



restaurant

## Starters

*Homemade Italian Garlic Bread* (1) (5) (7) € four thirty

*with cheese:* € four eighty

*to share:* € seven fifty

*Armonie Nostrane* (5) € nine

*Platter of cured meats served with olives and a selection of Italian & Irish cheeses.*

*Bruschettone dello Chef* (V) (1) (7) € five ninety

*Toasted homemade bread with 'Better Boy' tomatoes, garlic, basil and extra virgin olive oil*

*Involtini DiVino* (V) (4) (5) € sevensixty

*Oven-baked aubergines stuffed with vine tomatoes, mozzarella cheese and homemade basil pesto.*

*Zuppa del Giorno* (V) € five thirty

*Homemade soup of the day*

*Cozze Di Amalfi* (6) € eight eighty

*Pan-fried fresh mussels touched with an Italian white wine sauce.*

*Fritturina Di Calamaro* (3) € eight fifty

*Tempura of calamari served with homemade mayonnaise*

*Zuppetta di Pesce* (6) € twelve twenty

*Fresh mussels, clams and imperial prawns pan-fried with extra virgin olive oil and touched with Italian cherry tomato and chilli.*

*Salsiccia alla Toscana* (5) € eight fifty

*Italian sausage in a spicy tomato sauce with Borlotti beans and fresh chilli.*

*Il Nostro Sfizios* (5) (6) (7) € seven ninety

*Selection of tapas.*

**Allergens:** (1) Wheat, (2) Egg, (3) Fish, (4) Nuts, (5) Dairy, (6) Shellfish/Mollusc, (7) Gluten, (8) Celery, (9) Mustard.





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## Pastas

**Ravioli Di Cetara** (V) (1) (2) (4) (5) (7) € eighteen

*Homemade ravioli pasta stuffed with wild mushrooms in a delicate creamy mushroom sauce*

**Fettuccine DiVino** (1) (2) (4) (5) (7) € sixteen

*Fettuccine cooked in a parmesan cream sauce with chicken, broccoli, Spanish onions, sundried tomatoes, basil pesto*

**Tagliatelle alla Carbonara** (1) (2) (5) (7) € fifteen thirty

*Egg tagliatelle in a light creamy sauce with smoked bacon, 30 months aged Parmesan cheese & black pepper*

**Spaghetti al Vero Ragù** (1) (4) (7) (8) € fifteen thirty

*Spaghetti with authentic Italian Bolognese sauce. Made with 100% Irish minced beef, locally sourced by Douglas Boyd Butchers.*

**Pasticcio al Forno** (1) (2) (4) (5) (7) € fifteen ninety

*Lasagne with chips or salad. Made with 100% Irish minced beef, locally sourced by Douglas Boyd Butchers.*

**Spaghetti di Marechiaro** (1) (2) (4) (5) (7) (8) € seventeen fifty

*Spaghetti with selection of seafood, cherry tomatoes sauce and aurora chilli*

**Ravioli di Ravello** (1) (2) (3) (6) (7) € seventeen fifty

*Homemade ravioli stuffed with crab & lobster in a slowly cooked cream with prawns, garlic and 'celebrity' tomatoes*

**Gnocchi Alla Sorrentina** € sixteen fifty

*Potato pasta gnocchi in a delicious Italian tomato sauce with mozzarella cheese, all oven-baked.*

**Sean's Pasta** (V) € fifteen thirty

*Pasta in a spicy cherry tomato sauce with diced vegetables.*

**Pasta of the Day** (Ask your waiter for details)

**Allergens:** (1) Wheat, (2) Egg, (3) Fish, (4) Nuts, (5) Dairy, (6) Shellfish/Mollusc, (7) Gluten, (8) Celery, (9) Mustard.

