

## STARTERS

<b>Soup of the Day</b>	6.50
Served with ciabatta bread (3,5)	
<b>Garlic Pizza Bread</b> (1)	7.25
<b>Cheese garlic Pizza Bread</b> (1,3)	8.25
<b>Carpaccio</b>	9.50
Air dried bresaola, rocket salad, parmesan shavings, garlic bread (1,3)	
<b>Trio of Bruschetta</b>	8.50
Toasted Garlic bread, marinated tomato, basil pesto, ricotta & sundried tomato (1,3,8)	
<b>Insalata Caprese</b>	8.90
Sliced tomato, buffalo mozzarella, basil, olive oil (3)	
<b>Calamari Fritti</b>	9.50
Deep fried squid rings, salad leaves, tartar sauce (1,2,13)	
<b>Smoked Salmon Salad</b>	9.90
Smoked salmon, rocket salad, avocado, cherry tomato, citrus dressing (12)	
<b>Gamberi al Limone</b> (3,14)	11.80
Pan-fried king prawns, chilli, creamy lemon sauce, served with salad leaves, (3,14)	
<b>BBQ Chicken wings</b> (1,11)	<b>serves one</b> 8.90
	<b>serves two</b> 16.50

## SALADS

<b>Caesar Salad</b>	13.50
Baby gem lettuce, bacon, parmesan, croutons, house Caesar dressing (1,2,3,4,12)	
<b>Add Cajun chicken € 3.00</b>	
<b>Smoked Salmon and prawn Salad</b>	17.50
Smoked salmon, prawns, rocket, avocado, cherry tomato, citrus dressing (1,12,14)	
<b>Warm Goats Cheese Salad</b>	15.90
Mixed leaves, red onion, beetroot, caramelised walnuts, sun dried tomato, balsamic dressing, garlic bread (1,3,4,8)	
<b>Insalata Mista</b>	13.50
Mixed leaves, cos lettuce, cucumber, basil, mint, rocket salad, cannellini beans, lemon juice, olive oil, garlic bread (1)	

**Allergens:**(1) Gluten. (2) Egg. (3) Dairy. (4) Mustard. (5) Celery. (6) Soya. (7) Lupin. (8) Treenuts. (9) Peanuts. (10) Sesame. (11) Sulphites. (12) Fish. (13) Molluscs. (14) Crustaceans

## PASTA DISHES

<b>Spaghetti Bolognese</b>	14.90
Spaghetti pasta in traditional Bolognese sauce (1,3,5,11) <span style="float: right;">beef is 100% Irish</span>	
<b>Spaghetti Carbonara</b> Pan- fried bacon, parmesan, cream sauce, (1,3)	15.90
<b>Lasagne</b>	15.50
Homemade beef lasagne, served with choice of chips <b>or</b> salad (1,2,3,11) <span style="float: right;">beef is 100% Irish</span>	
<b>Ricotta &amp; Spinach Cannelloni</b>	15.90
Oven baked in creamy pesto, topped with mozzarella cheese, side salad (1,2,3,8)	
<b>Penne Al Forno</b>	15.90
Oven Baked penne with aubergines, cherry tomato, goat cheese, mixed sauce, topped with mozzarella,(1,3)	
<b>Penne Padrino</b>	15.90
Chicken, broccoli, chilli, red pesto, basil pesto, parmesan, cream sauce, (1,3,8,9,11)	
<b>Penne vegetariana</b> Onion, peppers, courgettes, chili, tomato sauce (1,3)	14.90
<b>Penne Arrabiata</b>	13.80
Penne with garlic, chili, in home-made tomato sauce (1) <span style="float: right;">add chicken € 3.00 bacon €3.00</span>	
<b>Penne Alla Crema</b>	15.50
Chicken, mushrooms, parmesan cheese, cream sauce (1,3)	
<b>Tagliatelle di Mare</b> (1,2,3,11,12,14)	18.90
prawns, smoked salmon, red onion, cherry tomato, white wine, creamy sauce,	
<b>Tagliatelle alla Boscaiola</b>	16.50
Chicken, mushrooms, smoked bacon, white wine, cream sauce, (1,2,3,11)	
<b>Linguine della casa</b>	21.50
King prawns, langoustine, calamari, mussels, cherry tomato, garlic, chili, spring onion, in white wine creamy sauce (1,3,5,12,13,14)	
<b>Prawn Linguine</b>	18.50
Pan-fried prawns, garlic, cherry tomato, courgettes, tomato sauce (1,3,11,14)	
<b>Crab Ravioli</b> (1,2,3,12,14)	18.50
Ravioli stuffed with crab meat, asparagus, chili, light butternut squash sauce,	
<b>Risotto Funghi</b>	16.90
porcini mushrooms, spinach, butternut squash, truffle oil, parmesan cheese, (3,5,11)	
<b>Seafood Risotto</b> (3,5,12,13,14)	21.50
king prawns, mussels, calamari, cherry tomato, spring onion, mixed sauce	

