

DUNNE & CRESCENZI

L' OFFICINA | RESTAURANT

Starters - Antipasti -

	EURO
BRUSCHETTA with TUNA 2 pieces of toasted Altamura bread, line caught Sicilian tuna preserved in olive oil, garlic, sundried tomatoes, vine ripened tomatoes, fresh basil and excellent extra virgin olive oil	9.50
ANTIPASTO BOARD (Ideal for sharing) Emilia Romagna and Tuscan charcuterie with a taste of Asiago DOP, served with toasted Altamura bread.	14.00
BRUSCHETTA RUSTICA (v) Toasted Altamura bread with home-made pesto (nuts), goat cheese and char grilled peppers.	9.50
BRUSCHETTA with GARLIC & BASIL TOMATOES (v) 3 pieces of Toasted Altamura bread with vine ripened tomatoes, fresh basil, and excellent extra virgin olive oil.	7.50
CROSTINI with HOMEMADE PESTO 8 pieces of toasted ciabatta bread with our home made pestos (black olive, Genovese with nuts, artichoke and sun-dried tomatoes).	11.00

Seasonal mixed salads

- Insalatone -

Dressed with DOP extra virgin olive oil and aged balsamic vinegar

SUPERBA SUPERFOOD SALAD Mixed leaves, marinated pan fried Gilligan's Irish chicken, beetroot and super power seeds.	14.00
BURREN SMOKED SALMON Mixed leaves, Brigita Curtin's organic oak cold smoked Irish salmon, avocado, cucumber and Asiago DOP cheese (or try it with our 24 month cured Tuscan prosciutto, instead of salmon).	13.50
MEDITERRANEAN TUNA SALAD Mixed leaves, Sicilian line-caught yellow fin tuna preserved in olive oil, cherry tomatoes and Campania mozzarella.	12.00
CAPRINO GOAT'S CHEESE SALAD (v) Mixed leaves, Toma of goat cheese, cherry tomatoes, smoked almonds, sundried tomatoes and avocado.	12.50
CAPRESE with ROAST PEPPERS (v) Buffalo mozzarella from Campania, chargrilled peppers, fresh basil and home made pesto (nuts) (without leaves)	10.50
Add free range Irish chicken	3.00

Signature Panini

Toasted panini served with a cocotte of Minestrone soup
Gluten free varieties made to order.

VALTELLINA (Rolled oats wholemeal bap) Roast culatello herbed ham, Taleggio DOP cheese, Ballymaloe relish	11.00
CAMPANIA (v) Fresh Campania mozzarella, vine ripened tomatoes, and our signature house pesto (basil, almond and pine nuts)	11.00
PICCANTINO Tuscan chilli salame, mature DOP Provolone cheese, and soft sun-dried tomatoes, on warm ciabatta.	11.00
EMILIA 24 month prosciutto, Campania mozzarella and rucola leaves	11.00
VEGANA (v) (vg) Roast peppers, courgette, tomato, sun dried tomato pesto	11.00
Add cheese, grilled vegetables or salumi	2.00

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly, (e) denotes contains egg.

Pasta Plates - Piatti di Pasta -

	EURO
RAVIOLI FOREST MUSHROOMS with GRANA TRENTO DOP CHEESE FONDUTA. Panzerotti con funghi di bosco (v)(e)	16.50
TAGLIATELLE PASTA with SLOW COOKED TRADITIONAL BOLOGNESE, GILLIGAN'S FARM BEEF. Tagliatelle al ragu' Bolognese	15.50
SPAGHETTI all' AMATRICIANA Thick spaghetti, pancetta bacon, tomato, hint of chilli and pecorino D.O.P. cheese petals.	15.50
FETTUCCINE with SMOKED IRISH SALMON Spinach fettuccine egg pasta, smoked Irish salmon, white wine and a touch of cream.	16.50
RISOTTO with TUSCAN SAUSAGE & MUSHROOMS Carneroli Risotto with Tuscan sausage, forest mushrooms, Italian saffron, and shavings of Grana Trentino DOP cheese.	16.50

Meat Counter

- Carne -

Served with a choice of rosemary roast potatoes or mixed salad

BURGER ITALIANO Gilligan's 100% Irish Hereford beef, topped with smoked pancetta bacon, tomato, lettuce and provolone cheese.	15.90
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- Sides -

Extra portion of rosemary roast potatoes or mixed salad	4.50
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Soup - Zuppa -

Served with toasted Altamura bread

LENTIL SOUP (v) (vg) Lentil, carrot and tarragon soup	6.50
MINISTRONE (v) (vg) Hearty vegetable and Tuscan bean soup, prepared daily.	6.50

Traybake style Pizza

- Rosticceria pizza - served daily until 6.00 pm

MARGHERITA (v) Mozzarella, tomato and fresh basil.	14.00
SALSICCIA Tuscan sausage, tomato, mozzarella and mushrooms	15.50
DIAVOLA Spicy chilli salame, mozzarella and tomato.	15.00

Treats - Stuzzichini -

DRESSED ITALIAN OLIVES (v) (vg) Green and black marinated Italian indigenous dressed olives.	5.00
PESTO POT (v) Our special basil, pine nut and almond pesto with warm bread.	4.50
WARM ALTA MURA BREAD (v) (vg) Drizzled with extra virgin olive oil.	2.50
GARLIC and OLIVE OIL BRUSCHETTA (v) (vg) Toasted Alta Mura bread brushed with garlic and drizzled with extra virgin olive oil.	3.50

We do not have a service charge, except for groups of 5 persons or more where 10% service charge will be applied.

