

Dinner Menu

Antipasti

Sourdough Bread with black olive dip (1) (4)	4.00
Marinated mixed olives “al forno”	5.50
Salmone Marinato Cured Clare island organic salmon, gambas, avocado, tomato vinaigrette, red onion, agrodolce (2) (4) (11)	14.50
Bruschetta al Carpaccio Bruschetta with spiced beef, red onion, rocket, Taleggio cheese (1) (3) (4) (7)	9.00
Insalata Zucchini & pomodoro Ballyhubbock heirloom cherry tomatoes and courgette salad with mint, ewes milk ricotta & roasted pistachios (7) (8) (10)	12
Prosciutto e Melone Gran riserva san danielle prosciutto 18th month, Sicilian cantaloupe melon (12)	14.00

Pasta

Spaghetti Chitarra allo Scoglio Tomato and shellfish sauce, seafood, chilli, ginger and basil (1) (2) (3) (4) (9) (12) (14)	16.00
Lasagna Veal ragu, ceps mushroom, cavolo nero, smoked scamorza (1) (3) (7) (9) (12)	15.00
Ravioli di Parmigiano Crown princess pumpkin and ricotta ravioli, spinach, sage, brown butter with amaretti (1) (3) (7)	14.00
Parpadelle Parpadelle and venison ragu, pumpkin and cep mushroom, pecorino sauce (1) (3) (7) (12)	16.00
Rigatoni ‘Nduja Rigatoni pasta, aubergine ‘al forno’, Stracciatella, tomato and basil sauce with nduja (1) (3) (7)	14.00

Contorni

Brooklyn farm house salad with mixed summer leaves, tomato parsley	6.75
Polenta fries with chilli aioli(1) (7) (10) (12)	7.00

Dessert

Lucio Tiramisu	
Our homemade Tiramisu (1) (3) (7) (12)	7.50
Cannoli	
Open cinnamon cannoli, poached plums, Ricotta and Moscato anglaise sauce (1) (3) (7) (12)	5.50
Hot chocolate mousse	
Pistachio gelato, coffee jelly, confit orange (3) (7) (8)	7.50
Panna Cotta	
Fig leaf and vanilla panna cotta, figs poached in vermouth, mascarpone mousse	10.50
Cheese plate	
Massiccio Sardinian mature pecorino, Taleggio organic DOP, Macacgno Rosso raw milks cows, Mauri gorgonzola DOP, Mustard fruit (1) (7) (10) (12)	10

Allergen guide

(1) Gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide & sulphites, (13) Lupins, (14) Molluscs,

Wines

White/Bianco

Cantina di Custoza, Custoza Bianco 2022 – Veneto

Exotic fruit and toasted almond flavours

8.90 / 35.00

Chardonnay, Alpha Zeta C 2022 – Veneto

Aromatic, fresh fruit driven, long finish

9.00 / 36.00

Gambellara Classico, Cantina Di Gambellara 2021 – Veneto

Stone fruits, mineral depth and beautiful substance. Very classy!

9.50 / 38.00

Garganega, Cantina di Negrar 2022 – Veneto

Flowers, white fruits, harmonious taste

9.75 / 39.00

Red/Rosso

Nero D'avola/Nerello Mascalese, Borgo Selene 2022 – Sicily

Soft tannins, spicy cherry

9.00 / 36.00

Corvina Veronese 2021 – Veneto

Red berries and fruits with lively acidity and silky tannins

9.80 / 39.00

Sangiovese, Terre di Chieti 2022 – Tuscany

Red fruits, morello cherry with subtle vanilla characters

10.00 / 40.00

Nero di Troia, Cantina Diomede 'Lama di Pietra' 2021 – Puglia

Full bodied, sweet blackcurrant fruit with a savoury twis

10.50 / 42.00

Montepulciano d'Abruzzo Le Salare 2022 – Abruzzo

Juicy black cherry fruit with ripe tannins and a little early spice

10.80 / 43.00
