

DUNNE & CRESCENZI

L' OFFICINA | RESTAURANT

~ Available 17:00 - 19:00 ~

Early Bird Menu

2 course €19.50

PROSECCO COCKTAIL

Start in style with a glass of bubbly mimosa prosecco (add €5)

Starters

VELLUTÉ di LENTICCHIE e CAROTE

Lentil, carrot and tarragon soup (v) (vg)

BRUSCHETTA al POMODORO

2 pieces of toasted Altamura sourdough with vine ripened tomatoes, fresh basil, and extra virgin olive oil (v) (vg)

Mains

PENNE con PESTO

Gragnano penne pasta with Doran's prawns, house pesto (basil, almond and pine nuts)

SPAGHETTI al POMODORO

Gragnano spaghetti pasta with our signature tomato and basil sauce (vg)

FETTUCCINE alla PANNA

Fettuccine egg pasta, Tuscan pancetta bacon, and a touch of cream

Dessert

Add €5 for a choice of dessert.

WARM CHOCOLATE FONDANT

Served with Italian vanilla pod ice cream

or

WARM APPLE CRUMBLE

Served with Italian vanilla pod ice cream

Barista coffee/tea accompany the dessert.

Please consult our Allergen menu available at the till area or from your server:

(v) denotes suitable for vegetarians, (vg) denotes vegan friendly.

Gluten free bread and pasta available on request. Food is freshly prepared on the premises

Daily. Please be aware of possible cross contamination in our busy kitchen.

A discretionary 10% service charge will be applied for groups of 6 persons or more.