



S T A R T E R S

GARLIC BREAD	7.9	
Mozzarella, garlic, oregano (5,7)		
CAPRESE SALAD	8.9	
Tomato slices, buffalo mozzarella, fresh basil, oregano, olive oil (5)		
DEEP FRIED GOATS CHEESE	10	
Served with sundried tomato & olive tapenade, walnuts, honey rocket and sourdough (2,5,6,7)		
BRUSCHETTE		
Cherry vine tomato, garlic, oregano, fresh basil, parmesan(3pcs) (6,7)		8.5
Speck, scamorza, cherry tomato, parmesan and oregano (3pcs) (6,7)		11
Gamberi, lemon & chilli mayo, fresh parsley, garlic, chilli flakes, parmesan(3pcs) (6,7,8,10)		12

S I D E S

PANCETTA & PARMESAN LOADED FRIES (5,6,7,11)	6.8
CRUSHED BAKED POTATOES (5)	4.7
FRIES (7)	4
SIDE SALAD	4
PUCCIA BREAD (7)	3.5

I N S A L A T E

PRAWN SALAD	14.6
Shrimp, sundried tomatoes and green olives served on a salad bed with a lemon vinaigrette and chilli lemon mayo dressing (6,8,10,11)	
HOUSE SALAD	15.5
Buttermilk, lemon and parsley breaded chicken fillet & feta cheese on a bed of salad with a lemon vinaigrette and chill lemon mayo dressing (5,6,7,11)	

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MAINS

PUCCIA SANDWICH (5,7)

Homemade Puccia bread filled with mozzarella and your choice of meat, salad and sauce

Vegetarian	8.5	Prosciutto	11
Neapolitan Salami	9.5	Speck	10
Ham	9	Add fries	2.7

BEEF BURGER

16.6

Homemade Irish 8oz beef burger, shredded lettuce, tomato, grilled veg, pancetta, scamorza in a homemade puccia bun & fries with chilli and lemon mayo (5,6,7,11)

LAMB BURGER

16.8

Homemade Irish 8oz lamb burger, Greek yogurt & mint dressing, rocket salad, grilled veg, feta cheese in a homemade puccia bun & fries with chilli mayo (5,6,7,11)

SALMON FILLET

21

Fillet of salmon in creamy lemon sauce served with crushed baked potatoes & asparagus (5,8)

BRAISED SHORT RIB

20.8

8 hour slow cooked short rib in red wine jus served with crushed baked potatoes & asparagus (5,13,14)

CHICKEN SCALOPPINE

19

Buttermilk chicken breast cooked in butter & lemon sauce served with crushed baked potatoes & asparagus (5,7,)

SIRLION STEAK

26

Irish 10oz steak served with portabello mushrooms, roasted cherry vine tomatoes, pepper sauce & fries (5,7,13,14)

PASTA

SPAGHETTI AGLIO E OLIO

15.2

Garlic, olive oil, chilli flakes, parsley, parmesan, cheese & shrimp tossed with spaghetti pasta (5,6,7,10)

SPAGHETTI ALLA NORMA

15.2

Deep-fried aubergine, tomato sauce, ricotta salata and basil (5,6,7,13,14)

GNOCCHI ALLA SORRENTINA

15.2

Garlic, tomato, gnocchi, mozzarella, basil, parmesan (5,6,7,13,14)

PENNE ALL PUTTANESCA

15.6

Olive oil, chilli flakes, garlic, tomato, pecorino, black olives, capers (5,6,7,13,14)

LASAGNA BOLOGNESE

16.7

Bechamel, parmesan, mozzarella, basil served with a side salad (2,5,6,7,13,14)

PENNE AL PESTO

16.7

Guanciale, pesto, parmesan, panna di cucina (2,5,6,7)

SPAGHETTI ALL' AMATRICIANA

16.7

Guanciale, tomato, white wine, pecorino, spaghetti (2,5,6,7,13,14)

SPAGHETTI ALLA CARBONARA (THE ITALIAN WAY!)

17.3

Spaghetti, egg, pecorino, guanciale, black pepper (5,6,7)

TAGLIATELLE ALLA BOLOGNESE

17.8

Irish minced beef & pork, tagliatelle, parmesan, basil (5,6,7,13,14)

RIGATONI SAUSAGE & MUSHROOM

17.8

Leek, garlic, sausage, mushroom, panna di cucina, parmesan, rigatoni & white wine, chilli flakes (5,6,7,13,14)

RAVIOLI RICOTTA E SPINACI

17.9

Ravioli filled with spinach & ricotta served with butter, parmesan & sage sauce topped with toasted walnuts (2,5,6,7)

RIGATONI WITH RAGU NAPOLETANO

18.7

8-hour braised beef in an onion and tomato sauce served with rigatoni pasta and bruschetta (6,7,14)

CRAB PROSECCO LINGUINE

18.9

Garlic, chilli flakes, cherry vine tomatoes, green olives, crab meat tossed with linguine, fresh parsley, lemon juice (5,6,7,8,10,14)

LINGUINE SALMON & VODKA

18.9

Linguine, olive oil, garlic, salmon, vodka, panna di cucina, parsley, lemon juice, courgette, sundried tomato juice (5,6,7,8,13,14)

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PIZZA

MARGHERITA	14
Tomato sauce, mozzarella, basil, parmesan, olive oil (5,6,7)	
MARINARA	13.7
Tomato sauce, basil, garlic, olive oil (7)	
REGINA	15.7
Tomato sauce, mozzarella, ham, mushroom, basil, parmesan, olive oil (5,6,7)	
TRICOLORE	15.7
Tomato sauce, mixed peppers, Neapolitan salami, basil, parmesan, mozzarella, olive oil (5,6,7)	
VEGETERIAN	16.2
Tomato sauce, mozzarella, basil, parmesan, onion, peppers, mushroom, black olives. olive oil (5,6,7)	
VESUVIUS	16.8
Tomato sauce, ventricina salami, n'duja, mozzarella, chilli flakes, basil, parmesan olive oil (5,6,7)	
CARNE	16.8
Tomato sauce, mozzarella, basil, parmesan, speck, ham, Neapolitan salami, olive oil (5,6,7)	

WHITE PIZZA

MIMOSA	16.3
Panna di cucina, mozzarella, sweet corn, ham, parmesan, basil, olive oil (5,6,7)	
CHAMPINGNON	16.3
Panna di cucina, ham, mushroom, parmesan, basil, olive oil (5,6,7)	
GENOVESE	16.8
Panna di cucina, pesto Genovese, Neapolitan salami, mozzarella, parmesan, basil, olive oil (5,6,7,2)	
ORTALANA	16.8
Scamorza, mixed grilled veg, mozzarella, parmesan, basil, olive oil (5,6,7)	
TIROLESE	16.3
Mozzarella, scamorza, speck, parmesan, basil. olive oil(5,6,7)	
TUNA	16.8
Tuna, red onion, olives, mozzarella, olive oil (5,6,7,8)	
QUATRO FORMAGGI	16.8
Gorgonzola, mozzarella, provolone, parmesan, basil, olive oil (5,6,7)	
PARMA	17.9
Mozzarella, parma ham, cherry tomato, rocket salad, parmesan, olive oil (5,6,7)	

PIZZA DELLA CASA

CALZONE	16.3
Tomato sauce, ricotta, mozzarella, parmesan, black pepper, olive oil (5,6,7)	
	ADD HAM OR SALAMI 1.7
BUFALINA	17.8
Tomato sauce, buffalo mozzarella, parmesan, basil, olive oil (5,6,7)	
CAPRA	17.8
Goats cheese, mozzarella, walnuts, speck, cherry tomato, parmesan, basil, olive oil (2,5,6,7)	
CARRETTIERA	17.8
Tomato sauce, italian sausage, pepper, provolone, parmesan, olive oil (5,6,7)	
QUATTRO STAGIONI	19.9
Four pizzas in one, regina, tricolore, quattro formaggi and buffalo mozzarella & n'duja (5,6,7,14)	
RACCHETTA	21
Half calzone salami, half bufalina in the shape of a racket tomato sauce, ricotta, mozzarella, parmesan, black pepper, buffalo mozzarella, olive oil (5,6,7)	

