

DUNNE & CRESCENZI

KILDARE VILLAGE

ANTIPASTI

TOMATO BRUSCHETTA 8.5

Toasted Altamura sourdough, garlic, vine ripened tomatoes, extra virgin olive oil, fresh basil (vg).

ANTIPASTO MISTO 16.5

Tuscan charcuterie and cheeses, marinated olives, warm Altamura sourdough. Ideal for sharing!

BRUSCHETTA RUSTICA 11

Toasted Altamura sourdough, chargrilled peppers, house pesto, goat's cheese and rocket.

ADD MOZZARELLA 3.5
Fresh 125g buffalo mozzarella.

MINISTRONE TOSCANO 9.5

Hearty vegetable and Tuscan bean soup, prepared daily (vg).

TUNA BRUSCHETTA 9.5

Toasted sourdough, Sicilian tuna in olive oil, sundried tomatoes, rocket.

SALADS

GOAT'S CHEESE SALAD 13

Mixed leaves, Toma of goat cheese, cherry tomatoes, avocado, walnuts, sundried tomatoes and honey (v).

CHICKEN SALAD 14.5

Mixed leaves, marinated roasted McLaughlin's chicken, beetroot, pumpkin seeds.

BURREN SMOKED SALMON 15

Mixed leaves, Brigita Curtin's wild cold smoked Irish salmon, avocado, cucumber and Asiago cheese.

SICILIAN TUNA SALAD 14

Mixed leaves, Sicilian yellow fin tuna in olive oil, buffalo mozzarella, cherry tomatoes.

ADD MARINATED CHICKEN 3.5

Gluten free bread and pasta available.

PASTA

MUSHROOM RAVIOLI 18

Mushroom filled Panzerotti pasta with parmesan cheese fonduta, roasted cherry tomato.

AMATRICIANA SPAGHETTI 16

Spaghetti, Tuscan pancetta bacon, tomato, hint of chilli, pecorino cheese.

PENNE with PRAWNS 17

Penne pasta with Doyle's prawns, white wine, garlic, cherry tomatoes, hint of chilli, rocket leaves.

GNOCCHI BOLOGNESE 16.5

Gnocchi pasta with slow cooked traditional Bolognese, McLaughlin's Butcher Irish beef, parmesan cheese.

SAUSAGE FETTUCCHINE 17.5

Fettuccine egg pasta, fragrant Tuscan sausage, spinach, white wine, cream, toasted hazelnuts.

ADD GARLIC BREAD 3
Brushed Garlic and Olive Oil on sourdough (Vg)

GRILL

BURGER ITALIANO 15.9

1/2 lb McLaughlin's beef, smoked pancetta, tomato, lettuce and Provolone cheese. Served with rosemary roast potatoes or salad.

CHICKEN BURGER 15.9

Breaded chicken fillet, tomato, lettuce and Provolone cheese, basil aioli. Served with rosemary roast potatoes or salad.

SERVED WITH A SIDE OF MINISTRONE SOUP

SANDWICHES

ITALIAN ROAST HAM 11.5

Sourdough, Italian roast ham, Provolone cheese, Ballymaloe relish, fresh tomato, rocket leaves.

CAPRESE 11.5

Sourdough, mozzarella, vine ripened tomatoes, and our signature house pesto, rocket (v).

VEGAN WRAP 11.5

Roasted peppers, grilled courgettes, sun dried tomato pesto (vg).

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DESSERTS

TIRAMISÙ al VINSANTO 7.5

Our signature Tiramisù prepared with Tuscan Vinsanto.

CARAMEL FONDANT 6.5

Warm fondant served with Italian pistachio ice cream.

REGULAR COFFEE 3.3

WARM APPLE CRUMBLE 6.5

Served with Italian vanilla pod ice cream.

CLASSIC CHEESE CAKE 7

Topped with a berry compote and whipped cream.

LARGE COFFEE 4

GELATO

ITALIAN GELATO 6.5

Choose three scoops: Strawberry, Chocolate, Vanilla, Pistachio

GELATO AFFOGATO 6

Vanilla ice cream drowned in Hardy's espresso coffee.

CHOCOLATE CHERRY 6

Chocolate ice-cream parcel with an amarena cherry centre.

GELATO con BISCOTTI 6

Two scoops of vanilla pod ice cream with almond biscotti.

SWEETS

MINI DONUT 2.5

(jam, chocolate, custard)

THREE MINI DONUTS 6

SELECTION OF BISCOTTI 6

GIANDUIOTTI 2

TORRONCINI 3

WINE

REDS

HOUSE RED 6.5 / 24

CHIANTI PONTORNO 7.5 / 28

VALPOLICELLA 8.5 / 34

WHITES

HOUSE WHITE 6.5 / 24

PINOT GRIGIO 8.0 / 32

SAUVIGNON COLLIO 8.5 / 34

PROSECCO

PROSECCO BRUT 8.0 / 38

BEER

LOUDONS PILSNER 4.0 / 6.5

Microbrewery from East Clare

Wines contain sulphites

COKE or DIET COKE 3

7UP or 7UP ZERO 3

ICED TEA, LEMON or PEACH 3

PEAR, APPLE, PEACH JUICE 3

BEVERAGES

STILL WATER 3.5 / 6

SPARKLING WATER 3.5 / 6

ORANGE or LEMON SODA 3

CHINOTTO 3

KIDS MENU

9.75

SPAGHETTI

TOMATO AND BASIL or BOLOGNESE or PLAIN

DRINK

GLASS OF MILK or ORANGE JUICE or APPLE JUICE

GELATO (1 scoop)

VANILLA or CHOCOLATE or STRAWBERRY

U12

We do not have a service charge, except for groups of 6 persons or more where 10% service charge will be applied.

Please consult our Allergen menu available at the till area or from your server: (v) denotes suitable for vegetarians, (vg) denotes vegan friendly. Food is freshly prepared on the premises daily. Please be aware of possible cross contamination in our busy kitchen.