2017

Dunne and Crescenzi A La Carte Menu 2017

Dunne and Crescenzi

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**Antipasti / Starters and sharing plates**

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

- **Antipasto misto board**  
  Selection of excellent Emilia Romagna charcuterie, bruschettina, Touch of Tuscan pecorino cheese, served with warm focaccia  
  **13.50**

- **Delizia dell’orto (v)**  
  House chargrilled aubergines, courgettes, peppers and mushrooms with Tuscan dressed beans and garlic vine ripened tomatoes  
  **12.50**

- **Salmone affumicato con capperi e caprino**  
  Burren cold smoked organic salmon over oak, toma of goats’ cheese and Sicilian capers  
  **12.50**

**Le nostre bruschette e crostini  Le favorite dagli italiani**

- **Bruschetta al Pomodoro (v)(vg) 3 pieces**  
  Bruschetta with vine ripened tomatoes, fresh basil, proper extra virgin olive oil and hint of garlic  
  **7.50**

- **Extreme Bruschetta al Pomodoro (v) six pieces**  
  Bruschetta con pate’ di pomodori secchi, caprino e peperoni (v) 2 pieces  
  Bruschetta with home made sun dried tomato pesto (nuts), goats’ cheese and char grilled peppers  
  **11.00**

- **Crostini di paté vegetariani (v)**  
  Board of toasted breads with home made pesto of black olive, basil, almond and pine nut, artichoke and spicy sun-dried tomato  
  **10.00**

**Zuppa / Soups**

- **Minestrone di verdure (v)(vg)**  
  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**

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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 ragùBolognese 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 carmaroli 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 ragù of Gilligan’s Hereford beef, creamy mozzarella and freshly grated Grana Trentino DOP

Casseruola con salsiccia Toscana, fagioli e ndjuja (v) 15.50
Casserole of Tuscan fresh sausage, borlotti beans, chilli n’djua 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
**INSALATONE / SALADS**

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

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Insalata Contadina</td>
<td>14.50</td>
</tr>
<tr>
<td>Mixed leaves, pan fried Downey’s free range Irish chicken, crunchy bacon, soft sun dried tomatoes, potato bites</td>
<td></td>
</tr>
<tr>
<td>Insalata con salmone affumicato irlandese</td>
<td>14.50</td>
</tr>
<tr>
<td>Mixed leaves, Burren cold smoked organic salmon over oak, avocado, cucumber and Asiago DOP (or try with Tuscan prosciutto, 24 months, instead of salmon)</td>
<td></td>
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<tr>
<td>Insalata Bomba</td>
<td>11.00</td>
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<tr>
<td>Mixed leaves, Sicilian line-caught Italian yellow fin tuna preserved in olive oil, sun dried tomatoes, cherry tomatoes and Campania mozzarella</td>
<td></td>
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<tr>
<td>Insalata del Pastore (v)</td>
<td>11.00</td>
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<tr>
<td>Mixed leaves, William pear, walnuts, toma of goats’ cheese, Italian extra virgin olive oil and Helen Gee’s Irish honey</td>
<td></td>
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</tbody>
</table>

*Add on Downey’s free range Irish chicken 3*

**MOZZARELLA BAR**

<table>
<thead>
<tr>
<th>Mozzarella Bar</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caprese con mozzarella di Bufala e pesto fatto in casa (v)</td>
<td>10.00</td>
</tr>
<tr>
<td>Buffalo mozzarella from Campania, fresh ripe tomatoes, home made almond nut and basil pesto</td>
<td></td>
</tr>
<tr>
<td>Mozzarella con peperone grigliate e pesto della casa (v)</td>
<td>12.50</td>
</tr>
<tr>
<td>Buffalo mozzarella and roast pepper stack with our home made almond nut and basil pesto</td>
<td></td>
</tr>
<tr>
<td>Mozzarella con Prosciutto di Parma IGP e rucola</td>
<td>13.00</td>
</tr>
<tr>
<td>Buffalo mozzarella with 24 month Prosciutto di Parma and home almond nut and basil pesto</td>
<td></td>
</tr>
</tbody>
</table>

**CHEESE LARDER / TAGLIERI DI FORMAGGIO**

<table>
<thead>
<tr>
<th>Cheese</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tagliere di formaggi italiani</td>
<td>13.00</td>
</tr>
<tr>
<td>Board of Italian regional cheese or selection of Tuscan sheep cheese with seasonal pear, Helen Gee’s honey and focaccia</td>
<td></td>
</tr>
</tbody>
</table>

*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
Available only at lunchtime

Panino con tonno, pomodori secchi e mozzarella
Yellow fin tuna, sun dried tomatoes, lemon juice and mozzarella
7.50

Panino con bufala (v)
Char-grilled courgette, buffalo mozzarella, home made sundried tomato pesto and rucola leaves
8.50

Panino salisiccia, peperoni e Asiago
Grilled Tuscan fragrant sausage, roast peppers and Asiago cheese
8.00

Panino prosciutto, mozzarella e rucola
DOP Villani prosciutto, Campania mozzarella and rucola leaves
8.00

Piccantino
Villani spicy salami, roast peppers and goat’s cheese
7.50

Panino classico di mozzarella, pomodoro e basilico (v)
Campania mozzarella, fresh tomatoes and home made almond and basil pesto
7.50

Additional cheese, grilled vegetables or salumi
2.00

Panino + Cocotte di minestrone
Panino and a fresh house Tuscan minestrone soup
11.00