**Gluten free pastas available with all dishes.**





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## Main Courses

### Filetto DiVino

€ twenty nine ninety

*10oz locally sourced beef fillet\*, dry aged for 21 days, touched with Maldon sea salt flakes, served on a combination of ratatouille & roast potatoes*

*\* NOTE: Beef fillet ordered medium to well done may take from 20 to 25 minutes to be served to preserve the authentic taste of the meat during cooking.*

### Pollo dal Cuore Tenero (4) (5) (9)

€ twenty four ninety

*Breast of Irish chicken stuffed with spinach, pine nuts, parmesan & mozzarella cheeses, topped with basil & sundried tomato pesto. Served with roast potatoes and salad.*

### Pollo Mola di Bari (5)

€ twenty four ninety

*Oven-baked chicken breast in mixed herb breadcrumbs, stuffed with Italian salami, mozzarella cheese and mushrooms, served in a creamy dill sauce with roast potatoes and crispy rocket leaves.*

### Anatra all'arancia

€ twenty six fifty

*Oven-baked duck breast served in a delicate orange sauce with mashed potatoes and steamed vegetables.*

### Dish of the Day

*Ask your waiter.*

### Catch of the Day

*Ask your waiter.*

**Allergens:** (1) Wheat, (2) Egg, (3) Fish, (4) Nuts, (5) Dairy, (6) Shellfish/Mollusc, (7) Gluten, (8) Celery, (9) Mustard.





## Pizzas

*Margherita* (1) (7) (5)

€ thirteen twenty

*Tomato sauce, mozzarella cheese, basil*

*Pizza DiVino* (1) (7) (5)

€ fifteen thirty

*Plain base pizza, fresh cherry tomatoes, buffalo mozzarella, topped with fresh rocket*

*Contadina* (1) (7) (5)

€ fourteen ninety

*Tomato sauce, mozzarella cheese and grilled vegetables*

*Vesuvio* (1) (7) (5)

€ fourteen

*Tomato sauce, mozzarella cheese, Italian salami & chilli*

*Pepperoni* (1) (7) (5)

€ fourteen

*Tomato sauce, mozzarella cheese & pepperoni*

*Hawaiian* (1) (7) (5)

€ fourteen

*Tomato sauce, mozzarella cheese, ham & pineapple*





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## Sides & Salads

<i>Vegetable Ratatouille</i>	<i>€ four thirty</i>
<i>Roast Potatoes</i>	<i>€ four thirty</i>
<i>Chips</i>	<i>€ four thirty</i>
<i>Mixed Crispy Leaves</i> (9)	<i>€ four thirty</i>
<i>Rocket &amp; Parmesan Salad</i> (9)	<i>€ six fifty</i>
<i>Chicken Salad</i> (9)	<i>€ nine</i>
<i>Homemade Bread</i> (1) (7)	<i>€ three fifty</i>
<i>Garlic Bread</i> (1) (5) (7)	<i>€ four eighty</i>
<i>Marinated Olives</i> (4)	<i>€ three twenty</i>

**Allergens:** (1) Wheat, (2) Egg, (3) Fish, (4) Nuts, (5) Dairy, (6) Shellfish/Mollusc, (7) Gluten, (8) Celery, (9) Mustard.





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## Desserts

### *Fantasy of the Chef*

*Our dessert of the day - ask your waiter.*

€ six ninety

### *Tiramisù* (2) (5) (7)

€ six ninety

### *Selection of Ice Cream* (5)

€ five ninety

### *Affogato* (5)

*Vanilla ice cream with espresso.*

€ four eighty

### *Panna Cotta* (5)

*With a topping of your choice - strawberry, chocolate or caramel.*

€ four fifty

### *Profiteroles* (2) (5) (7)

€ six ninety

### *Cheese Platter (selection of European cheeses)* (5)

€ nine

**Allergens:** (1) Wheat, (2) Egg, (3) Fish, (4) Nuts, (5) Dairy, (6) Shellfish/Mollusc, (7) Gluten, (8) Celery, (9) Mustard.