



# Starters

- SOUP OF THE DAY** €6.50  
Served with house brown soda bread (v) (c) (GF)
- FRITTURA DI CALAMARI** €10.00  
Semolina coated deep fried squid rings, spiced garlic aioli dip, lemon squeeze 1, 6
- ANTIPASTO MISTO ITALIANA** Sml. €12.95. Lrg. €21.95  
Selection of cured meats & cheese, served with salted oregano home baked focaccia bread 1, 7, 10
- INSALATA CAPRINO** €9.95  
Mixed leaves, beetroot, goat's cheese, toasted walnuts, soft boiled egg, mustard & honey dressing (v) (c) (GF) 3, 7, 8, 10
- GAMBERI ALL' AGLIO** (when available) €15.95  
Panfried fresh Dublin Bay prawns, white wine, garlic, parsley, chilli oil (GF) 1, 2, 6, 7
- TEMPURA DI GAMBERI** €12.00  
Tiger Prawn Tempura. Sweet chilli, garlic aioli 1, 2, 3, 6, 10
- BRUSCHETTA MISTE** €8.50  
Duo of homebaked Mulino toasted crostini. Tomato & Mozzarella / Mixed Wild Mushroom & Basil Oil (v) 1, 7
- PATÉ ITALIANO** €9.50  
Panfried chicken liver paté with brandy & mushrooms, toasted Mulino baked bread, sweet winter berry coulis 1, 7, 10
- ALETTE DI POLLO** Sml. €9.50. Lrg. €14.95  
Buffalo marinated chicken wings, hot sauce, celery stick, blue cheese dip 1, 7, 9, 10
- SALMONE AFFUMICATO** €9.50  
Smoked salmon, chives, cream cheese, lemon, house brown soda bread (GF) 1, 4, 7
- IMPEPATA DI COZZE** Sml. €9.95. Lrg. €15.95  
Sautéed fresh mussels, tomato, chilli, garlic & white wine, garlic toasted bread (GF) 1, 7, 14
- BUFALA CAPRESSE** €10.95  
Campania buffalo mozzarella, tomato & basil pesto (GF) 6, 7



# Mains

~ All our beef is of 100% Irish origin ~

<b>COSTINE DI MAIALE</b> Slow cooked smoked BBQ baby back ribs, house chunky chips 1, 6	€18.95
<b>STINCO D'AGNELLO</b> Braised lamb shank, pink mashed potato, fried leeks, red wine sauce	€22.95
<b>BISTECCA AI FERRI</b> Grilled 10oz Irish rib eye steak, delicious pepper sauce, sautéed grilled onions, house chunky chips (GF) (c) 7	€27.95
<b>POLLO CAMPAGNOLA</b> Panfried chicken fillet, diced bacon and shallots, mushroom cream, mashed potato (GF) (c) 7	€18.95
<b>POLLO MILANESE</b> Flattened chicken fillet in breadcrumbs, crisp salad, sundried tomato & mayo dip, shoestring fries, lemon wedge 1, 3, 10	€16.95
<b>POLLO AL CAPRESE</b> Seasoned grilled chicken fillet, sweet balsamic glaze, fresh melted mozzarella, cherry tomatoes, torn basil 1, 3, 6, 7	€17.95
<b>BRANZINO SICILIANA</b> Pan-roasted fresh seabass fillet, sweet pomodorini, extra virgin olive oil, white wine, garlic & basil oil 4, 7	€23.95
<b>PESCE E PATATE</b> Fish 'n' chips. Beer battered fresh haddock, house chunky chips, and house tartare sauce 1, 3, 4.	€18.95

~ All our main courses are accompanied by a side portion of Chef's choice vegetables of the day ~

(Exclusive of Pollo Milanese and Fish & Chips)



# On The Side

<b>GARLIC BREAD</b> (v) 1,7	€3.50
<b>SHOESTRING FRIES</b> (v) 1	€3.50
<b>HOUSE HAND CUT CHUNKY CHIPS</b> (v) 1	€3.95
<b>MASHED POTATO</b> (v) (c) (GF) 7	€3.50
<b>SPINACI SALTATI</b> (v) (c) (GF) Garlic & chilli spinach	€3.95
<b>SAUTÉED GRILLED ONIONS</b> (GF)	€3.50
<b>SAUTÉED GRILLED MUSHROOMS</b> (GF)	€3.95
<b>MIXED SALAD</b> Mustard & honey dressing (v) (c) (GF) 10	€4.95
<b>ROCKET, PEAR &amp; PARMESAN SALAD</b> Balsamic dressing (v) (c) (GF)	€5.95





# Pasta

## PENNE TALEGGIO E PORRO

Tossed penne with aromatic semisoft taleggio cheese, fresh leeks, parsley cream 1.7

€16.00

## LINGUINE PESCATORE

Seafood linguine with shallots, garlic, chilli, extra virgin olive oil & tomato sauce 1.2.4.6

