

# Lunch Menu

## APERITIVI – Starters

**Zuppa di Mercato** €5.00  
*Cappuccino of fresh vegetable soup*

**Antipasti con Caponata** €8.00  
*Parma ham with caponata & marinated olives*

**Cozze alla Marinara** €8.00/ €12.65  
*Steamed mussels in white wine, tomato concasse, flat leaf parsley & lemon*

**Bocconcini di mozzarella** €6.25  
*fresh mozzarella di Bufala deep fried with a garlic /chive mayonnaise*

**Salmone con Riso** €7.50  
*Aborio rice balls mixed with smoked salmon, chive, chilli & parmesan cheese*

**Bruschetta con Funghi** €6.50  
*Bruschetta with mushroom, basil, tomatoes & garlic*

## Le Paste e Risott

**Tagliatelle di Cozze** €12.00  
*Tagliatelle with lemon sautéed mussels, white wine, chilli & garlic*

**Tagliatelle Carbonara** €11.00  
*Pasta ribbons with in a carbonara sauce with parmesan cheese*

**Spaghetti Bolognese** €11.00  
*Spaghetti with meat ragu & organic tomato sauce*

**Fusilli Pomodoro** €10.00 (v)  
*Fusilli with organic tomato sauce & basil*

**Ravioli all' Italiana** €12.00 (v)  
*Pasta parcels filled with spinach and ricotta cheese on a tomato and fresh basil sauce*

**Risotto con Prezzemolo** €11.00 (v)  
*Risotto with leeks, spinach, chives & peas*

**Spaghetti Aglio Olio E Peperoncino** €10.50 (v)  
*Fresh pasta tossed in extra virgin olive oil, garlic chilli and fresh parsley*

**Gnocchi con Burro e Salvia** €11.00 (v)  
*Potato dumplings tossed in butter sage herb and seasoned with freshly ground black pepper*

# Lunch Menu

## SECUNDI – Main Courses

*See Menu Board for Today's Specials*

**Tagliatta di Mango** €14.00  
*Julienne of beef fillet pan fried with garlic and rosemary and served on a bed of fresh rocket leaves  
Parmesan shavings, aged balsamic*

**Melanzane Parmigiana** €11.25  
*Oven baked layers of grilled aubergines, mozzarella cheese, tomato sauce and basil*

**Pollo e Pancetta alla Napoli** €12.65  
*Chicken breast wrapped with smoked ham, pear and gorgonzola cheese in a cream and white wine sauce Served with garlic*

**Tortino de Pesce** €11.25  
*Flakes of fresh fish folded with creamy mash potato and herbs served with a fresh garden salad and chilli sauce*

## INSALATA – Salads

**Insalata primavera** €11.25  
*Traditional cold pasta and vegetable salad with tossed in DOC, extra virgin olive oil*

**Insalata di Fagioli e Tonno** €11.25  
*Tuna salad with borlotti and cannellini beans, sundried tomato, red onion and fresh rocket salad*

**Insalata Caprese V** €11.65  
*Fresh buffalo mozzarella, sliced fresh tomatoes and fresh basil with DOC, EV, Olive oil*

**Insalata di Pollo Afumicato** €12.65  
*Romaine lettuce, sliced chicken fillet tossed in a ceaser salad dressing with parmesan shavings*

## CORTORNI – Side orders

**Ratatouille di verdure** - oven baked vegetables with tomato and herbs €4.65

**Pane di aglio** - garlic bread rubbed with "DOC" extra virgin olive oil €3.00

**Patato arrosto** - cubed potato with rosemary and garlic €4.00

**Insalata Verde misto** - mixed leaf salad cherry tomato onion and olives €4.00

**Bowl of marinated olives** – marinated in chilli garlic and fresh herbs €2.65

# Vino Rosso – Red Wines

## House Wine

**Montepulciano D'Abruzzo** €22.50  
*1/2 Carafe €12.50 Glass €6.50*

**Rosso Puglia, Vezzani, 2007** €19.90  
*Glass €5.50*

1. **Montepulciano Abruzzo "Black Label", 2007** €24.90  
*Abruzzo: Montepulciano*

