

CRUDO

By DUNNE & CRESCENZI

< NIBBLES >

House made FOCACCIA // olives + Rosemary // (v) 4
Marinated Olives // 4
Freshly Grilled homemade FLATBREAD //garlic oil // 5

< STARTERS >

Vine tomato BRUSCHETTA // sourdough // basil oil (vg) 8
HEIRLOOM TOMATO Caprese // buffalo mozzarella, black olives, sourdough 11
GARLIC & NDUJA PRAWNS // cherry tomatoes, rocket, sourdough 12

< THE CLASSICS >

LAMB RAGU // Pacheri pasta, lamb ragu, aged parmigiano 16
AMATRICIANA // Rigatoni , pancetta, red onion, chilli, tomato pecorino 17
CACIO E PEPE RAVIOLI // pecorino & black pepper filled raviol, Truffle & pecorino fonduta, porcini panegrattato 18
PASTA POMODORO // Penne pasta, D&C signature tomato & basil sauce 14
LINGUINE // fresh mussels & prawns, cherry toms, white wine, chilli, parsley 16

< MAINS >

POLLO ALL CACCIATORA // Slow cooked Roman style chicken stew, with olives, white wine & forest herbs. served with olive oil mash 16
POLLO MILANESE // Crispy Fried Chicken breast, w/ pecorino, hazelnuts & sage.
.... served with Fennel, lemon & mint salad 18
MEATBALLS + MASH // slow cooked pork and beef meatballs in a spicy tomato and onion ... ragu // parmesan mash 16

< SIDES >

HAND CUT FRIES // black garlic & pecorino 5
FENNEL, Lemon + Mint Salad 4
PARMESAN MASH // Parmesan Mashed potatoes with irish butter and fresh herbs 4

< DESSERTS >

Hazelnut + Dark Chocolate TIRAMISÙ 8
AMALFI LEMON TART // raspberry & limoncello cream 7

< PANINI >

BUFFALO MOZZARELLA // Buffalo Mozzarella, almond & pecorino pesto, vine tomato 10
CRISPY FRIED CHICKEN // pancetta, parmesan, tomato, rocket, garlic mayo 14