

FOR THE TABLE

HOUSE BREADS (v)	£4.50
Guinness wheaten, garlic focaccia, balsamic and olive oil, butter	
AFETTATTI MISTI	£16
Cured meats, Irish and Italian cheeses, hummus, tapenade, pickles and focaccia	
VEGAN ANTIPASTO (v/vg)	£15
Grilled vegetables, hummus, vegan cheese, pickles and focaccia	

CICCHETTI BOARDS £4.5 EACH OR 3 FOR £12

- Smoked salmon, sourdough
- Crispy cured pork belly, sriracha, mustard maple
- Cod cheeks, lemon mayo
- Mixed olives (v/vg)
- Padron peppers (v/vg)

STARTERS

CLASSIC BRUSCHETTA (v/vg)	£6.5
Fresh tomato dressed with garlic, basil and extra virgin olive oil on toasted bread	
BUTTERNUT SQUASH & CHILLI SOUP (v)	£5.5
GAMBERI	£9
Portavogie prawns, spicy Italian sausage, tomato and chilli sauce, parsley	
FORMAGGIO (v)	£7.50
Goats cheese fritters, apple & rocket salad, hazelnuts, balsamic	
COZZE	£8
Mussels, white wine cream, parsley, focaccia	
BAKED SCALLOPS	£10
Garlic, pangrattato	

95% of our menu can be served gluten free upon request

PASTA & RISOTTO

SEARED SCALLOPS	£19
Fennel & lemon risotto, Prosciutto ham, Gremolata	
FETTUCINE ALFREDO	£16
Smoked chicken, spicy Italian sausage, Parmesan & white wine cream	
LINGUINI BOLOGNESE	£13.50
Bolognese meat sauce, Parmesan	
MUSHROOM RISOTTO (v/vg)	£13
Wild mushrooms, mascarpone, truffle oil	
SEAFOOD LINGUINE	£15.5
Prawns, mussels, chilli, tomato, lemon, samphire	
BRAISED BEEF GNOCCHI	£17.5
Red wine sauce, Parmesan	
LASAGNE	£16
Garlic bread and salad	

MEAT AND FISH

RIBEYE (280G)	£28
Hand cut chips, peppercorn sauce + garlic prawns	
CRISPY PORK BELLY	£18.50
Potato puree, cavolo nero & apple	
FEATHER BLADE	£19
Braised beef, Parmesan mash, gremolata, jus	
CHICKEN SUPREME	£17.5
Smoked celeriac puree, kale, potato fondant, jus	
BAKED COD	£17.5
Mashed Potato, Kale, Smoked Bacon Cream	
BAKED CELERIAC (v/vg)	£14
Apple puree, broccoli, almonds, raisins	

v = vegetarian vg = vegan

SIDES

ROCKET & PARMESAN SALAD	£3.5	FRIES	£3.50
BUTTERED MASH	£3.50	CHEESY GARLIC BREAD	£4
TRUFFLE AND PARMESAN FRIES	£4.5	HAND CUT CHIPS	£4
		BROCCOLI & ALMONDS	£3.50

Please let your server know of any allergies. A discretionary 10% service charge will be added to parties over 3.

DOLCI

Tiramisu £6

Chocolate and praline tart £6.5
vanilla cream

Home-made Castello Gelato £5.5
(Ask your waiter for flavours available)

Affogato £7.5

Gelato, Espresso, Amaretto Liqueur & Biscotti

Selection of Irish and Italian cheese £7.5
Fruit Chutney & Crackers

Honey Panna Cotta £5.5
banana, toffee, honeycomb

Liqueur Coffees £6.5

Irish, Calypso, Baileys

Espresso Martini £8.5

Tiramisu martini £8.5

Sweet Wines

Woodstock Botrytis £6

Woodstock Old Fortified £6.5

Ports

Niepoort LBV £5.5

Niepoort Ruby £6