

2017

Dunne and Crescenzi A La Carte Menu 2017

Dunne and Crescenzi

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DUNNE & CRESCENZI

ANTIPASTI /STARTERS and sharing plates

euro

Antipasti are served with warm bread drizzled with excellent extra virgin olive oil, Alta Mura, wholemeal or gluten free bread

Antipasto misto board

13.50

Selection of excellent Emilia Romagna charcuterie, bruschettina,
Touch of Tuscan pecorino cheese, served with warm focaccia

Delizia dell'orto (v)

12.50

House chargrilled aubergines, courgettes, peppers and mushrooms with
Italian olives, Tuscan dressed beans and garlic vine ripened tomatoes

Salmone affumicato con capperi e caprino

12.50

Burren cold smoked *organic* salmon over oak, toma of goats' cheese and Sicilian capers

LE NOSTRE BRUSCHETTE e CROSTINI *Le favorite dagli italiani*

Bruschetta al Pomodoro (v)(vg) 3 pieces

7.50

Bruschetta with vine ripened tomatoes, fresh basil, proper extra virgin olive oil and hint of garlic

Extreme Bruschetta al Pomodoro (v) six pieces

14.00

Bruschetta con pate' di pomodori secchi, caprino e peperoni (v) 2 pieces

11.00

Bruschetta with home made sun dried tomato pesto (**nuts**), goats' cheese and char grilled peppers

Crostini di paté vegetariani (v)

10.00

Board of toasted breads with home made pesto of black olive, basil, almond and **pine nut**, artichoke and spicy sun-dried tomato

ZUPPA/SOUPS

Minestrone di verdure (v)(vg)

7.50

Tuscan style fresh house vegetable and bean soup

-with bite size Gragnano pasta (v)

8.50

STUZZICHINI/TREATS

Olive condite, Green and black Italian olives in Mediterranean marinade (v)

4.50

Pesto pot, our special basil, pine nut and almond pesto served with warm ciabatta bread

4.50

Bruschetta aglio e olio (v) Toasted ciabatta with garlic, drizzled with DOP extra virgin olive oil

3.50

Porzione di pane caldo, portion of warm ciabatta bread drizzled with extra virgin olive oil

3.00

Porzione di salumi misti Portion of Emilia Romagna salumi

6.00

Porzione di Speck di Trento Portion of smoked prosciutto from Trentino

6.00

Porzione di Prosciutto di Parma DOP, 24 mesi

6.20

No service charge except for groups of 6 or more when a 10% service charge will be applied

Our kitchen works with nuts and flour, **please ask your server for a full allergen menu**

Note to Coeliacs, we use flour in making pasta and cakes in our kitchen and contamination can be airborne

(v) denotes suitable for vegetarians (e) denotes contains egg (**nuts**) denotes contains nuts

PASTA, & BONTÀ QUOTIDIANE

served for lunch and dinner

Linguine ai gamberi e pesto (e) 17.00
Linguine with Doran's prawns, sund-dried tomatoes and house pesto (nuts)

Ravioli del Plin con ragu' bolognese (e) 16.50
Ravioli del Plin with slow cooked ragu' Bolognese of Gilligan's Irish Hereford beef
These delicious tiny ravioli are a speciality of Piedemont

Risotto con funghi di bosco, vino rosso, salsiccia , mantecato con Grana Padano DOP 16.50
Risotto carnaroli with forest mushrooms, Tuscan sausage , San Giovese wine, creamed with Grana Padana DOP

Dunne & Crescenzi pasta al sughetto buonissimo di pomodoro e basilico (v) (vg) 12.50
Fresh spaghetti with a buonissimo tomato and basil sauce, Dunne & Crescenzi style

Tonnarelli buonissimi con pomodoro, guanciale, peperoncino e scaglie di pecorino (e) 15.00
Tonnarelli pasta with tomato , bacon, chilli and pecorino petals

DELIZIE DAL FORNO specialities from our oven

Parmigiana di melanzane (v) 13.00
Delightful layers of oven baked aubergines with mozzarella from Campania, tomato and Grana Trentino IGP

Lasagna tradizionale 13.50
Layers of lasagna, slow cooked ragu' of Gilligan's Hereford beef, creamy mozzarella and freshly grated Grana Trentino DOP

Casseruola con salsiccia Toscana , fagioli e nduja (v) 15.50
Casserole of Tuscan fresh sausage, borlotti beans, chilli n' d'jua and garlic bruschetta

SPECIALITA' DELLA SERA

special evening dishes

Ravioli con funghi e tartufo con fonduta di Grana Trentino dop (v)(e) 17.50
Ravioli filled with truffle and mushrooms, Grana Trentino DOP fonduta, balsamic reduction and truffled olive oil.

