KITCHEN ITALIAN

DAY MENU

APPETISERS

SOUP OF THE DAY €9.00
Ask your server for today's soup. Served with stout bread.
[Ask your server for today's allergens]

GARLIC FLATBREAD €8.50
Irish butter, Italian herbs [1.1, 4] [V]

MOZZARELLA FRITTERS €9.00
Herb-crusted mozzarella, tomato chilli jam, dressed rocket leaves [4, 10, 12] [GF]

BRIE & CARAMELISED ONION FLATBREAD €11.00
Olive oil, brie cheese, caramelised onion, fresh thyme [1.1, 4, 12]

CRISPY CALAMARI ALLA ROMANA €13.00
Served with lemon aioli [1.1, 4, 5, 9.3, 10, 12]

PRAWN PICCATA €14.00
Sautéed prawns with garlic butter, capers, lemon, served with toasted ciabatta [1.1, 4, 7.2, 12]

SALADS & SANDWICHES

COURGETTE CAPRESE FOCACCIA €16.00
Mixed cherry tomato, buffalo mozzarella, grilled courgette, rocket, basil pesto, balsamic glaze [1.1, 1.3, 4, 5, 12]

LOADED FOCACCIA €17.00
Cherry tomato focaccia topped with prosciutto crudo, stracciatella, rocket, crushed pistachio, balsamic glaze
[1.1, 1.3, 2.7, 4, 5, 8, 12]

CAESAR SALAD €19.00
Roast chicken, crispy bacon, herb croutons, Parmesan shavings, basil Caesar dressing [1.1, 1.2, 1.3, 4, 5, 6, 8, 10, 12]

ORANGE & PRAWN SALAD €22.00
Maple and mustard dressing, orange segments, pistachio crumbs, cranberries, red onion, baby leaves, sautéed prawns
[2.7, 7.2, 10, 12]

SIDES

FRIES €5.50
TRUFFLE PARMESAN FRIES €7.50
[1.1, 4, 10]

EXTRAS

EXTRA PIZZA TOPPINGS
CHEESE [4] €2.00 | VEG €2.00
MEAT €3.00
EXTRA DIP €1.50 [4, 5]

*Please be aware that our chicken dishes are prepared fresh and may contain small bones.

PASTA

PENNETTE ALL'ARRABBIATA €18.00
Fresh pennette in a spicy tomato sauce, basil oil drizzle, grilled courgette, topped with fresh Parmesan [1.1, 4, 5, 12]

WILD MUSHROOM RISOTTO €21.00
Creamy Arborio rice, pan-roasted forest mushrooms, Parmesan shavings [4, 12] [GF] | Add Chicken €4.00

PACCHERI ALLA BOSCAIOLA €22.00
Fresh paccheri pasta, roast chicken, smoked bacon, mushrooms, prosecco cream sauce, Parmesan [1.1, 4, 5, 8, 10, 12]

LEMON & PRAWN TAGLIATELLE €23.00
Fresh egg tagliatelle, lemon butter sautéed prawns, fresh herbs [1.1, 4, 5, 7.2, 8]

SPICY TOMATO, BASIL & PROSCIUTTO RISOTTO €22.00
Spicy tomato basil Arborio rice, prosciutto crudo ham, Parmesan shavings, basil-infused olive oil [4, 12] [GF]

PIZZA ROSSA

12-inch authentic Italian pizza, freshly made by our skilled chefs.

MARINARA €14.00
Classic with San Marzano tomato sauce, fresh basil [1.1] [VE]

MARGHERITA €16.00
San Marzano tomato sauce, fior di latte, fresh basil [1.1, 4]

PEPPERONI PICANTE €17.50
San Marzano tomato sauce, spicy pepperoni, fior di latte, red onion, hot honey drizzle [1.1, 4, 10, 12]

FESTIVE PIZZA €17.50
San Marzano tomato sauce, fior di latte, brie cheese, caramelised onion, rocket, crumbled pistachio, balsamic glaze drizzle [1.1, 2.7, 4, 12]

PROSCIUTTO E FUNGHI €18.00
San Marzano tomato sauce, fior di latte, prosciutto ham, sautéed mushrooms, basil-infused olive oil [1.1, 4, 12]

PIZZA BIANCA

12-inch authentic Italian pizza, freshly made by our skilled chefs.

TRUFFLE & WILD MUSHROOM €17.50
Fior di latte, sautéed wild mushrooms in truffle oil, Parmesan shavings, fresh rocket [1.1, 4, 12]

PROSCIUTTO E ARUGULA €18.00
Fior di latte, fresh rocket, paper-thin prosciutto crudo ham, shaved Parmesan, basil-infused olive oil [1.1, 4, 12]

All of our pizzas are served with our famous garlic aioli dip along with olive oil and balsamic vinegar [4, 5, 12]

KITCHEN ITALIAN

DAY MENU

KIDS MENU

8-inch authentic Italian pizza, freshly made by our skilled chefs.

