DUNNE & CRESCENZI
L' OFFICINA | RESTAURANT

Starters

CHARCUTERIE BOARD (Ideal for sharing) 16.5
Tuscan charcuterie and farmhouse cheese, olives, served with toasted Altamura sourdough

BRUSCHETTA RUSTICA 11
Toasted Altamura sourdough with home-made pesto (nuts), goat cheese and char grilled peppers

BRUSCHETTA with GARLIC & BASIL TOMATOES (v) 8.5
3 pieces of toasted Altamura sourdough with vine ripened tomatoes, fresh basil, extra virgin olive oil

MINESTRONE (v) (vg) 8.5
Hearty vegetable and Tuscan bean soup, prepared daily

ADD: FRESH BUFALO MOZZARELLA FROM CAMPANIA (125g) 3.5

Seasonal mixed salads

CAPRINO GOAT'S CHEESE SALAD (v) 12.5
Mixed leaves, Toma of goat cheese, cherry tomatoes, walnuts, sundried tomatoes and honey

SUPERBA SUPERFOOD SALAD 14.5
Mixed leaves, marinated pan fried Gilligan's Irish chicken, beetroot and super power seeds

BURREN SMOKED SALMON 14.5
Mixed leaves, Brigita Curtin's organic oak cold smoked Irish salmon, cucumber and Asiago DOP cheese

ADD: MARINATED PAN FRIED GILLIGAN'S IRISH CHICKEN 3.5

Pasta Plates

RAVIOLI FOREST MUSHROOMS 17
Mushroom filled Panzerotti pasta with Grana Trentino cheese fonduta

GNOCCHI alla BOLOGNESE 16
Gnocchi pasta with slow cooked traditional Bolognese, Gilligan's farm beef

SPAGHETTI all' AMATRICIANA 15
Spaghetti, pancetta bacon, tomato, hint of chilli and pecorino D.O.P cheese petals

FETTUCCINE with SMOKED IRISH SALMON 17
Spaghetti, pancetta bacon, tomato, hint of chilli and pecorino D.O.P cheese petals

PENNE with PRAWNS 16
Penne pasta with Doran's prawns, white wine, garlic, cherry tomatoes, fresh flat leaf parsley and a hint of chilli

ADD: GARLIC and OLIVE OIL BRUSCHETTA (v) (vg) 3

The food allergens used in the preparation of our food can be viewed in a separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens.
(v) denotes suitable for vegetarians, (vg) denotes vegan friendly.

DUNNE & CRESCENZI
L' OFFICINA | RESTAURANT

Meat Counter

GOURMET BURGER ITALIANO 15.9

1/2 lb Gilligan's Irish Hereford beef, topped with smoked pancetta, tomato, lettuce and provolone DOP cheese

Signature Panini

Lightly toasted on Altamura sourdough, topped with rocket leaves and fresh tomato.
Served with a cocotte of minestrone soup

VALTELLINA 11.5

Italian roast ham, Provolone cheese, Ballymaloe relish

CAMPANIA (v) 11.5

Fresh Campania mozzarella, vine ripened tomatoes, and our signature house pesto (basil, almond and pine nuts)

PICCANTINO 11.5

Tuscan chilli salame, mature Provolone cheese, and soft sun-dried tomatoes, on warm onion focaccia bread

Barista Coffee

~ Our coffee beans are sourced from master blenders in Naples, freshly ground throughout the day ~

AMERICANO	2.8	WHITE COFFEE	3.1
CAPPUCCINO	3.1	LATTE	3.1
ESPRESSO	2.5	MACCHIATO	2.8
DOUBLE ESPRESSO	3.5	MOCHA	3.5
HOT CHOCOLATE	3.5	ENGLISH BREAKFAST TEA	3.0

ALL LARGE COFFEES 3.90

ALL COFFEES EXCLUDING ESPRESSO AND AMERICANO CONTAIN DAIRY

Beverages

Freshly Squeezed Orange Juice	3.5	Pear / Apple / Peach Juice	3.0
Still / Sparkling water	3.5	Large Still / Sparkling water	6.0
Orange soda (San Pellegrino)	3.0	Lemon Soda (San Pellegrino)	3.0
Coke, Diet Coke, 7 Up, 7 Up Zero	3.0	Chinotto	3.0
Iced Lemon Tea	3.0	Iced Peach Tea	3.0

The food allergens used in the preparation of our food can be viewed in a separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens. This menu is not suitable for persons with nut, dairy or any other food related allergies.