

DUNNE & CRESCENZI

RISTORANTE ITALIANO

NIBBLES | SMALL PLATES

Orange and lemon ricotta, chipolata focaccia	6.5
Caraway and herbs marinated olives; tear drop peppers	4.5
Charcuterie of the day, house pickle, sourdough bread	9.5

ANTIPASTI

Antipasto misto (sharing plate for two)

Selection of Tuscan charcuterie, Asiago cheese, marinated olives, Chargrilled courgette, tomato bruschetta, basil pesto, sourdough bread 22.5

Tomato Bruschetta, grape vine tomato, garlic, basil, teardrop peppers, Altamura Sourdough. **ADD: Avocado 3 | Mozzarella 4.5** 9

Minestrone Toscano and basil soup, hearty vegetable, Tuscan bean, basil, Pane caldo (vg) 9.5

Clogherhead Crab Salad, apple and mint crab salad, pink grapefruit, endives, Tomato, sourdough bread 14.5

Tomato and mozzarella arancini, basil aioli, aged parmesan 10.5

Smoked paprika, chilli calamari fritti, fennel and rocket salad, lime smoked harissa aioli 13.5

SALADS

Char lemon and thyme chicken salad, gold farm mixed leaves, pickled peppers, cherry tomatoes, avocado, parmesan shaving. **ADD: Bacon 3.5** 15.5

Glenmar smoked salmon, ricotta, fennel, teardrop pepper, apple, rocket, sourdough bread, pecorino DOP shavings 16.5

Goat's cheese and poached pear, candied walnuts, heirloom beetroots, calamansi dressing 14.5

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 the possible cross contaminations in our busy kitchen. Gluten free pasta and bread available, but not suitable for coeliac disease.

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PASTA

Slow cooked aged beef ragù , spaghetti, Gilligan's slow cooked beef, aged parmesan	17.5
Amatriciana , rigatoni pasta, Tuscan pancetta, tomato sauce, chilli flakes, aged pecorino	17.5
Glenmar's prawns , penne pasta, lobster bisque, cherry tomatoes, spinach, dillisk pangrattato	19.5
Truffle cacio e pepe mushroom Panzerotti , mushroom ravioli, truffle salsa, pecorino (v)	19
Tender stem broccoli spaghetti , Tender stem broccoli, mint and pistachio pesto, capers (v) (vg)	17

ADD: Sourdough Garlic Bread 3.5

GRILL

Beef Burger , Gilligan's farm 6oz beef burger, garlic mayonnaise, cos lettuce, red cabbage slaw, cheese, skinny fries. ADD: Bacon 3.5	17.5
Chicken Milanese , capers, pecorino, peas, truffle aioli, celeriac remoulade, fries	21.5

SIDES

Skinny Chips	4
Parmesan and truffle chips ,	6.5
Rocket salad , rocket, fennel salad with parmigiano DOP shavings	4.5
Aglione and chilli tender stem broccoli , almond flakes	6.5
Red cabbage and apple slaw	4.5

DESSERTS

Rhubarb Cheesecake , Wexford strawberry gelato	8
Tiramisù al Vinsanto , our signature Tiramisu' topped with Tuscan Vinsanto	8.5
Chocolate fondant , vanilla gelato, hazelnut	7.5
Apple and cinnamon crumble , berry compote, raspberry ripple gelato	7.5
Wexford Gelato , selection of chocolate, vanilla and strawberry, biscotto	6.5
Selection of biscotti , chocolate dipping pot	7.5
Dunne and Crescenzi Cheeseboard , selection of Italian cheese, grapes, truffle honey	12.5

Regular Coffee 3.3 | Large Coffee 4

OUR SUPPLIERS

We take great care and pride in sourcing the ingredients for our menus. As well as importing a selection of Italian produce, some of which is exclusive to Dunne and Crescenzi, we take great pride in supporting local businesses and sourcing our meat and fish from Irish farms and suppliers.

Fish & Seafood from Glenmar Shellfish, Co. Dublin

Meat from Gilligan's Farm, Co. Roscommon