

DUNNE & CRESCENZI

RISTORANTE ITALIANO



OUR
FAVOURITES

ANTIPASTI

POLPETTE 12

McLoughlin's Irish pork and beef meatballs, spicy tomato sauce, olives, Glenilen yogurt, pecorino.

TOMATO BRUSCHETTA 8.5

Toasted Altamura sourdough, garlic, vine ripened tomatoes, basil (vg).

ANTIPASTO MISTO 18

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

MINISTRONE TOSCANO 9.5

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

ASPARAGUS BRUSCHETTA 11

Toasted Altamura sourdough, whipped ricotta cheese, chargrilled asparagus, salsa verde, pecorino.

BUFFALO BURRATA 13

Buffalo burrata mozzarella, peach mostarda, basil, hibiscus.

ADD MOZZARELLA 3.5
Fresh 125g buffalo mozzarella.

SALADS

GOAT'S CHEESE SALAD 13.5

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

CHICKEN SALAD 14.5

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

BURREN SMOKED SALMON 15

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

ADD
MARINATED CHICKEN 3.5

SIDE POTATO SALAD 4.5

With cucumber, dill, parsley and pink peppercorns.

Gluten free bread and pasta available.

PASTA

MUSHROOM RAVIOLI 18

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

AMATRICIANA RIGATONI 16

Rigatoni pasta, 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.

SPAGHETTI BOLOGNESE 16.5

Spaghetti with slow cooked Bolognese, McLoughlin's Butcher Irish beef, parmesan cheese.

SAUSAGE FETTUCCINE 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

ADD BACON 2

ADD AVOCADO 2

BURGER ITALIANO 15.9

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

CHICKEN BURGER 15.9

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

SERVED WITH A SIDE OF MINISTRONE SOUP

ITALIAN ROAST HAM 11.5

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

CHICKEN BLT 13.5

Seeded rye ciabatta, marinated roasted McLoughlin's chicken, bacon, lettuce, tomato, Parmesan, basil aioli.

VEGAN WRAP 11.5

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

SANDWICHES

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TIRAMISÙ al VINSANTO 7.5

Our signature Tiramisù prepared with Tuscan Vinsanto.

CHOCOLATE FONDANT 6.5

Warm caramel centre served with Italian pistachio ice cream.

REGULAR COFFEE 3.3

WARM APPLE CRUMBLE 6.5

Served with Italian vanilla pod ice cream.

* RICOTTA CHEESE CAKE 7

Orange ricotta cheesecake, pistachio crumb, berry compote.

LARGE COFFEE 4

GELATO

GELATO CUP 6.5

Chocolate, vanilla, and pistachio. Topped with whipped cream and a biscotto.

KINDER BUENO SUNDAE 7.5

Vanilla + Kinder Bueno gelato, squares, hazelnuts, chocolate sauce, whipped cream.

HOUSE LEMONADES

SICILIAN LEMON 4.5

Freshly squeezed Sicilian lemons, sugar, sparkling water.

ORANGE + ROSEMARY 4.5

Freshly squeezed oranges, rosemary sugar, sparkling water.

* LIME + MINT 4.5

Freshly squeezed limes, mint, sugar, sparkling water.

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 BLANC 8.5 / 34

PROSECCO

PROSECCO BRUT 8.0 / 38

BEER

LOUDONS PILSNER 4.0 / 6.5
PAULANER (non alcoholic) 6.5

Wines contain sulphites

BEVERAGES

COKE or DIET COKE 3

7UP or 7UP ZERO 3

ICED TEA, LEMON or PEACH 3

PEAR, APPLE, PEACH JUICE 3

STILL WATER 3.5 / 6

SPARKLING WATER 3.5 / 6

FRESH OJ 3.5

CHINOTTO 3

SET MENU

2 course - 24euro

STARTERS

Tomato Bruschetta or Minestrone

MAINS

Spaghetti Bolognese or Mushroom Ravioli

DESSERT

Gelato Cup or Warm Apple Crumble

add 5euro

We do not have a service charge, except for groups of **4 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.