

ANTIPASTI

Olive marinate e pane artigianale [ⓐ] €4 Marinated mixed olives & artisan bread	Bruschetta al pomodoro [ⓐ] [ⓓ] €8 Tomato, garlic & basil, with rocket & parmesan
Zuppa [ⓐ] [ⓓ] €5 Soup served with artisan breads	Bruschetta ai funghi [ⓐ] [ⓓ] €8 Wild mushroom topped with goat's cheese
Focaccia all'aglio [ⓐ] [ⓓ] €5 Garlic bread	Calamari fritti [ⓐ] [ⓓ] [ⓔ] €8 Deep fried squid, with lemon and a roasted garlic dip
Focaccia all'aglio con mozzarella [ⓐ] [ⓓ] €6 Garlic bread with mozzarella cheese	Affettati italiani [ⓐ] [ⓓ] €13 Sharing plate of Italian meats, salamis & artisan breads, served with balsamic vinegar & basil pesto
Melanzana ripiena [ⓓ] [ⓓ] €7 Stuffed aubergine with mozzarella and sun dried tomato pesto	

INSALATE

Insalata Caprese [ⓓ] [ⓓ] €11 Caprese salad with fresh buffalo mozzarella, vine tomatoes, basil, seasoned with sea salt & extra virgin olive oil
Insalata al forno con formaggio di capra [ⓓ] [ⓓ] €12 Baked goat's cheese, roast red peppers, sun dried tomatoes and pesto on a bed of rocket & baby leaf lettuce
Pollo al limone grigliato €14 Grilled lemon chicken, rosemary scented potato salad & mixed leaves
Insalata Caesar con pollo e pancetta [ⓐ] [ⓓ] [ⓕ] [ⓔ] €15 Caesar salad with romaine lettuce, Caesar dressing, anchovies, roast bread croutons, grilled chicken, crispy pancetta & fresh Parmesan shavings

PASTA

Spaghetti alla napoletana (v) [ⓐ] €13 Spaghetti with tomato & basil sauce	Penne alla carbonara [ⓐ] [ⓓ] [ⓓ] €15 Penne with Italian pancetta & mushrooms in a white wine sauce
Cannelloni (v) [ⓐ] [ⓓ] [ⓓ] [ⓓ] [ⓓ] €14 Traditional baked Italian cannelloni with mushroom and baby spinach on a tomato base topped with parmesan flavoured béchamel sauce, served with rocket salad and garlic focaccia bread	Pappardelle al pesto (v) [ⓐ] [ⓓ] [ⓓ] [ⓔ] [ⓓ] [ⓓ] €15 Fresh egg pappardelle with basil pesto, white wine cream sauce & toasted pine nuts
Spaghetti alla bolognese [ⓐ] €15 Spaghetti with ragu of vegetables, beef, tomato & herbs	Tortellini ricotta e spinaci (v) [ⓐ] [ⓓ] [ⓓ] €16 Spinach & ricotta filled tortellini, in a white wine cream sauce with crumbled goat's cheese
Penne all'arrabiata con pollo [ⓐ] [ⓓ] [ⓓ] [ⓓ] €15 Penne with roast garlic, chili tomato & basil cream sauce with chicken	Linguine ai gamberoni [ⓐ] [ⓓ] [ⓓ] [ⓓ] [ⓓ] €17 Linguine with king prawns in a chilli, tomato & basil sauce

Gluten Free Pasta Available

CARNE E PESCE

Pollo ai funghi [ⓓ] [ⓓ] €16 Roast supreme of chicken with a wild mushroom, pancetta & truffle cream sauce	Hamburger dell'Olivo [ⓐ] [ⓓ] [ⓓ] [ⓓ] €15 Prime Irish 8oz beef burger, mozzarella cheese, crispy onions, relish & pickle served with hand cut chips & salad
Involtini di pollo e prosciutto [ⓓ] [ⓓ] €17 Chicken fillet stuffed with mozzarella & olives, wrapped in parma ham & served with rich tomato sauce	Stinco di agnello [ⓓ] €17 Lamb shank with Italian sausage, cannellini bean cassoulet with lemon and thyme scented polenta
Nasello [ⓕ] [ⓓ] [ⓓ] €18 Oven baked fillet of hake with roasted courgettes, peperonatta & basil pesto	Bistecca [ⓓ] [ⓓ] €27 10oz prime Irish sirloin steak, hand cut chips, balsamic shallots, flat cap mushrooms & dressed salad (Served with garlic & herb butter or peppercorn brandy sauce)
Spigola [ⓕ] [ⓓ] [ⓓ] [ⓓ] [ⓓ] €22 Pan roasted fillets of seabass, braised fennel with mussels, lemon & white wine sauce	

All above served with rosemary & sundried tomato potato cake

CONTORNI

Pani artigianali con salse [ⓐ] [ⓓ] €4 Artisan breads & dips Olive tapenade, extra virgin olive oil, balsamic vinegar & basil pesto
Insalata di campo €4 Dressed garden salad
Patatine tagliate a mano €4 Hand cut chips
Patate novelle con aglio e rosmarino €4 Roast baby potatoes with rosemary & garlic
Verdure di campo ripassate al burro [ⓓ] €4 Buttered garden vegetables
Funghi selvatici trifolati €4 Sautéed wild mushrooms

PIZZE

Margherita [ⓓ] [ⓐ] [ⓓ] €13 Tomato sauce, basil & mozzarella cheese
Salamino piccante [ⓓ] [ⓐ] [ⓓ] €15 Spicy Italian pepperoni, tomato sauce, basil & mozzarella cheese
Pizza ai funghi [ⓓ] [ⓐ] [ⓓ] €15 Tomato, basil sauce, mozzarella cheese & sautéed wild mushroom
Prosciutto di Parma [ⓓ] [ⓐ] [ⓓ] €16 With sun dried tomatoes, tomato sauce, basil, mozzarella cheese topped with Parma ham
Formaggio di capra [ⓓ] [ⓐ] [ⓓ] €16 With goats cheese, sun dried tomatoes, roast red peppers tomato sauce, basil & mozzarella cheese
Pizza di Cork [ⓓ] [ⓐ] [ⓓ] €16 With tomato sauce, Clonakilty black pudding, crispy bacon, red onion and Ballymaloe relish

Gluten Free Pizza Bases Available

ALLERGEN INFORMATION

[ⓓ] Sulphites [ⓕ] Lupin [ⓓ] Mustard [ⓓ] Dairy [ⓔ] Egg [ⓕ] Shellfish [ⓕ] Celery [ⓓ] Soya [ⓕ] Fish [ⓓ] Molluscs [ⓔ] Sesame [ⓐ] Gluten [ⓓ] Tree Nuts [ⓐ] Peanuts

All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish