


2017

Dunne and Crescenzi Set Evening Menu 2017

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DUNNE & CRESCENZI

ITALIAN WINES & FINE FOODS

Evening Set Menu €32

ANTIPASTI STARTERS

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

Bruschetta with homemade sun dried tomato pesto, goats' cheese and char grilled peppers
or

Salmone affumicato con capperi e caprino

Burren cold smoked organic salmon over oak, toma of goat's cheese and Sicilian capers
or

Mozzarella con peperone grigliate e pesto della casa (v) (n)

Buffalo mozzarella and roast pepper stack with our home made almond nut and basil pesto

PASTA RISOTTO SECONDI

Risotto con funghi di bosco, vino rosso, salsiccia , mantecato con Grana Padano DOP

Risotto carnaroli with forest mushrooms, Tuscan sausage , San Giovese wine, creamed with Grana Padana DOP
or

Linguine al gamberi e pesto (e) (n)

Linguine with Doran's prawns, sund-dried tomatoes and house pesto (nuts)
or

Burger Italiano

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
or

Ravioli con funghi e tartufo con fonduta di Grana Trentino IGP (v) (e)

Ravioli filled with truffle and mushrooms, Grana Trentino IGP and truffle olive oil
or

Filetto di manzo Irlandese con rucola e parmigiano (extra €5.00)

Chargrilled fillet of Gilligan's Irish Hereford beef with rocket and parmigiano shavings

DOLCE DESSERT

Pistacchio cupola (n)

Pistacchio dome filled with ice cream and pistachio
or

Tiramisù al Vinsanto

Tiramisu' prepared with aged Tuscan Vinsanto

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

(v) suitable for vegetarian (n) contains nuts (e) fresh pasta contains egg.

Our menu is not suitable for people with nut or other food related allergies. Please ask for a copy of our Allergen menu. We cook only with quality Italian extra virgin olive oil, also used in our dressings.

No transfats are used in our cooking. Olives may contain stones, fish may contain bones. Our beef is from Gilligan's farm in Co. Roscommon and is 100% traceable in Ireland.

Birgitta Curtain's Burren smokeshouse provides us with wonderful Irish smoked salmon and Doran's of Howth deliver fresh fish daily.