**Gluten free pasta available, extra € 2.00**

# PIZZA

All the pizza sizes are 12 "

<b>Margherita</b>	Tomato sauce, mozzarella cheese (1,3)	12.50
<b>Pepperoni</b>	Tomato sauce, mozzarella, pepperoni (1,3)	14.50
<b>Toscana</b>	Tomato sauce, mozzarella, ham, mushrooms (1,3)	15.50
<b>Hawaii</b>	Tomato sauce, mozzarella, ham, pineapple (1,3)	15.50
<b>Vegetariana</b>		15.50
	Tomato sauce, mozzarella, mushroom, courgettes, caramelised onion, aubergine (1,3)	
<b>Quattro Formaggi</b>	Mozzarella, gorgonzola, goat cheese, parmesan (1,3)	15.90
<b>Prosciutto</b>	Tomato sauce, mozzarella, parma ham, rocket, parmesan (1,3)	15.90
<b>Meat Feast</b>		17.50
	Tomato sauce, mozzarella, salami, pepperoni, cajun chicken, ham, bacon (1,3)	
<b>Diavola</b>	Tomato sauce, mozzarella, pepperoni, chilli flakes, jalapeño, garlic (1,3)	15.50
<b>Frutti di Mare</b>		17.50
	Tomato sauce, mozzarella, prawns, smoked salmon, squid, cherry tomato, garlic (1,3,12,13,14)	
<b>Napoletana</b>	sauce, mozzarella, anchovies, capers, oregano, black olives (1,3,12)	15.50
<b>Alban</b>	Mozzarella & buffalo mozzarella, ham, pesto, sundried tomato (1,3,8,9)	15.50
<b>Julia</b>	Tomato sauce, mozzarella, salami, bacon, caramelized onion, pineapple (1,3)	15.50
<b>Luana</b>	Tomato sauce, mozzarella, pepperoni, caramelised onion, feta cheese, (1,3)	15.50
<b>Anna Maria</b>	Tomato sauce, buffalo mozzarella, fresh tomato, basil pesto (1,3)	16.50
<b>Alla Crema</b>	Cream sauce base, mozzarella, chicken, mushrooms, courgettes, (1,3)	15.50
<b>Sausage</b>	Tomato sauce, mozzarella, Italian sausage, aubergines, onions (1,3)	15.50
<b>Pollo</b>	Tomato sauce, mozzarella, cajun chicken, roasted peppers, red onion, (1,3)	15.50
<b>Four Seasons</b>	sauce, mozzarella, Ham, olives, mushrooms, artichoke, (1,3)	15.90
<b>Calzone della Casa</b>		17.50
	Folded pizza, tomato sauce, cajun chicken, ham, mozzarella, mushrooms, side salad (1,3)	
<b>Vegetarian Calzone</b>		16.90
	Folded pizza, tomato sauce, mozzarella, peppers, courgettes, onion, olives, (1,3)	
<b>Nutella</b>	Base spread in Nutella chocolate (1,3,6,9)	11.90

