



EAT WELL. DRINK WELL. LIVE WELL.

STARTERS

BURRATA €12.00

Bronte Pistachio encrusted Burrata cheese, with fresh rocket, sun dried tomato and balsamic dressing with toasted sourdough {1,7,8,12}

CAMEMBERT BRUSCHETTA €11.00

Melted Cooleney camembert over toasted sourdough bread, fig chutney, Parma ham {1,7,12}

TOMATO & BASIL BRUSCHETTA €8.00

Sourdough Bruschetta with heirloomtomatoes, basil oil & garlic {1,12} Add avocado or burrata €3

PRAWN PIL PIL €13.50 €19.50

Atlantic prawns deep fried in a spicy garlic butter sauce served with toasted sourdough bread {1,2,7}

ANTIPASTI BOARD €20.00

A weekly selection of Irish and Italian charcuterie and cheeses served with toasted sourdough, breadsticks, roasted Mediterranean veg, hummus, olives {1,7,8,12}

SALADS

CESAR SALAD €15.00

Homemade Caesar dressing, baby cos lettuce, croutons, pancetta and parmesan shavings {1,3,4,7,9,10,12}

SUPERFOOD SALAD €15.50

Quinoa, carrots, pomegranate, pickled onions, Cabbage, Roasted peppers, mixed leaves, hummus, toasted mixed seeds. Goat's cheese. {7,8, 11,12}

POKE BOWL €16.50

Sushi rice, pickled cucumber, wakame seaweed, bean sprouts, avocado, spring onions, Pickled mushrooms, edamame beans, Tofu, sesame seeds. {6,11,12}

SALAD ADD-ONS

Roasted Chicken / Avocado / Parma Ham/
Smoked Salmon / Atlantic Prawn / +€4

SIDES

ITALIAN SIDE SALAD €5.00

Cherry tomato, onions, olives, seasonal salad leaves with balsamic and honey dressing {10,12}

PLAIN POTATO WEDGES €5.00

Woodfire potato wedges

TRUFFLE PARMESAN WEDGES €5.50

Woodfire potato wedges with truffle oil & parmesan {7}

CHILLI BEEF RAGU & CHEESES WEDGES €6.00

Woodfire potatoes wedges with chilly beef ragu and cheese {7,9,12}

PASTA

HOUSE GNOCCHI €17.00

Potato gnocchi in gorgonzola sauce, courgettes, walnuts, chives. {1,7}

RIGATONI BOLOGNESE €16.50

Rigatoni pasta with our slow cooked Bolognese sauce {1,7,9, 12}

TAGLIATELLE MUSHROOM €16.50

Tagliatelle with woodfired roast mushrooms, tossed in ceps creamy sauce, topped with parmesan. {1,7,12}

SPAGHETTI ARRABBIATA €14.00

Spaghetti with tomato sauce, Fresh chilli, garlic, fresh basil topped with parmesan and parsley. {1,7} Chicken 3€/ Prawns €4

SEAFOOD RISOTTO €23.00

Arborio risotto with Prawns, Calamari, Mussels, saffron and pepper puree, chives. {2,4,7, 9,12,14}

CLASSIC LASAGNE €18.00

Layers of slow cooked beef ragu, fior di latte mozzarella, bechamel sauce served with side salad . {1,3,7,9,10,12}

RICOTTA SPINACH RAVIOLI €19.00

Ravioli tossed in nduja butter, pecorino, basil {1,7,12}

GLUTEN FREE OPTION AVAILABLE +€2

PIZZA

MARGHERITA €14.50

San marzano tomato sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil {1,7}

THE BOLOGNA €16.50

Our signature bolognese sauce, Dubliner cheddar, pecorino romano, crispy pancetta {1,7,9, 12}

QUATTRO FORMAGGI €17.00

White base (no sauce), cashel blue cheese, fior di latte mozzarella, smoked scamorza, 18-month parmigiano {1,7}

VIVALDI €17.50

San marzano tomato sauce, fior di latte mozzarella, red onion, mushroom, crispy pancetta {1,7,12}

POLLO MELT €17.50

White base, fior di latte mozzarella, Wicklow brie. roast chicken. basil pesto. fresh tomato {1,7,8(cashew & pine nuts)}

CALABRESE €18.00

San Marzano tomato sauce. Cashel blue cheese. fior di latte mozzarella. smoked scamorza. 'nduja sausage. olives. red onion. chili flakes {1,7}

SIMPLY PEPPERONI €18.00

San Marzano tomato sauce. fior di latte mozzarella. pepperoni, oregano, and more pepperoni {1,7,12}

ISABELLA €16.50

White base, fior di latte mozzarella, Limerick cooked ham, spinach, mushroom {1,7,12}

CHORIZO & GOAT'S CHEESE PIZZA €18.00

San Marzano tomato sauce, fior di latte mozzarella, goat's cheese, gubbeen chorizo, caramelized red onion {1,7,12}

DIAVOLA €18.00

San Marzano tomato sauce, fior di latte mozzarella, pepperoni, nduja sausage, chorizo, ham, and chili flakes {1,7,12}

VEGANO €18.00

San Marzano tomato sauce, vegan cheese, roasted aubergines, grilled courgettes, artichoke, red onion, cherry tomato, spinach, olives{1,6,12}

FOCACCIA

CHEESY GARLIC PIZZA BREAD €8.50

Our homemade pizza dough brushed with garlic oil and topped with mozzarella {1,7}

FOCACCIA PARMA HAM €14.50

Homemade focaccia with parma ham dop, fresh rocket, cherry tomato, parmesan shavings {1,7,12}

FOCACCIA SMOKED SALMON €15.50

Homemade focaccia with smoked salmon, cream cheese, lemon zest & fresh rocket {1,4,7}

FOCACCIA CAPRESE €14.50

Homemade focaccia with plum tomatoes, macroom buffalo mozzarella, fresh basil & oregano {1,7}

DESSERTS

WARM FUDGE BROWNIE CHOCOLATE CAKE €7.00

Served with a cool scoop of vanilla ice cream {1,3,7}

TIRAMISU €7.00

Made fresh daily, from kitchen to plate {1,3,7}

BANOFFEE MESS €7.00

A sweet fusion between banoffee & eton mess {1,3,7}

CHEESECAKE OF THE DAY €7.00

Please ask your server {1,3,7}

GELATO / SORBET (CHOOSE 2 SCOOPS) €6.00

GELATO Vanilla, chocolate, strawberry. {3,7} SORBET Mango & passion fruits, lemon, raspberry.

Gluten (wheat) {1} | Crustaceans e.g. crab, prawn, lobster {2} | Eggs {3} | Fish {4} | Peanuts {5} | Soybeans {6} | Milk {7} | Nuts {8} | Celery {9} | Mustard {10} | Sesame Seeds {11} | Sulphur Dioxide & Sulphites {12} | Lupin {13} | Molluscs {14} | Gluten Friendly {GF} | Vegan {V}

AS WE USE LARGE QUANTITIES OF WHEAT FLOUR IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY DISHES WILL BE 100% FREE FROM GLUTEN.

