

LET US SPOIL YOU

TOP MENU



Pastas: Our classics




Appetizers: Starting combos



Wines: Red,White,Prosecco and Rosè

Discover our menu

WHAT THEY SAY ABOUT US



Mike –The Fork

Excellent eating experience.. from walking in the door and being greeted by employee, seated and drink order taken, was maybe 5 minutes.
Meal was served hot and excellent taste.

A Culinary Traveller

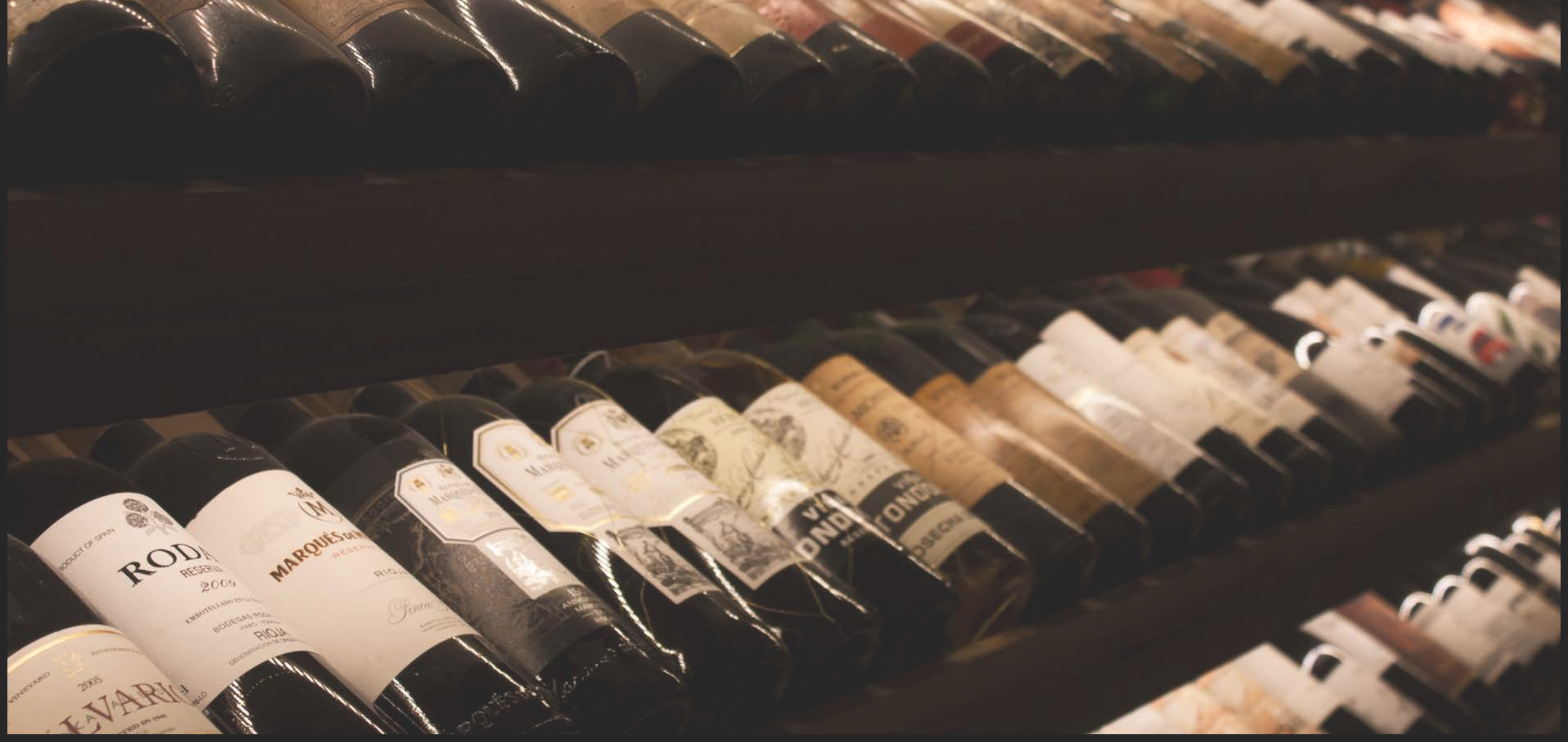
It's on my to do list every time we go to Dublin. I have never been disappointed and the service was fast and polite.



The Dublin Food Gazette

It was truly love at first fork. Great choice of wines finally selected by the on site sommelier and tasty rare cheeses.

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collage



we take pasta seriously...



embedded video



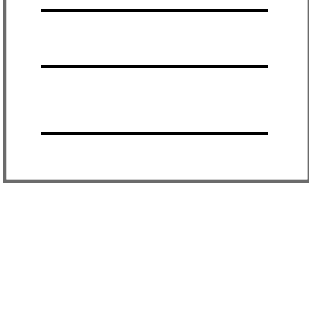
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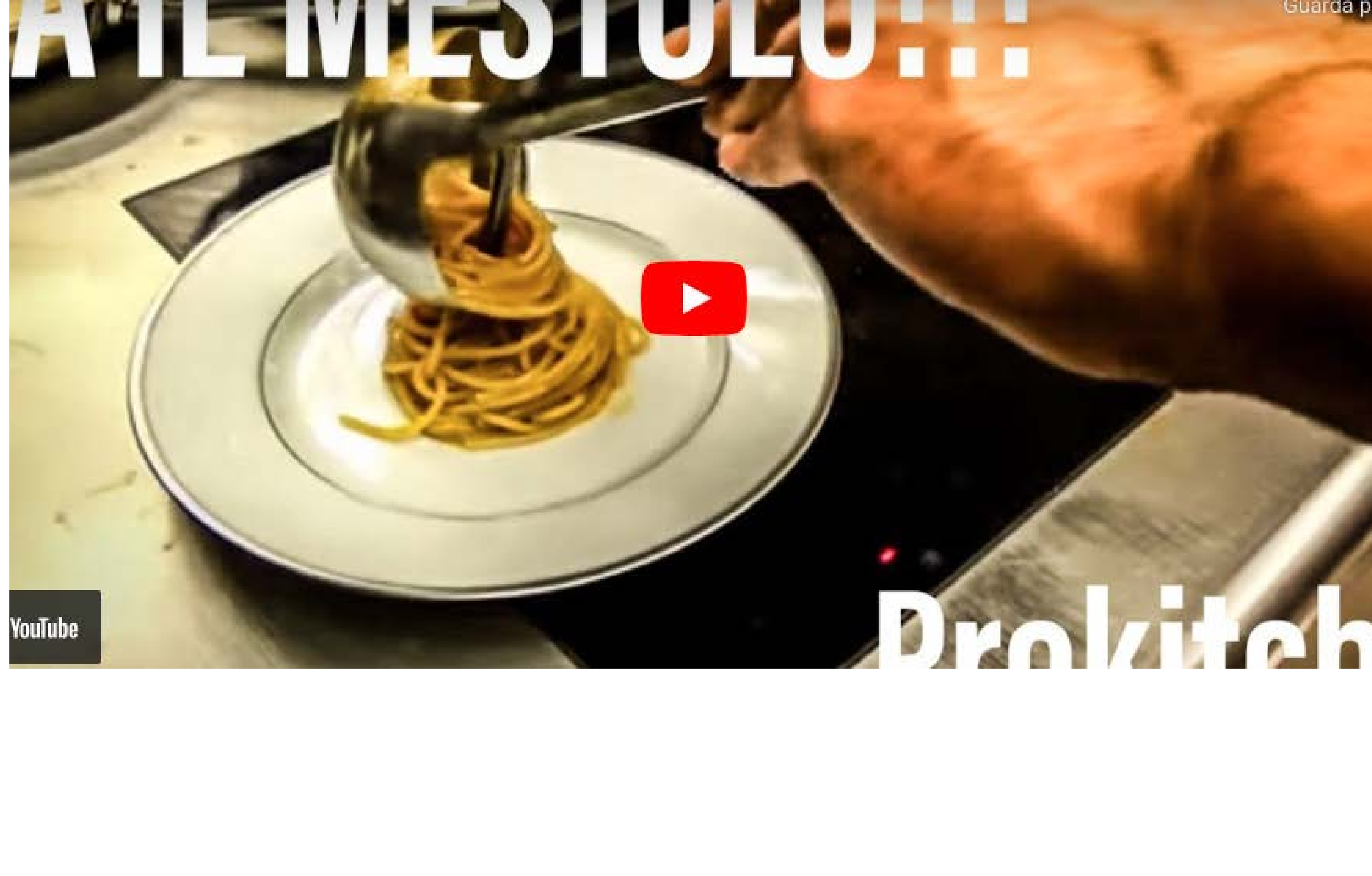


