

SANO PASTA

FRESH PASTA

Handcrafted in house daily

1. Aglio, Olio e Peperoncino · Spaghetti (v) 9

Slow-sizzled garlic and red chilli in extra virgin olive oil, topped with crispy parsley breadcrumbs. (1)

2. Napoletana · Spaghetti (v) 9.5

San Marzano tomatoes slow-cooked into a rich sauce with fresh basil. (1)

3. Arrabbiata · Rigatoni (v) 9.9

Our San Marzano tomato sauce simmered with fiery red chilli and fresh basil. (1)

4. Tagliatelle ai Funghi · Tagliatelle (v) 11.9

Mushrooms in fresh sage butter with Parmigiano-Reggiano. (1,7)

5. Re Ragù · Pappardelle 14.9

Our signature 8-hour braised beef shank and fall-apart pork rib ragù in a rich San Marzano tomato sauce. (1,12)

6. Spilinga · Rigatoni 13.9

Spicy Calabrian nduja and fennel sausage slow-cooked in San Marzano tomato sauce, finished with grated Pecorino Romano. (1,7)

7. Cinque Terre · Tagliatelle (v) 12.9

Fresh green beans and tender baby potatoes tossed in a Genovese basil pesto. (1,5,6,3,7,8a)

8. Carbonara Autentica · Spaghetti or Rigatoni 13.5

Crispy guanciale (Italian cured pork) in a sauce of rich egg yolks, Pecorino Romano and cracked black pepper. (1,7,3)

9. Cacio e Pepe · Spaghetti or Rigatoni (v) 11.5

Pecorino Romano and Parmigiano-Reggiano melted into a classic Roman sauce with coarse-toasted black pepper. (1,7)

10. Amalfitana · Pappardelle 14.9

Gamberi (prawns) and blistered Datterino tomatoes in a creamy chilli, garlic and lemon sauce, topped with chopped parsley. (1,2,12)

11. Amatrice · Rigatoni 12.5

Crispy guanciale (Italian cured pork) and chilli, in our San Marzano tomato sauce, finished with grated Pecorino Romano. (1,7)

PIATTINI

Small Plates - go solo or to share

Focaccia Artigianale

5

Focaccia freshly baked in-house with cloud-soft centre and crispy crust, served with cold-pressed extra virgin olive oil. (1)

Prosciutto di Parma (24 Mesi)

10

Delicately thin slices of sweet, 24-month aged Parma ham.

Olive Marinate

5

Marinated, herb infused mixed olives.

Burrata e Pomodori

10

Whole creamy Pugliese burrata, ripe cherry tomatoes, torn basil, and cold-pressed extra virgin olive oil. (7)

Tagliere dello Chef

10

Chef's monthly tasting of artisanal cured Italian meats. (8d)

Insalata di Rucola

5

Wild rocket, shaved Parmigiano-Reggiano, and sweet cherry tomatoes with a drizzle of aged balsamic glaze. (7,12)

DESSERTS

Vegan Panna Cotta

5

Light and velvety: traditional Italian-style vegan panna cotta topped with homemade frutti di bosco jam. (6)

Tiramisù / Kinder Tiramisù

5/6

Tradition or Indulgence: choose between our classic homemade tiramisù or layer it up with Kinder toppings. (1, 3, 7, 12, 8a, 8c)

Cannoli Siciliani

5

A Sicilian classic: crispy pastry shell filled with sheep's ricotta, orange zest and toasted pistachio. (1, 7, 8d)

Gelato

5

Choose from our homemade gelato flavours:

Vanilla (7)

Salted Caramel (7)

Sorbet (ask your server for flavours)

Allergens: 1 Wheat | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree Nuts (8a Walnut, 8b Hazelnut, 8c Almond, 8d Pistachio, 8e Pine Nut, 8f Cashew) | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin
A 10% service charge is added to groups of 6 or more (100% goes directly to our team). Please note that we are unable to split bills for parties of 5 or more.

