



**DUNNE & CRESCENZI**  
L' OFFICINA | RESTAURANT



## Brunch Menu

- Available up to 11.30 am -

### FRESHLY BAKED CROISSANTS

2.50

*Croissants selection: Plain with butter and jam, Danish, Chocolate, Almond*

### FRUIT SCONE

3.50

*Freshly baked fruit scone with Irish butter, cream and Helen Gee's jam*

### TOAST

3.50

*Toasted Altamura sourdough with Irish butter and Helen Gee's jam*

ALTAMURA SOURDOUGH, BRETZEL'S WHOLEMEAL OR GLUTEN FREE BREADS AVAILABLE

### POACHED EGGS AND BACON

8.00

*Toasted Altamura sourdough with poached Irish free range eggs & Gilligan's Irish bacon*

### POACHED EGGS AND BURREN SMOKED SALMON

9.50

*Toasted Altamura sourdough with two Irish free range poached eggs & Brigita Curtin's cold oak smoked organic Irish salmon*

### POACHED EGGS AND TRUFFLE MUSHROOMS (v)

9.50

*Crostoni of toasted Altamura sourdough with two Irish free range poached eggs, mushroom pate and Italian truffle olive oil*

### L'OFFICINA BREAKFAST

12.00

*Two Irish free range poached eggs, Gilligan's crispy bacon, fragrant Tuscan sausage, pan fried mushrooms, garlic and basil tomatoes, house made relish*

### FRENCH TOAST

10.50

*Egg Brioche, Gilligan's crispy Irish bacon, maple syrup, tomato*

### SCRAMBLED EGGS

*Toasted Altamura sourdough with Irish free range scrambled eggs, pan fried mushrooms* 8.00

*Toasted Altamura sourdough with Irish free range scrambled eggs, Emilia Romagna prosciutto* 8.50

*Toasted Altamura sourdough with Irish free range scrambled eggs* 7.50

### ADD A SIDE OF BABY ROAST POTATOES

3.00

*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

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### Barista Coffee

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

AMERICANO	2.80	WHITE COFFEE	3.10
CAPPUCCINO	3.10	LATTE	3.10
ESPRESSO	2.50	MACCHIATO	2.80
DOUBLE ESPRESSO	3.50	MOCHA	3.50
HOT CHOCOLATE	3.50	ITALIAN HOT CHOCOLATE	4.00

ALL LARGE COFFEES 3.90

ALL COFFEES EXCLUDING ESPRESSO AND AMERICANO CONTAIN DAIRY

### Speciality Teas

*La Via del Te' Silk sachets of luxurious loose leaf tea*

ENGLISH BREAKFAST	<i>Blend of Indian and Ceylonese black tea</i>	3.00
ROSA D'INVERNO	<i>Blend of Japanese Green and Chinese Rose bud black tea</i>	3.50
ROOIBOS	<i>Blend of Cape town Rooibos flower buds and sunflower petals</i>	3.50
FRUTTA DI BOSCO	<i>Hibiscus, elderberry, marigold, rosehip apple, cranberries, currants</i>	3.50
MARAKESH MINT	<i>Moroccan Nanah and Chinese Green leaves</i>	3.50
CAMOMILE	<i>Whole matricaria chamomile heads</i>	3.50
PAI MU TAN WHITE TEA	<i>Chinese spring time handpicked whole leaves</i>	4.50
SOGNO MICHELANGELO	<i>Chinese oolong, flowers from sunflowers, pines, red berries</i>	3.50
FENNEL / LIQUORICE	<i>Blend of fennel seeds and liquorice roots</i>	3.50
TISANA PURITY	<i>Lemonbalm, sage, lemongrass, lemon rind, redcurrant fruits, marigold</i>	3.50
ENGLISH BREAKFAST	<i>Blend of Indian and Ceylonese black tea</i>	3.00

### Beverages

Freshly Squeezed Orange Juice	3.50	Pear / Apple / Peach Juice	3.00
Still / Sparkling water	3.50	Large Still / Sparkling water	6.00
Orange soda (San Pellegrino)	3.00	Lemon Soda (San Pellegrino)	3.00
Coke, Diet Coke, 7 Up, 7 Up Zero	3.00	Chinotto	3.00
Iced Lemon Tea	3.00	Iced Peach Tea	3.00

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