2. **Canto Rosso by Endrizzi - Merlot** €24.90  
*Trentino: Merlot*

3. **Chianti Colli Senesi by Salchetto** €28.90  
*Tuscany: Sangiovese*

4. **Morellino di Scansano by Serpaia Maremma** €29.50  
*Tuscany*

5. **Cabernet Sauvignon, Endrizzi, 2006** €29.00  
*Trentino: Cabernet Tuscany*

6. **Lacryma Christi del Vesuvio, 2007 - Campania** €33.50  
*100% Coda di Volpe del Vesuvio, Campania*

7. **Valpolicella Ripasso, by Lo Tobe - Veneto** €28.50  
*Veneto: Rondinella, Corvina*

8. **Aglianico, Mastroberardino, 2007 - Campania** €33.90  
*Campania*

9. **Dolcetto D'Alba 2006** €29.00  
*Piedmont Sandrone*

10. **Sangiovese, Farnes** €24.90  
*Cabernet Tuscany*

11. **Costera Cannonau by Argiolas 2006** €32.90  
*Sardinia: Cannonau (Best of Wine in Ireland 2008)*

## Vino Bianco - White Wines

### House Wine

**Pinot Bianco** €22.50  
1/2 Carafe €12.75 Glass €6.50

**Bianco Sicilia, Vezzani, 2008** €19.80  
Glass €5.50

1. **Poggio al Tufo, DOC, Vermentino "2007"** €28.50  
*Sardinia: Vermentino*
2. **Trebbiano Vicenne, Pieterantoni, 2008** €24.90  
*Abruzzo: Trebbiano*
3. **Canto Bianco Endrizzi, 2008** €24.90  
*Trentino: Merlot*
4. **Anselmi San Vincenzo, 2008** €28.50  
*Trentino*
5. **Pinot Grigio Endrizzi, 2008** €28.50  
*Trentino: Pinot Grigio*
6. **Chardonnay "2008" Farnese, Tuscany** €29.00  
*Trentino: Chardonnay*
7. **Sauvignon Blanc, Conte Brandolini, 2007** €31.00  
*Friuli: Sauvignon Blanc*
8. **Gavi di Gavi, Produttori del Gavi, 2007** €33.90  
*Piedemonte: Cortese*
9. **Fiano di Avellino - Mastroberardino "2007"** €33.90  
*Piedemonte*

## Sparkling Wines / Prosecco / Rose

10. **Prosecco, Cantina Endrizzi 2007** €??.??
11. **Prosecco Conti d'arco Brut Frizzante** €33.90
12. **Prosecco Colli Trevigiani - Rose** €25.00

## Cocktails – €6.40

**Bellini** - Fresh peach juice and Prosecco

**Rossini** - Fresh orange juice/Prosecco

**Mimosa** - Fresh orange juice/Prosecco

**Sprizzino** - Aperol on ice with Prosecco

**Stregata** - Strega (italian herb liqueur) mixed with pineapple juice and soda served on the rocks

**Sgroppino** - Limoncello, lemon iced sorbet, and Prosecco

**Lamponi** - Limoncello, fresh raspberry liqueur, Prosecco.



## Aperitivi

**Campari**

**Martini Rosso / Bianco / ExtraDry –**

**Noilly Prat - Pernod – Dubonnet - Amaro**

## Imported Italian Beers

- |                                  |       |
|----------------------------------|-------|
| <b>Menabrea</b>                  | €5.00 |
| <b>Birra Moretti 4.7%</b>        | €5.00 |
| <b>Peroni Nastro Azzura 5.1%</b> | €5.00 |
| <b>Peroni Gran Riserva 6.6%</b>  | €6.00 |

## Bevende - Soft Drinks

- |   | Regular | Large |
|---|---------|-------|
| <b>San Pellegrino - Sparkling water</b>       | €2.65   | €4.20 |
| <b>Aqua Panna - Still water</b>               | €2.65   | €4.20 |
| <b>San Pellegrino - Orange soda</b>           | €2.60   |       |
| <b>San Pellegrino - Lemon soda</b>            | €2.60   |       |
| <b>Chinotto San Pellegrino</b>                | €2.20   |       |
| <b>Iced Tea - Lemon or Peach</b>              | €2.60   |       |
| <b>Fruit Juices - Pear, Apricot, Peach</b>    | €2.00   |       |
| <b>Fruit Orange Juice</b>                     | €2.85   |       |
| <b>Coca Cola - Diet Coke - 7Up etc -200ml</b> | €2.65   |       |
| <b>Baby mixers</b>                            |         | €2.00 |

## Liqueurs – Liquore

- |   |       |
|---|-------|
| <b>Flaming Sambuca molinari</b>         | €4.00 |
| <b>Frangelico</b>                       | €4.00 |
| <b>Grappa Nonino chardonnay Riserva</b> | €5.00 |
| <b>Limoncello</b>                       | €3.50 |
| <b>Strega</b>                           | €4.00 |
| <b>Galliano</b>                         | €4.00 |
| <b>Vin Santo e Cantuccinif</b>          | €5.60 |
| <b>Amaretto</b>                         | €4.00 |
| <b>Amaro Averna</b>                     | €4.00 |
| <b>Bailey's</b>                         | €4.00 |
| <b>Vecchia Romagna</b>                  | €4.00 |
| <b>Sambuca Negri Molinari</b>           | €4.00 |

## Speciality Coffee – €7.00

- Bailey's Coffee** - Bailey's liqueur combined with a smooth latte.
- Irish Coffee** - Irish whiskey, coffee and fresh cream.
- Jaded Lady** - Creme de menthe, espresso and steamed milk.
- Orange Mocha** - Cointreau, chocolate, espresso and fresh cream.
- Napoli** - Sambuca, espresso with a milk foam.

## Hot Beverages

- |                                 |             |
|---------------------------------|-------------|
| <b>Caffe Latte</b>              | €2.85/€3.10 |
| <b>Cappuccino</b>               | €2.85/€3.10 |
| <b>Americano</b>                | €2.30/€2.60 |
| <b>Espresso/Doppio espresso</b> | €1.95/€2.70 |
| <b>Espresso Macchiato</b>       | €2.10       |
| <b>Hot Chocalate</b>            | €3.00/€3.40 |
| <b>Caffe Mocha</b>              | €3.00/€3.40 |
| <b>Speciality Teas</b>          | €2.20       |

*Earl grey - camomile - lemon zest - green tea.- Irish breakfast tea.*



## Pizza Menu



## Pizza Menu

- 1. Tomato sauce, mozzarella & fresh basil** €11.50  
*Pomodoro, mozzarella e basilico*
- 2. Tomato Sauce mozzarella & mushrooms** €12.00  
*Pomodoro, mozzarella e funghi*
- 3. Ricotta cheese, spinach, roast peppers basil & garlic** €12.30  
*Ricotta, spinaci, peperoni grigliati, basilico e aglio*
- 4. Spinach, Spicy Pancetta, Black olives & ricotta** €12.30  
*Spinaci, pancetta picante, olive nere e ricotta*
- 5. Tomato sauce, red onion, Mareno ham, basil & rocket** €12.30  
*Pomodoro, cipolla rosso, speck di Mareno, basilico e rucola*
- 6. Tomato Sauce, Mozzarella, Parma ham & fresh basil** €12.30  
*Pomodoro, mozzarella, prosciutto di Parma e basilico*
- 7. Tomato Sauce Mozzarella, Basil & anchovy fillets** €12.30  
*Pomodoro, mozzarella, basilico e acciughe*
- 8. Tomato Sauce, spicy salame, mozzarella & basil** €12.30  
*Pomodoro, salame picante, mozzarella e basilico*
- 9. Tomato sauce, shrimp, mozzarella, oregano & garlic** €13.50  
*Pomodoro, mozzarella, gamberetti, oregano e aglio*
- 10. Tomato Sauce, Italian sausage, mushrooms & oregano** €13.50  
*Pomodoro, salsicce Italiane, funghi e oregano*
- 11. Tomato sauce, artichokes, olives, mushrooms, soft fried egg & roast ham** €13.50  
*Pomodoro, carciofi, olive, funghi, uovo fritto molle, e prosciutto cotto*
- 12. Folded Pizza, tomato sauce, roast ham & mozzarella** €13.50  
*Mozzarella, speck e provola*