PASTA &
VINO

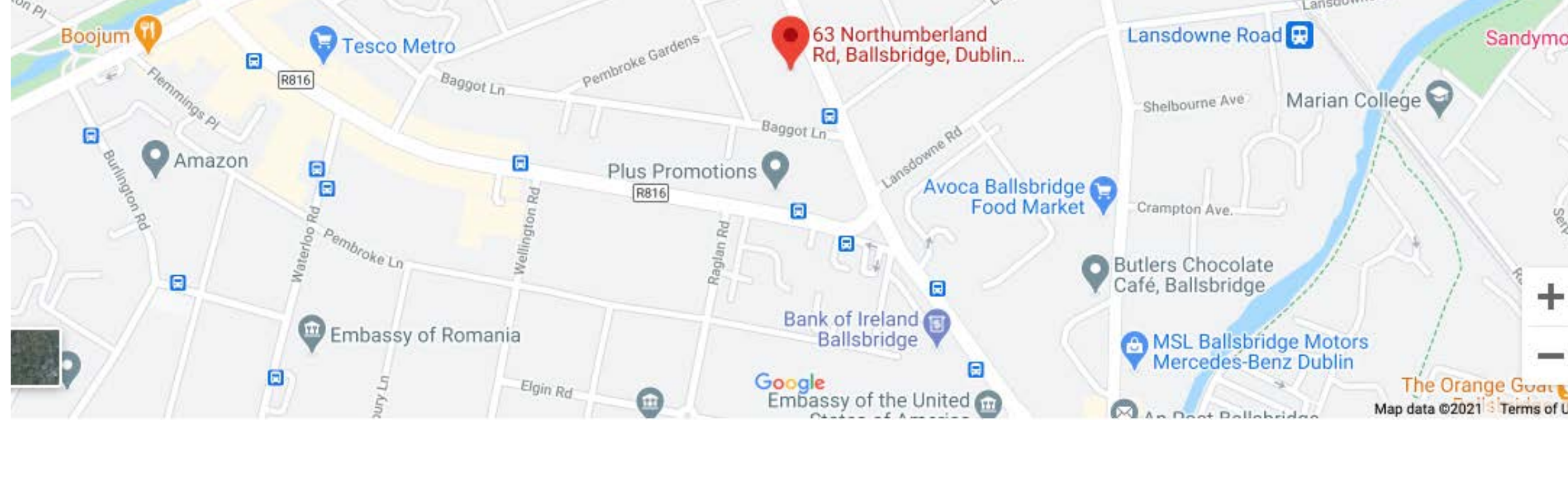
EST. 2021



embedded video



embedded map



Starters:



Chacuterie: call us for your combo



Combo of cheeses and cured meat



Cheese platter and sides

Pastas, our classics:



Rigatoni and calamari



Spaghetti alla Puttanesca



Linguine Nerano



Linguine with prawn and zucchini



Rigatoni amatriciana



Linguine with tuna and fresh veggies

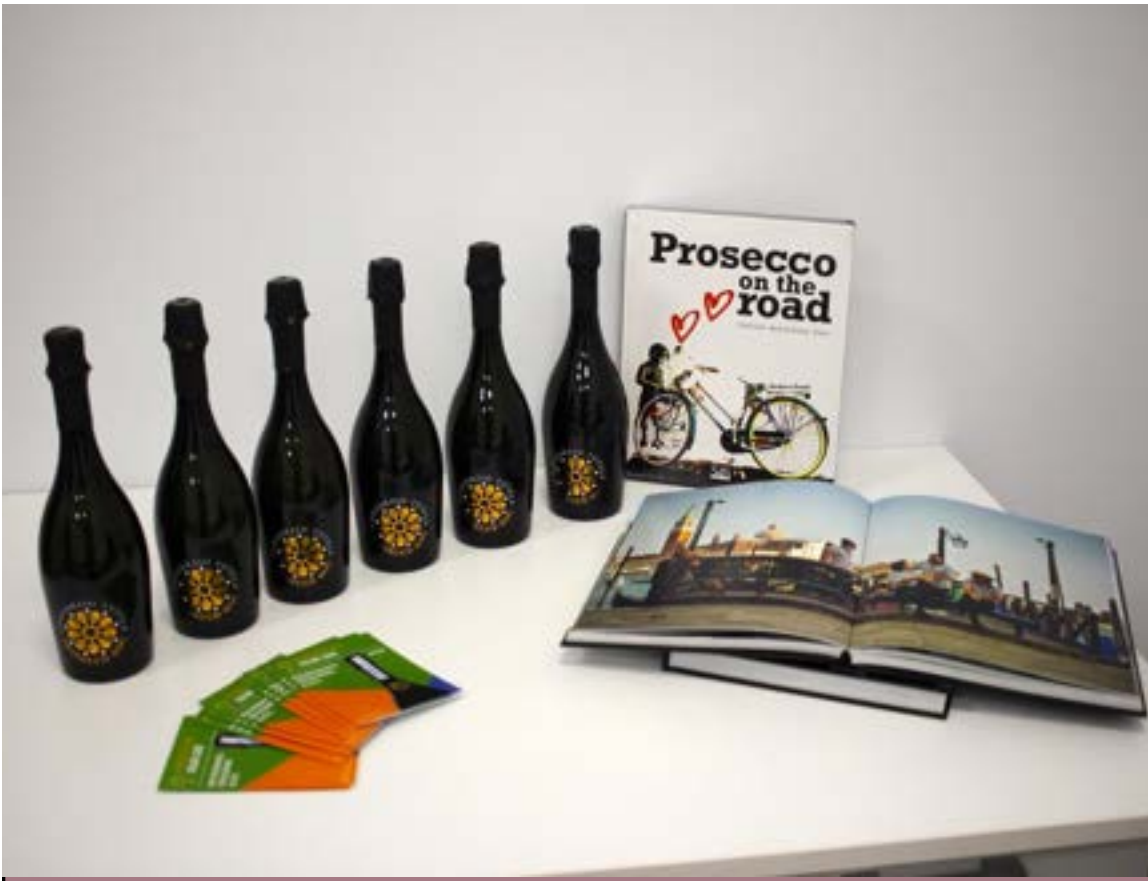
Wines:



Red wines



White wines



Prosecco

*Photo's may not represent the current menu.
*We only use fresh products. Menu may be subject to change depending on produce availability and season.
*Please call us for your personalised combo.
*Wines only for on-site dining.



Chacuterie: call us for your combo



Combo of cheeses and cured meat



Cheese platter and sides

Pastas



Linguine with prawn and zucchini



Linguine with prawn and zucchini



Linguine with prawn and zucchini



Linguine with prawn and zucchini



Linguine with prawn and zucchini



Linguine with prawn and zucchini

Wines



- Images may not represent the current menu
- we only use fresh seasonal products
- call us for your personalised combo
- alcohol for only 18 +
- wines only for on site dining



About Us

Set in a sub-basement in the heart of Dublin, Pasta & Vino has something for everyone, a casual or quick meal in the cafeteria or a more formal dining experience in the trattoria.

The warm surrounds together with it's buzzing atmosphere makes this Dublin institution a place to keep visiting. Whether dining in the cafeteria or the trattoria, the Pasta & Vino experience is still humbling and exciting. Perfect for breakfast, lunch or dinner the Italian inspired menus are something to keep returning for.

This is one of Dublin's most renowned and well respected Italian restaurants.

Our Driving Force

Marco Rossi, sommelier

as known as the wine Guru, Marco non only has twenty years experience in the wine tasting business as a sommelier but he is also an enologist.
He will be there for you and he will make sure that all of the meals will be perfectly matched with one of his preciuos wines. Don't be shy and feel free to ask him any question.



Luca Santi, head chef

A true food worshipper. Our head chef has found the trick to balance old Italian traditions and modern cooking techinques.
Luca is driven by curiosity and patience. He teaches modern cooking techiques and bread making at The UCD Training Facility.
We are proud to have him with us.



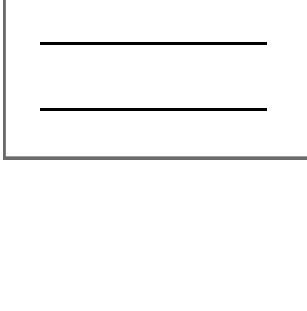
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