

Antipasti

Why not try a glass of chilled sparkling Prosecco to start €6

Bowl of Italian Olives with Chef's homemade black olive tapenade €6 (G)

Zuppa della Sera €5 (G) (V)

Choice of homemade soups of the evening, made with fresh market vegetables

Insalata della Casa €8 (G) (V)

Mixed leaf salad with char grilled fresh vegetables olives and sliced marinated artichokes.

Pate Dello Chef €9

Home-made Irish chicken liver pate, garnished with mixed leaves & hot garlic Ciabatta

Polpettine con Spaghettoni €9

Home-made baby meatballs, served in a fresh tomato sauce with garlic and basil Spaghettoni

Crostino di Salmone Affumicato €9 (G)

Home-made Ciabatta, topped with organic West Cork smoked salmon, served with crushed green olive mayonnaise

Involtini di Melanzane €9 (V)

Rolls of aubergines, stuffed with Ricotta cheese and sundried tomatoes, baked in a fresh tomato sauce, served hot with a dusting of 24 month aged Parmesan cheese

Fiori di Bresaola €9 (G)

Wafer thin slices of air-dried fillet of beef, stuffed with basil, toasted walnuts and garlic ricotta dressed with mixed seasonal leaves and basil pesto

Antipasto Rinuccini €10 (G)

Wafer thin slices of air cured Italian meats, olives, roasted red peppers, cannellini bean salad, red cabbage & hot garlic Ciabatta bread

Capesante al Profumo d'Aglio €13 (G)

Seared Kilmore Quay Scallops, drizzled with extra virgin olive oil, white wine, garlic and fresh coriander

Pasta della Casa

Rigatoni all' Arabbiatta €16.50 (V)

Tubes of home-made free range egg pasta in a fresh tomato sauce with chilli and garlic

Polpettine con Spaghettoni €16.50

Home-made baby meatballs served in a fresh tomato sauce with garlic and basil Spaghettoni

Fettuccine Osterio Magno €17

Fresh home-made free range egg pasta in Rinuccini's Bolognese sauce with mushroom, pancetta with a touch of fresh cream

Cannelloni dello Chef €18

Home-made Free Range egg fresh pasta, stuffed with red wine braised Irish Beef Fillet & Ricotta, oven baked in a fresh tomato sauce

Fettuccine alla Ciociara €17.50

Fresh home-made free range egg pasta, tossed on the pan in a fresh tomato sauce, pancetta, black olives, garlic, basil and a pinch of fresh chilli

Ravioli alla Crema di Gorgonzola €18 (V)

Fresh Ravioli, handmade by Chef Antonio, stuffed with Ricotta & Spinach, served in a Cream, Gorgonzola & roast Italian Walnut sauce.

Ravioli al Pomodoro €18 (V)

Fresh Ravioli, handmade by Chef Antonio, stuffed with ricotta and spinach served in a tomato sauce with garlic and fresh basil

Rigatoni con Pollo e Panna €18.50

Tubes of home-made free range egg pasta in a cream sauce, with strips of Irish Chicken, basil and freshly grated 24 month aged Parmesan cheese

Spaghettoni Con Gamberoni €21.50

Spaghettoni, tossed on the pan with fresh Kilmore Quay prawns, extra virgin olive oil, garlic, basil and a touch of chilli

Service Charge ~ At Customers Discretion

Specialita della Casa**Catch of the day €20 (G)**

Direct daily from the boats at Kilmore Quay

Suprema di Pollo ai Funghi €22

Fillet of Irish chicken in a cream and forest mushroom sauce with pancetta, white wine and fresh basil

Saltimbocca alla Romana €26

Escallops of Kilkenny Rosé Veal, topped with Parma ham and fresh sage, finished with a garlic and white wine sauce

Anatra al Profumo d'Arancia €25 (G)

Award winning Silver Hill Irish Duckling, oven baked in a fresh orange juice and Aurum liquor sauce until crisp

Gamberoni Rinuccini €29 (G)

Fresh Kilmore Quay Prawns, served out of their shells, in a cream sauce with a touch of Dijon mustard and brandy

Filletto di Manzo €27 (G)

8oz. Seared Fillet of Irish Beef, served with a choice of cream and black pepper sauce, or Garlic & fresh Parsley Butter topped with fresh Kilmore Quay Prawns (€6 supp)

Sogliola alla Griglia €29 (G)

Fresh Kilmore Quay Black Sole, served on the bone, finished with white wine, lemon, garlic, extra virgin olive oil and fresh parsley
Topped with fresh Kilmore Quay Prawns (€6 supp)

All main courses, excluding Pastas, served with fresh locally grown vegetables and potatoes. All fresh fish is subject to market availability.

Side Orders**Broccoli alla Parmigiana €5 (V)**

Deep fried broccoli, in an egg and Parmesan cheese batter

Bruschetta all' Aglio €4 (V)

Homemade ciabatta bread, baked in the oven with olive oil & garlic

Bruschetta Mozzarella €7 (V)

Homemade garlic ciabatta, topped with chopped tomato and mozzarella, baked in the oven

Fresh Handmade Fettuccine €4 (V)

Tossed on the pan in extra virgin olive oil and garlic with a dusting of freshly grated Parmesan cheese

Insalata Mista €5 (G) (V)

Mixed leaf house salad, in a dressing made from extra virgin olive oil, and red wine vinegar

Dolci Rinuccini**Gelato Rinuccini**

Selection of home-made Italian Ice-cream

Mousse al Cioccolato

Rich chocolate mousse, served with home-made honey and biscuit ice cream

Cheesecake Al Limoncello

Lusciously creamy homemade Cheesecake.

Mascarpone cream cheese flavoured with Limoncello liqueur and Sicilian lemon zest, served on a crunchy biscotti crust.

Crostata di Mele e Rabarbaro

Warm apple and rhubarb tartlet crumble topped with homemade Vanilla ice cream and a glazed flamed zabaglione

Tiramisu Classico

Layers of sponge, laced with rum and espresso coffee, filled with zabaglione cream, topped with cocoa & shavings of dark Italian Chocolate

Biscotti con Vin Santo

A glass of chilled Vin Santo wine with homemade biscotti

Formaggio Rinuccini

Selection of Italian cheeses, homemade oat biscuits

and pear & balsamic chutney

Taleggio & Gorgonzola ~ Lombardia

Capriccini sotto olio con spezie ~ Santina Fagnoli, Cassino, Lazio

Caciotta di bufala al tartufo ~ Semi-hard Mozzarella with flakes of Italian Black Truffle ~ Sulpizio

Tartufi Sora Frosinone

A glass of Vin Santo to accompany your dessert or cheese plate ~ €5

Graham's Late Bottle Vintage Port 2007 ~ €6

Irish Coffee ~ Jameson €5

Irish Cream Coffee ~ Baileys €5

Italian Coffee ~ Amaretto €5

French Coffee ~ Hennessy €5

Kilkenny Coffee ~ Ballylarkin €6

Calypso Coffee ~ Tia Maria €6

Sambuca Coffee ~ Sambuca €5

Russian Coffee ~ Vodka €6

Ice cold Limoncello ~ €4.50

Flaming Sambuca ~ €4.50

Amaretto on the rocks ~ €4.50

Glass of Prosecco €6