*Gluten free pizza available, extra € 2.00 | vegan cheese available extra € 2.00*

## White Wines

**Pinot Grigio DOC (Italy)** glass 6.50 carafe 0.5lt 17.90 bottle 26.50  
*Refreshing dry white is lemon yellow in colour. On the palate, flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.*

**Sauvignon Blanc (Chille)** glass 6.80 carafe 0.5lt 18.90 bottle 27.50  
*It is juicy in the mouth with a delicious acidity, making it a fresh and attractive wine.*

**Chardonnay (France)** glass 6.80 carafe 0.5lt 18.90 bottle 27.50  
*Juicy and lively in taste full of ripe citrus fruit, green plum and apple with an excellent freshness.*

**Giovanotto Grillo (Italy)** bottle 32.00  
*Fresh and easy drinking with a savoury note that lends a distinctly Sicilian character.*

**Terra Natuzzi Blanco Toscana IGT (Italy)** bottle 28.00  
*Floral with a hint of bananas and pineapple. Dry and fresh, with nice body clean finish*

**Cantina di Negrar Laguna DOC (Italy)** bottle 39.00  
*Fine, sweet with delicate notes of white-flesh fruit, lightly floral, medium-bodied, harmonious, fresh and mineral*

## Sparkling & Rose

**Pinot Grigio Rose DOC (Italy)** glass 6.80 carafe 0.5lt 18.90 bottle 28.50  
*This fruity Rose is deliciously delicate and pale pink in colour. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas.*

**Spagnol Frizzante Prosecco DOC (Italy)** glass 6.50 bottle 29.50  
*Crisp and very typical flavour, thanks to its intriguing sapidity. Light and smooth pelage.*

## Red Wine

**Merlot / Sangiovese (Italy)** glass 6.70 carafe 18.50 bottle 27.50  
*Dry and fresh, with nice body and smooth fruity tannins.*

**Corvina Verona IGT (Italy)** glass 6.90 carafe 18.90 bottle 27.50  
*Soft and round with sweet tannins that blend well with the wine's texture. The finish is long, ending with spicy tones*

**Nero d'Avola DOC (Italy)** glass 7.50 carafe 19.80 bottle 29.50  
*With notes of morello cherry, plum, soft noble on the palate with soft fruity tannins.*

**Montpulciano D`Abruzzo DOC (Italy)** 33.50  
*Intense, persistent and fruity with hints of vanilla. Full-bodied, tannic and well balanced, intense and quite persist*

**Primitivo, Cantina Sava Poggio Pasano DOC (Italy)** 36.50  
*Intense ruby red colour with violet reflections, intense, fruity.*

**Valpicella Ripassio DOC (Italy)** 39.50  
*Flavoursome, on the palate is full with cherries and plum as well as black pepper and rhubarb.*

**Amarone Domini Veneti DOC (Italy)** 55.00  
*Intense and persistent, ethereal, fruity with hints of cherries & dried prunes, dried flowers and spices*

## BEERS & CIDERS

### ON DRAFT

<i>Moretti</i>	<i>pint</i>	<i>6.50</i>
<i>Heineken</i>	<i>pint</i>	<i>5.80</i>
<i>Guinness</i>	<i>pint</i>	<i>5.70</i>
<i>Orchard thieves</i>	<i>pint</i>	<i>6.50</i>

### BOTTLES

<i>Peroni</i>	<i>6.00</i>
<i>Peroni gluten free</i>	<i>6.00</i>
<i>Corona</i>	<i>5.80</i>
<i>Bulmers</i>	<i>6.30</i>
<i>West coast cooler original</i>	<i>6.90</i>
<i>West coast cooler rosé</i>	<i>6.90</i>
<i>Koparberg Strawberry &amp; Lime</i>	<i>6.90</i>

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### ALCOHOL FREE

<i>Heineken 00</i>	<i>5.70</i>
<i>Bulmers 00</i>	<i>5.90</i>
<i>White wine</i>	<i>6.70</i>
<i>Red wine</i>	<i>6.90</i>

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