MARGHERITA PIZZA €10.00
[1.1, 4]

HAM & CHEESE PIZZA €12.00
[1.1, 4]

PEPPERONI PIZZA €12.00
[1.1, 4, 12]

CHICKEN GOUJONS & FRIES €10.00
Crispy chicken goujons served with fries and ketchup
[1.1, 4, 5, 8, 10, 12]

PACCHERI PASTA €10.00
Served with butter or pesto, side of grated Parmesan cheese
[1.1, 4, 5, 8, 10]

Available to order for children under 12
Main dishes include apple or orange juice

DESSERT

AFFOGATO €7.00
A classic Italian dessert made by pouring a hot shot of espresso over a cold scoop of vanilla ice cream [4]
Add Disaronno amaretto liqueur €5.00 [2.1]

BERRY PAVLOVA €8.00
Strawberry meringue, fresh cream, berries, raspberry coulis [4, 5] [GF]

TIRAMISU €9.00
The classic Italian dessert [1.1, 4, 5, 8]

VALRHONA CHOCOLATE FONDANT €10.00
Warm dark chocolate, fresh cream, berries [1.1, 4, 5, 8]

HOT DRINKS

ESPRESSO	€3.50
AMERICANO	€4.10
CAPPUCCINO [4]	€4.75
LATTE [4]	€4.75
FLAT WHITE [4]	€4.50
MOCHA [4]	€4.75
CHAI LATTE [4]	€4.60
HOT CHOCOLATE [4]	€4.40
TOASTED MARSHMALLOW HOT CHOCOLATE [4]	€4.50
IRISH BREAKFAST TEA	€3.85
ORGANIC TEA SELECTION **CHAMOMILE / PEPPERMINT / EARL GREY** **GREEN TEA / DECAF**	€4.00
OUR PARLOUR HOUSE BLEND COFFEE IS SUPPLIED & BLENDED IN IRELAND BY FINDLATERS	
ALTERNATIVE MILKS Oat Milk [1.4], Soy Milk [8], Coconut Milk [8], Almond Milk [2.1]	€0.50

Our fare is shaped by long-standing relationships with Irish producers, sourcing local ingredients through sustainable practices. From farm to table, we serve only the freshest seasonal produce, along with premium Irish beef, chicken and free-range eggs. Healthy, nutritious, and always full of flavour.

ALLERGEN KEY
The above MENU contains allergens, as indicated in the key below.

1. CONTAINS GLUTEN [1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats] | 2. CONTAINS NUTS [2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut] | 3. CONTAINS PEANUTS | 4. CONTAINS MILK |5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS [7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish] | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS [9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails] | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

KITCHEN ITALIAN
BREAKFAST

SIGNATURE BREAKFAST

MIXED BERRY & NUT GRANOLA €10.00
Greek-style yoghurt, homemade forest fruit compote, seed and nut granola, honey drizzle, fresh berries
[1.4, 2.1, 2.2, 2.3, 2.4, 2.5, 3, 4, 8, 12]

EGGS & TOAST €11.00
Free-range creamy scrambled or free-range poached eggs served with toasted crusty sourdough and a side of basil pesto
[1.1, 4, 5, 12]

CRÊPES €15.00
Sicilian lemon curd, crumbled meringue, fresh berries
[1.1, 4, 5, 8, 12]
OR / Dark chocolate sauce, pistachio crumbs, fresh berries
[1.1, 2.7, 4, 5, 8, 12]

WILD MUSHROOM ON TOAST €16.00
Free-range poached eggs, sautéed wild mushrooms, toasted sourdough, chilli and basil olive oil [1.1, 4, 5, 12] V

THE BIG BREAKFAST €18.00
Free-range creamy scrambled eggs, Irish bacon, Clonakilty black and white pudding, pork sausages, chive and onion potato cake, tomato relish, Bretzel granary toast
[1.1, 1.3, 1.4, 4, 5, 10, 11, 12]

PASTRIES

CLASSIC CROISSANT €4.00
[1.1, 4, 5]

ALMOND CROISSANT €4.75
[1.1, 2.1, 4, 5]

SCONE SELECTION €4.75
Served with fresh cream and raspberry jam [1.1, 4, 5]

KIDS BREAKFAST

CRÊPE WITH NUTELLA & STRAWBERRIES €8.00
OR
LEMON & SUGAR €8.00
[1.1, 2.2, 4, 5, 8] *MAY CONTAIN SESAME

SCRAMBLED EGG & TOAST €9.00
Free-range creamy scrambled egg, fresh rocket served with toast [1.1, 4, 5]

Available to order for children under 12

Main dishes include apple or orange juice

KITCHEN ITALIAN

BREAKFAST

HOT DRINKS

ESPRESSO €3.50

AMERICANO €4.10

CAPPUCCINO [4] €4.75

LATTE [4] €4.75

FLAT WHITE [4] €4.50

MOCHA [4] €4.75

CHAI LATTE [4] €4.60

HOT CHOCOLATE [4] €4.40

TOASTED MARSHMALLOW HOT CHOCOLATE [4] €4.50

IRISH BREAKFAST TEA €3.85

ORGANIC TEA SELECTION €4.00
Chamomile / Peppermint / Earl Grey
Green Tea / Decaf

Our Parlour House Blend coffee is supplied and blended in Ireland by Findlaters

ALTERNATIVE MILKS €0.50
Oat Milk [1.4], Soy Milk [8], Coconut Milk [8], Almond Milk [2.1]

COLD DRINKS

HOMEMADE SMOOTHIES

BERRY NICE €6.00
Mixed berries, banana, milk, honey [4]

TROPICAL €6.00
Papaya, pineapple, mango, kiwi, coconut [8]

KEELINGS FRESH JUICES €4.75
Apple/Orange

KOMBUCHA €4.50
Ginger and Lemon Organic / Raspberry

MINERALS €3.95
Coke / Coke Zero / 7UP / 7UP Free / Club Orange

SAN PELLEGRINO €4.00
Blood Orange/ Lemon

WATER €3.00 / €6.00
Still or Sparkling

SICILIAN LEMONADE €7.00
Freshly squeezed lemon juice, basil, soda

PEACH AND MINT LEMONADE €7.00
Freshly squeezed lemon juice, peach, mint, soda

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DRINKS

WHITE WINE

125ML / 175ML / BOTTLE

CUATRO RAYAS LA SECA VERDEJO, RUEDA, SPAIN [12]
€6.00 / €8.50 / €33.00
Straw yellow with green hues, bright, fresh and balanced aromas, typical of the variety.

OPAWA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND [12]
€7.00 / €10.00 / €40.00
The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours.

DE PAULO PINOT GRIGIO, TRIESTE, ITALY [12]
€6.00 / €9.00 / €34.00
Straw-coloured, this Pinot Grigio displays a long-lasting fruity bouquet.

RED WINE

125ML / 175ML / BOTTLE

CODICI MASSERIE PRIMITIVO, PUGLIA, ITALY [12]
€6.00 / €8.50 / €35.00
A dense bouquet of black fruits such as cherries, blackberries and plums, complemented by inviting cocoa notes.

MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE [12]
€6.50 / €9.00 / €36.00
Elegant notes of liquorice, roasted coffee beans, and dark chocolate, with fruity aromas of black cherries and a spicy touch of cinnamon.

CATENA MALBEC, VISTA FLORES, MENDOZA, ARGENTINA [12]
€8.00 / €10.50 / €42.00
Elegantly structured, showing ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice.

MARQUÉS DE CÁCERES EXCELLENS CUVÉE ESPECIAL TEMPRANILLO, RIOJA, SPAIN [12]
€6.75 / €9.00 / €38.00
A bouquet of ripe fruit and refined oak, confirming its meticulous barrel ageing.

BUBBLES

SERENA SPAGO, PROSECCO €9.50 / €36.00
Brilliant hue and inviting, faintly citrus-like aromas

ROSÉ

MARQUÉS DE CÁCERES EXCELLENS ROSÉ, RIOJA, SPAIN [12]
€9.00 / €35.00
The Marqués de Cáceres Excellens Rosé is an attractive, pale rosé colour with rose petals and refined notes of peaches on the nose. Silky-smooth and balanced in the mouth with delicate flavours of mature white peaches and pears. Its character comes through delicately on tasting, with a touch of vivacity highlighting its freshness. Succulent with a nice finish.

COCKTAILS

APEROL SPRITZ €10.00
Aperol liqueur, prosecco, soda water [12]

LIMONCELLO FIZZ €10.00
Limoncello liqueur, prosecco [12]

MIMOSA €9.00
Prosecco frizzante, orange juice [12]

STRAWBERRY & LIME SPRITZ €11.00
Sauvignon blanc, wild strawberry and fresh lime syrup, soda water [12]

KITCHEN ITALIAN

DRINKS

HOT DRINKS

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