Filetto di manzo Irlandese con rucola e parmigiano 29.50
Chargrilled fillet of Gilligan's Irish Hereford beef with rocket and parmigiano shavings

Burger Italiano 15.50
Gilligan's 100 % Irish Hereford beef, topped with smokey pancetta bacon, tomato, lettuce and provolone DOP mature cheese , served with side of rosemary roast potatoes

CONTORNI Side dishes

Patate al forno con rosmarino (v)(vg)	Rosemary roast potatoes	4.50
Insalata verde con pomodoro (v)(vg)	Mixed leaves and tomato salad	5.00

INSALATONE / SALADS

D&C salads are dressed with select extra virgin olive oil and aged balsamic vinegar from Modena.

Insalata Contadina		14.50
Mixed leaves, pan fried Downey's free range Irish chicken, crunchy bacon, soft sun dried tomatoes, potato bites		

Insalata con salmone affumicato irlandese		14.50
Mixed leaves, Burren cold smoked organic salmon over oak, avocado, cucumber and Asiago DOP (or try with Tuscan prosciutto, 24 months, instead of salmon)		

Insalata Bomba		11.00
Mixed leaves, Sicilian line-caught Italian yellow fin tuna preserved in olive oil, sun dried tomatoes, cherry tomatoes and Campania mozzarella		

Insalata del Pastore (v)		11.00
Mixed leaves, William pear, walnuts, toma of goats' cheese, Italian extra virgin olive oil and Helen Gee's Irish honey		

<i>Add on Downey's free range Irish chicken</i>		3
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MOZZARELLA BAR

Caprese con mozzarella di Bufala e pesto fatto in casa (v)		10.00
Buffalo mozzarella from Campania, fresh ripe tomatoes, home made almond nut and basil pesto		

Mozzarella con peperone grigliate e pesto della casa (v)		12.50
Buffalo mozzarella and roast pepper stack with our home made almond nut and basil pesto		

Mozzarella con Prosciutto di Parma IGP e rucola		13.00
Buffalo mozzarella with 24 month Prosciutto di Parma and home almond nut and basil pesto		

CHEESE LARDER / TAGLIERI DI FORMAGGIO

Tagliere di formaggi italiani		13.00
Board of Italian regional cheese or selection of Tuscan sheep cheese with seasonal pear, Helen Gee's honey and focaccia		

D&C cheese selection - Grana Trentino DOP, Parmigiano Reggiano, Taleggio, Gorgonzola, Pecorino Romano - are Denominazione di Origine Protetta (Protected Designation of Origin) and are imported exclusively by Stefano Crescenzi

*A pranzo é sempre gradito uno spuntino gustoso
Lunch calls for delicious morsels*

PANINI FIRMATI D&C

Dunne & Crescenzi toasted signature sandwiches
Wholemeal and gluten free varieties made to order

Available only at lunchtime

Panino con tonno, pomodori secchi e mozzarella

7.50

Yellow fin tuna, sun dried tomatoes, lemon juice and mozzarella

Panino con bufala (v)

8.50

Chargrilled courgette, buffalo mozzarella, home made
sundried tomato pesto and rucola leaves

Panino salsiccia, peperoni e Asiago

8.00

Grilled Tuscan fragrant sausage, roast peppers and Asiago cheese

Panino prosciutto, mozzarella e rucola

8.00

DOP Villani prosciutto, Campania mozzarella and rucola leaves

Piccantino

7.50

Villani spicy salami, roast peppers and goat's cheese

Panino classico di mozzarella, pomodoro e basilico (v)

7.50

Campania mozzarella, fresh tomatoes and home made almond and basil pesto

Additional cheese, grilled vegetables or salumi

2.00

Panino + Cocotte di minestrone

11.00

Panino and a fresh house Tuscan minestrone soup