Menus of the 21st Century

2017

Dunne and Crescenzi Set Lunch Menu 2017

Dunne and Crescenzi

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**DUNNE & CRESCENZI**
**ITALIAN WINES & FINE FOODS**

**Lunch Set Menu**

2 courses ~ €25  3 courses ~ €30

**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**

- Linguine al gamberi e pesto (e) (n)
  - Linguine with Doran’s prawns, sundried 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

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

**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.