

Antipasti sharing boards

served with ciabatta, wholemeal or gluten free bread

			euro
Antipasto Misto	Salumi board with gourmet Emilia Romagna salami and prosciutto, garnished with Asiago DOP, olives and house grilled vegetables		12.50
Antipasto Vegetariano	Chargrilled and marinated aubergine, courgettes, mushrooms, and Italian olives, soft sun dried tomatoes, tinged with Asiago DOP	(v)	12.00
Bruschetta (3 pieces)	Toasted ciabatta brushed with garlic, topped with vine ripened tomatoes, excellent extra virgin olive oil and fresh basil	(v)	7.50
Rustica	Toasted ciabatta, chargrilled peppers, homemade basil and almond pesto, goat cheese and rucola	(v)	8.50
Delizie di formaggi	Selection of gourmet Italian artisan cheese and Helen Gee's honey	(v)	8.00
Salmoncino Irlandese	Burren smoked organic cold smoked salmon over oak Irish salmon with toma of goats' cheese and Sicilian capers		12.00
Involtoni di Bresaola	Dry aired bresaola beef parcel of goat cheese and Helen Gee's honey		8.00

Zuppa

Minestrone soup	Homemade Tuscan vegetable and bean soup	(v)	6.00
	Homemade Tuscan vegetable and bean soup with bite size pasta	(v)	8.50

Stuzzichini/Treats

Olive	Selection of delicious indigenous Italian olives	(v)	5.00
Pesto Pot	Wonderful basil, and almond pesto and warm bread	(v)	4.50
Altamura	Basket of freshly baked Alta Mura bread (Puglia style) with extra virgin olive oil and Modena balsamic dip	(v)	4.50
Pane Caldo	Warm L'Officina bread drizzled with DOP extra virgin olive oil	(v)	2.50
Aglione Olio	Toasted Altamura brushed with garlic and drizzled with DOP extra virgin olive oil, seasoned with Sicilian salt and cracked black pepper	(v)	3.50

(v) denotes suitable for vegetarians, (e) denotes contains egg. Full Allergen menu available for consultation

We cook only with premium Italian extra virgin olive oil, also used in our dressings.

No trans fats are used in our cooking. Olives may contain stones – Fish may contain bones

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

Pasta/Risotto

Risotto	Carnaroli risotto with cream of spinach, Burren organic cold smoked salmon over oak and hint of citrus zest	17.50
Pasta al nero di seppia	Squid ink pasta with Doran's, calamari, king prawns, hake chilli flakes and cherry tomatoes (e)	18.00
Ravioli del Plin	Mignon beef/ pork filled ravioli with slow cooked ragu' of Gilligan's Hereford Irish beef	16.00
Linguine	Linguine with Doran's prawns, home made pine-nut, basil and almond pesto	16.00
Calamarata	Salsiccia Tuscan sausage, forest mushrooms, Italian saffron, Grana Trentino DOP petals	16.50
Panzerotti	Panzerotti ravioli filled with forest mushrooms/ Grana Trentino DOP fonduta and truffled olive oil (v) (e)	16.50
Lasagna Umbra	Layers of pasta, creamy mozzarella, tomato, slow cooked ragu' of Gilligan's beef and parmigiano (e)	14.00

Carne & Pesce/ Meat & Fish counter

Petto di pollo al forno	Gilligan's Co. Mayo Irish chicken breast filled with mortadella sausage and chantilly of caciotta senese cheese, white truffle oil, <i>served with rosemary roast potatoes</i>	20.00
Fillet of beef	Chargrilled Gilligan's fillet of Hereford Irish beef with Grana Trentino DOP petals, <i>rucola leaves, fig balsamic jus, served with rosemary roast potatoes</i>	26.50
Nasello al cartoccio	Parcel of Doran's hake with red onion, asparagus and cherry tomatoes <i>served with rosemary roast potatoes</i>	24.00
Tegame di salsiccia	Slow cooked casserole of Tuscan sausage, spicy salami, tomato and borlotti beans <i>served with rosemary roast potatoes or side salad</i>	14.50

Sides

Patate al rosmarino	Baby roast potatoes perfumed with rosemary	4.50
Side Salad	Mixed leaves, cherry tomatoes dressed with proper extra virgin olive oil and balsamic vinegar from Modena	5.00

Mediterranean salads

Dressed with excellent extra virgin olive oil and aged balsamic vinegar from Modena and served with warm ciabatta, Bretzel wholemeal or gluten free bread

Super Salad	Mixed leaves, pan fried Doran's king prawns chick peas, super pumpkin seeds and lemon juice	12.50
Insalata contadina	Mixed leaves ,Irish chicken, crispy Italian pancetta and chargrilled peppers	12.50
Insalata Mediterranea	Mixed leaves with Italian line caught yellow fin tuna in olive oil, pachino tomatoes and mozzarella vaccina	10.50
Insalata Del Pastore	Mixed leaves, crisp pear, goat cheese, (v) walnuts and Helen Gee's local Irish honey	10.50
Insalata con salmone	Mixed leaves, Burren smoked organic cold smoked salmon over oak, avocado, cucumber Asiago DOP (or try with Tuscan prosciutto, 24 months, instead of salmon)	14.00

Salads without leaves

Bufala Caprese with prosciutto	Campania creamy buffalo mozzarella, vine ripened tomatoes, Prosciutto di Parma 24 months and homemade pine and almond nuts and basil pesto	12.50
Bufala Caprese with roast peppers	Campania creamy buffalo mozzarella, chargrilled peppers and homemade pine and almond nuts and basil pesto	12.50
Bufala Caprese	Campania creamy buffalo mozzarella, vine ripened tomatoes (v) and home made pine and almond nuts and basil pesto	10.00

Buon Appetito

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

Panini

(available only at lunchtime)

All sandwiches are served with cocotte of homemade minestrone soup

Panino salsiccia,	Ciabatta, Tuscan sausage, roasted peppers and creamy goats' cheese	10.00
Emilia	Ciabatta, Prosciutto di Parma 24months , mozzarella from Campania and rocket	10.00
Genovese (v)	Ciabatta, Mozzarella from Campania, fresh tomatoes and homemade pesto (nuts)	10.00

TASTY ADD ONS

Chargrilled vegetables (<i>courgettes, aubergines or artichokes</i>)	2.50
Buffalo mozzarella	2.50
DOP prosciutto di Parma	
5.50	