DRINKS

COCKTAILS

Margarita 9.5

Classic **or** Hot Honey
Tequila - Cointreau - Lime Juice

Espresso Martini 9.5

Classic **or** Baileys
Vodka - Coffee Liqueur - Espresso (7)

Daiquiri 9.5

Classic **or** Strawberry
White Rum - Lime Juice - Sugar Syrup

Kir Royale 9.5

Prosecco - Creme de Cassis (12)

Bellini 9.5

Prosecco - Peach Schnapps - Peach Purée (12)

Spritz 9.5

Aperol, Hugo, Sarti **or** Limoncello
Liqueur - Prosecco - Soda (12)

MOCKTAILS

Non-Alcoholic Strawberry Daiquiri 7

0% Gin - Lime - Strawberry Syrup

PROSECCO

Maschio Dei Cavalieri Frizzante (12)
Snipe (12)

(75cl) 29
(20cl) 9.9



BEER

DRAUGHT

PINT

6.95



Five Lamps Lager

Dublin Craft Beer - 4.2% abv (1)

Crisp and refreshing as all good lagers should be.



Five Lamps IPA

Dublin Craft Beer - 5% abv (1)

Sweet and toasty malt notes buzz from a unique blend of pale and coloured malts.

7.25



Menabrea Birra Bionda

Italian Lager - 4.8% abv (1)

A pale lager with citrus and floral notes from Italy's oldest brewery.

8.5



Bulmers Original Irish Cider

Ireland - 4.5% abv (1)

A crisp and refreshing medium-sweet cider from a blend of 17 Irish apples.

7.95

BOTTLES & CANS

Menabrea

Italy - 4.8% abv - Bottle 330ml (1)

5.5

Peroni (Regular (1) or Gluten Free)

Italy - 5% abv - Bottle 330ml

5.9

Guinness

Ireland - 4.2% abv - Can 440ml (1)

5.9

Hollows & Fentimans

Alcoholic Ginger Beer (Gluten Free)

England - 4% abv - Bottle 500ml

7.9

ALCOHOL FREE

Corona Zero

Mexico - 0% abv - Bottle 330ml (1)

5

Peroni Zero

Italy - 0% abv - Bottle 330ml (1)

5

Bulmer's Non Alcoholic Cider

Ireland - 0% abv - Bottle 330ml (1)

5



WINE

WHITE

	175ml	1/2 Carafe	Btl
Conto Vecchio Pinot Grigio Italy - crisp - floral (12)	6.75	19	29
False Bay Crystalline Chardonnay South Africa - tropical - intense (12)	7.25	20	30
Stoneburn Sauvignon Blanc New Zealand - tangy - zesty (12)	8.25	23	35
Peth Wetz Estate Dry Riesling Germany - delicate - dry (12)			33
Raimat Saira Albarino (Organic)			

RED

Los Tilos Cabernet Sauvignon Chile - peppery - fruity (12)	6.95	20	30
Villa dei Fiori Montepulciano d'Abruzzo Italy - red berries - bold (12)	7.5	21	31
Zarapito Malbec Argentina - sweet spice - black fruits (12)	7.75	22	33
Castello Monaci Primitivo Italy - soft - concentrated (12)			36
Vina Real Crianza, CVNE Spain - full - blackberries (12)			38

ROSE

La Maglia Rosa Pinot Grigio Blush Italy - light - subtle (12)	28
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SOFT DRINKS



Coca Cola

3.95



Diet Coke

3.95



Coke Zero

3.95



Sprite

3.95



Fanta Orange

3.95



Appletiser

3.95

San Pellegrino

330 ML

Limonata, Blood Orange, Orange & Pomegranate

3.95

200ML

Fruice Orange Juice

3.75

500ML

Bottled Water

2.5

GLASS CARAFE

Cloudy Homemade Lemonade (*still*)

2.5 4.5

Strawberry Homemade Lemonade (*sparkling*) 2.5 4.5

200ML POUCH

Capri Sun

1

LIQUEUR

Limoncello

(50ml) 5

Baby Guinness

(50ml) 6

Kahlua topped with Baileys (7)

Baileys (7)

(50ml) 6 (75ml) 7

COFFEE



Espresso

2.5

Macchiato

3.2

Cappuccino/Latte/Flat White/Mocha/Iced Latte

4

Americano

3.5

Extra coffee shot / Flavoured syrup

0.5

Decaf/Oat Milk available at no extra charge

Tea

2.5

Flavoured Teas

2.6

Ask your server for our selection

Hot Chocolate

4

