berry compote</i>	6.50
CANTUCCINI con VIN SANTO <i>Tuscan Cantuccini biscuits (<u>nuts</u>) with Vin Santo desssert wine.</i>	7.50
TRADITIONAL FRESHLY BAKED SCONE <i>Served with Irish butter, cream and Helen Gee's jam</i>	3.50
SELEZIONE di PICCOLA PASTICCERIA <i>Selection of L'Officina biscuits with warm chocolate pot (<u>nuts</u>).</i>	5.50

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Caffè

- coffee -

We source our coffee beans from master blenders and roasters from Salerno. The beans are freshly ground by our baristi on demand.

ESPRESSO	A single shot of espresso	2.00
CAPPUCCINO	A single shot with foamed milk	2.90
DOUBLE ESPRESSO	Double shot of espresso	2.75
MOCHA	A single shot with hot chocolate	3.50
HOT CHOCOLATE	Italian style, or Irish.	3.50
MACCHIATO	A single shot with a drop of foamed milk	2.00
LATTE	A single shot in a glass with foamed milk	3.10
BLACK COFFEE	Americano style, espresso and hot water	2.30
WHITE COFFEE	An Americano with foamed milk	2.90

ALL LARGE COFFEES 3.80
LARGE BLACK COFFEE 3.00

La via del Te'

- the tea house -

Speciality loose leaf silk sachet tea, served by the pot

BREAKFAST	Indian and Ceylonese black tea	3.00
GREEN	Chinese gunpowder pearls	3.50
MIXED BERRY	Hibiscus, elderberry, marigold	3.50
CAMOMILE	Whole matricaria flowers	3.50
ROSEBUD	Chinese green and rosebud black tea	3.50
MINT	Maroccan Nanah and Chinese green	3.50
PURIFY	Yerba, lemongrass, eldeberry, gunpowder	3.50
LIQUORICE	Fenel seeds and liquorice root	3.50
MICHELANGELO	Oolong, sunflower petals, red berries	3.50
PAI MUTAN	White tea and Chinese spring time	3.50
POT of BARRY'S	Because we haven't forgotten our roots !	2.60

Bibite

- soft drinks -

SAN PELLEGRINO	Orange, Lemon, or Chinotto sodas	3.00
COCA-COLA	Diet coke also available	3.00
7 UP	7UP Zero also available	3.00
ICED TEA	Lemon or Peach	3.00
JUICES	Pinapple, Pear, Apple, or Peach	3.00
BOTTLED WATER	500ml, still or sparkling	3.00
BOTTLED WATER	750ml, still or sparkling	5.50
FILTERED WATER	Unlimited refils, still or sparkling	1.00

Festa

Ask a member of our team for the other menus on offer

WINE LIST

SEASONAL SET MENUS

BREAKFAST MENU
(until 11.30 am)

AFTERNOON TEA MENU
(after 4.00 pm)

(gf) denotes gluten free. Our desserts and ice-creams may contyain nuts. Please consult our allergen menu available at our bar counter and upon request from our staff.