€17.95

## SPAGHETTI CARBONARA

Spaghetti with pancetta, egg yolk, parmesan cheese, black pepper, hint of cream 1.3.7

€15.50

## PENNE ARRABBIATA

Penne with garlic, chilli, parsley, tomato sauce (v) 1

€12.95

Add chicken €3.00

## LASAGNA CLASSICA

Oven baked lasagna with beef ragu, tomato sauce, bechamel, mozzarella & parmesan cheese 1.3.7.9

€14.95

## FETTUCCINE POLLO E FUNGHI

Tagliatelle with diced chicken fillet, shallots, garlic, mushroom & parmesan cream 1.3.7

€16.00

## RISOTTO AI FUNGHI PORCINI

Italian carnaroli rice cooked with mixed wild mushrooms, porcini, garlic & aged old parmesan cheese 1.7

€16.95

## RISOTTO MEDITERANEA

Seafood carnaroli risotto with tiger prawns & seabass, julienne courgette, baby tomato, olive oil & garlic 2.4.7.14

€18.00

~ Gluten Free pasta available – suitable for coeliac diet ~



# Pizza (12")

~ All our handmade pizza dough is 12 inch round size ~

## RED PIZZA

(1). **Margherita** €12.95  
Fresh tomato sauce, mozzarella, basil 1,7

(2). **Bufala** €14.50  
Fresh tomato sauce, buffalo mozzarella, basil 1,7

(3). **Diavola** €13.95  
Fresh tomato sauce, mozzarella, salami picante 1,7

(4). **Cannibale** €15.50  
Fresh tomato sauce, mozzarella, spicy pepperoni, chicken, ham, pancetta 1,7

(5). **Prosciutto e Rucola** €15.50  
Fresh tomato sauce, mozzarella, parma ham, rocket, shaved parmesan cheese 1,7

(6). **Vegetariana** €14.50  
Fresh tomato sauce, mozzarella, grilled marinated courgette, aubergine & roast pepper 1,7

(7). **Michaelangelo** €15.50  
Fresh tomato sauce, mozzarella, salami picante, goat cheese, caramelised onion 1,7

## WHITE PIZZA

(8). **Salmone e Philadelphia** €14.95  
Mozzarella, smoked salmon & cream cheese, chives, lemon zest 1,4,7

(9). **Quattro Formaggi** €14.95  
Four cheese pizza - mozzarella, parmigiano, gorgonzola, taleggio 1,7

(10). **Genovese** €14.50  
Basil pesto, mozzarella, baby spinach, sundried tomato, chicken 1,7

(11). **Milano** €14.95  
Mozzarella, salami milano (dolce), mushroom, black olive, basil



2 Course €23

3 Course €27

AVAILABLE

Mon - Thurs all evening

Fri & Sat 3pm - 6pm

# Early Bird

## STARTERS

### ZUPPA DEL GIORNO

Served with house brown soda bread (v) (c) (GF)

### IMPEPATA DI COZZE

Sautéed fresh mussels, tomato, chilli, garlic & white wine, garlic toasted bread 1.7.14

### PATÉ ITALIANO

Panfried chicken liver paté with brandy & mushrooms, toasted Mulino baked bread, sweet winter berry coulis 1.7.10

### ALETTE DI POLLO

Buffalo marinated chicken wings, celery stick, blue cheese dip 1.7.9.10

### FRITTURA DI CALAMARI

Semolina coated deep fried squid rings, spiced garlic aioli dip, lemon squeeze

### INSALATA CAPRINO

Mixed leaves, beetroot, goat's cheese, toasted walnuts, soft boiled egg, mustard & honey dressing (v) (c) (GF) 3.7.8.10

## MAIN COURSES

### POLLO CAMPAGNOLA

Panfried chicken fillet, diced bacon & shallots, mushroom, cream, mash potato 7

### RISOTTO AI FUNGHI PORCINI

Italian carnaroli rice cooked with mixed wild mushrooms, porcini, garlic & aged old parmesan cheese (GF) 1.7

### PESCE DEL GIORNO

Please be advised by your waiter (GF)

### COSTINE DI MAIALE

Slow cooked BBQ baby back ribs, house chunky chips 1.6

### PENNE TALEGGIO E PORRO

Tossed penne with aromatic semisoft taleggio cheese, fresh leeks, parsley cream 1.7

### PESCE E PATATE

Fish 'n' chips. Beer battered fresh haddock, house chunky chips, mushy peas and house tartare sauce 1.3.4

## DESSERTS

POACHED PEAR IN SPICED RED WINE Amaretto biscuit & vanilla ice cream 1.7.8

WARM DARK CHOCOLATE BROWNIE Served with vanilla ice cream 1.3.7

### SELECTION OF ICE CREAM 7

BANOFFEE PIE Crushed biscuit, golden caamel, banana and fresh cream 1.7