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Ice cream Bar

- Gelateria -

Our creamy Italian gelato is sourced from artisanal Sicilian producers

CASSATA SICILIANA <i>Ice-cream pyramid with candied fruits, pistacchios, and sponge.</i>	6.50
ICE CREAM DOME LACED with PISTACCHIO	6.50
WHITE CHOCOLATE ICE-CREAM with a COFFEE CREAM HEART TOPPED with MERINGUE DUSTING, DROWNED IN DARK CHOCOLATE LIQUER	6.50
LEMON SORBET INFUSED with LIMONCELLO.	6.50
GELATO A choice of three scoops of your favourite Italian ice-cream: Flavours: chocolate, vanilla, pistacchio, strawberry.	6.50
GELATO AFFOGATO <i>Our Italian vanilla pod ice-cream drowned in a choice of: espresso coffee, limoncello, or Amaretto di Saronno liqueur</i>	7.50

House Desserts

- Dolci Nostrani -

TIRAMISÙ al VINSANTO <i>L'Officina Tiramisù.</i>	6.50
WARM CHOCOLATE BROWNIE with VANILLA POD ICE CREAM.	6.50
CREAMY PANNA COTTA with FOREST BERRY COMPOTE	6.50
TUSCAN CANTUCCINI BISCUITS (NUTS) with VINSANTO DESSERT WINE	7.50
TRADITIONAL FRESHLY BAKED SCONE <i>Served with Irish butter, cream and Helen Gee's jam</i>	3.50
SELECTION OF L'OFFICINA BISCUITS with WARM CHOCOLATE POT (NUTS)	5.50

Wine

Vino della Casa (Red or White) <i>Our recommended house wine changes regularly</i>	23.50	6.00
- Rosso / Red -	Bottle	Glass
'Tristano', Rosso di Toscana, 2015, <i>Castelli del Grevepesa (Tuscany)</i>	24.00	6.25
Chianti Pontormo DOC, 2015, <i>Castelli del Grevepesa (Tuscany)</i>	28.00	7.50
Bardolino, Le Nogare DOC, 2016, <i>Bertani (Veneto)</i>	29.00	7.50
Cannonau di Sardegna Costera DOC, 2014, <i>Agriolas (Sardinia)</i>	35.00	8.00
- Bianco / White -		
'Ori', Bianco di Toscana, 2015, <i>Castelli del Grevepesa (Tuscany)</i>	24.00	6.25
Chardonnay Santa Caterina, 2015, <i>Due Palme (Puglia)</i>	29.00	7.00
Verdicchio dei Castelli di Jesi DOC, 2015, <i>Cimarelli (Marche)</i>	29.00	7.50

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Coffee - Caffè -

We source our coffee beans from master blenders and roasters from Salerno. The beans are freshly ground by our baristi on demand.

ESPRESSO	A single shot of espresso	2.00
CAPPUCCINO	A single shot with foamed milk	2.90
DOUBLE ESPRESSO	Double shot of espresso	2.75
MOCHA	A single shot with hot chocolate	3.50
HOT CHOCOLATE	Italian style, or Irish.	3.50
MACCHIATO	A single shot with a drop of foamed milk	2.00
LATTE	A single shot in a glass with foamed milk	3.10
BLACK COFFEE	Americano style, espresso and hot water	2.30
WHITE COFFEE	An Americano with foamed milk	2.90

ALL LARGE COFFEES 3.80
LARGE BLACK COFFEE 3.00

The Tea House

- La via del Te' -

Speciality loose leaf silk sachet tea, served by the pot

BREAKFAST	Indian and Ceylonese black tea	3.00
GREEN	Chinese gunpowder pearls	3.50
MIXED BERRY	Hibiscus, elderberry, marigold	3.50
CAMOMILE	Whole matricaria flowers	3.50
ROSEBUD	Chinese green and rosebud black tea	3.50
MINT	Peppermint and mint blend	3.50
PURIFY	Yerba, lemongrass, eldeberry, gunpowder	3.50
LIQUORICE	Fenel seeds and liquorice root	3.50
MICHELANGELO	Oolong, sunflower petals, red berries	3.50
PAI MU TAN	White tea and Chinese spring time	3.50
POT of BARRY'S	Because we haven't forgotten our roots !	2.60

Soft Drinks

SAN PELLEGRINO	Orange, Lemon, or Chinotto sodas	3.00
COCA-COLA	Diet coke also available	3.00
7 UP		3.00
ICED TEA	Lemon or Peach	3.00
JUICES	Pineapple, Pear, Apple, or Peach	3.00
BOTTLED WATER	500ml, still or sparkling	3.00
BOTTLED WATER	1 litre, still or sparkling	6.00
FILTERED WATER	Unlimited refills, still or sparkling	1.00

Children's Menu

Bring out the foodie in your little one! 9.00
Gragnano pasta or minestrone with pasta + Biscotto
+ fruit juice or glass of Irish dairy milk

CHOOSE FROM:

Gragnano pasta, tomato sauce, basil & freshly grated Grana Padano DOP Cheese (v)

Gragnano pasta with ragu' of Gilligan's finest Hereford beef

Home made minestrone fresh vegetable and bean soup (v)

(gf) denotes gluten free. Our desserts and ice-creams may contain nuts. Please consult our allergen menu available at our bar counter and upon request from our staff.