



# LET US SPOIL YOU



## TOP MENU



Pastas: Our classics



Appetizers: Starting combos



Wines: Red,White,Prosecco and Rosè

[Discover our menu](#)

## WHAT THEY SAY ABOU 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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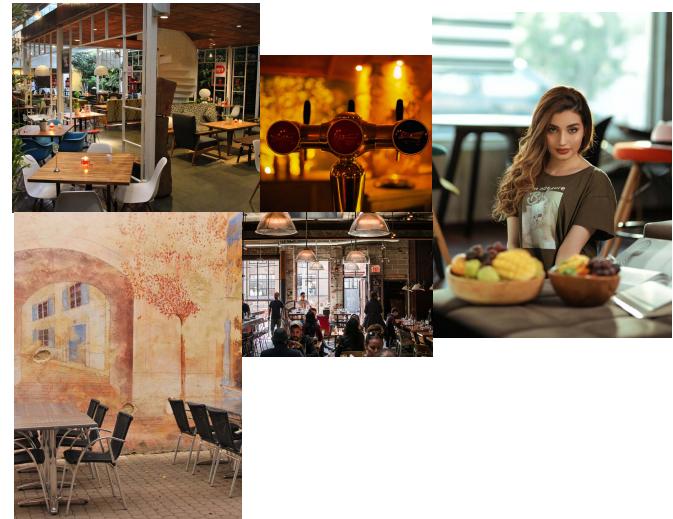
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**collage**



**embedded video**

al - Come imparare a mantecare e impiattare la pasta, \*facilissimo\*

# A T E M E S T O L O ! ! !

Guarda più

YouTube

Drokitch

**embedded map**





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.



Charcuterie: call us for your combo



Combo of cheeses and cured meat



Cheese platter and sides

### Pastas



Linguine with prawns and zucchini



Linguine with prawns and zucchini



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Linguine with prawns and zucchini



Linguine with prawns and zucchini



Linguine with prawns 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 caffeteria 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 caffeteria 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 techniques. Luca is driven by curiosity and patience. He teaches modern cooking tecnhiques and bread making at The UCD Training Facility. We are proud to have him with us.



If you would like to be kept up-to-date with news and offers, join our mailing list by entering your details below.

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## 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 name surrounds together with its lasting atmosphere makes this Dublin institution a place to keep visiting. When with dining options scattered throughout the city, the Pasta & Vino stands out from the rest. From the service to the food, Pasta & Vino has it all. Our Italian inspired menus are something to keep returning for.

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