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----- D E S S E R T S -----

SFOGLIATELLE			6.8
Puffed pastry filled with ricotta, lemon & cinnamon	(5,6,7)		
TIRAMISU			7.9
Homemade coffee flavoured italian dessert	(5,6,7)		
GELATO SUNDAE			7.4
Served with whipped cream & strawberries			
choose from three flavours; Strawberry, Vanilla, Chocolate	(5,6,7)		
PANNA COTTA			7.9
Classic Italian dessert with delicate vanilla and a fresh strawberry coulis	(5)		
NUTELLA PIZZA			8.9
Strawberry, nutella, banana, icing sugar	(2,5,7)		
CHEESECAKE			7.9
Mango and passion fruit served with homemade strawberry coulis, fresh whipped cream and physalis	(5,7)		

----- E X T R A S -----

GLUTEN FREE PIZZA BASE	2	CHILLI LEMON MAYO	(5,6)	.7
VEGAN CHEESE	1.5	TARTAR SAUCE	(5,6)	.7
EXTRA CHEESE	(5)	KETCHUP		.7
EXTRA MEAT	(5,6,7)	MAYO	(5,6)	.7

----- T R A N S L A T I O N S -----

SPECK

Dry salty meat

GUANCIALE

Cured salty pig cheek

N'DUJA

Spicy Calabrian sausage

PROVOLONE

Smoked cheese

GORGONZOLA

Aged blue cheese

PECORINO

Salty aged cheese

RICOTTA

Cottage cheese, fresh and creamy

SCAMORZA

Smoked cheese

PANNA DI CUCINA

Italian reduced cream

RICOTTA SALATA

Salty, dry, crumbly

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WINE LIST

RED

ILLUMINATI – RIPAROSSO	28		
Classic, plum scented from Montepulicano.			
TAGARO – NEGROMARO	30		
Dark, dried fruits with hints of spice & savory notes.			
BORGOMOLINO – SCURI	34.5		
Cabernet sauvignon – fruity wine with aromas of raspberry & cherries, full bodied.			
ITALO CESCO – PINOT NOIR	39.5		
light bodied with notes of red cherry, rose & vanilla.			
VALPOLICELLA – RIPASSO	43		
Intense ruby red colour, pleasantly fruity with hints of spice.			
FIGLI LUIGO ODDERO – BARBERA D'ALBA	49		
Smooth, soft & light with good acidity			
AMARONE – SPERI	71		
Fresh & dry taste with hints of tropical fruit & floral perfumes.			
PRIMITIVO – PUGLIA	Glass 7.4	500ml Carafe	18
Fruity, with notes of plums, cherry and tobacco.			
NERO D'AVOLA	Glass 7.4	500ml Carafe	18
Full and robust, silky smooth with a gentle tannin.			

ROSE

BORGOMOLINO – DOC ROSE PROCECCO	31.5		
Fruity aromas, harmonious dry taste.			
TAGARO – MUSOROSSO	31.5	Glass 8.4 Carafe	18.5
Toasty spice notes, rounded and plush in feel, accents of anise and vanilla.			

WHITE

TERRE DEL DUCA – FALANGHINA	28.5		
Fresh & dry taste with hints of tropical fruit & floral perfumes notes.			
CANICATTI – GRILLO	32.5		
Fruity with acidic components (100% Grillo).			
BORGOMOLINO – CIARI	34.5		
Pinot Grigio – Creamy & fruity finish with hints of wildflowers & nutmeg.			
ITALO CESCO – SAUVIGNON BLANC	39.5		
Crisp & intense aroma with notes of juniper berry & mint.			
PALA – VERMENTINO	45		
Straw colour, bright, intense with floral & vegetable aroma.			
PINOT GRIGIO – FRIULI	Glass 7.4	500ml Carafe	18
Straw yellow in colour, it evolves with scents of dry hay and toasted almond.			
VINI STOCCO – BIANCO	Glass 7.4	500ml Carafe	18
Elegant and full-bodied wine that expresses notes of flowers, apricot, peach and pear.			

SPARKLING WINE

BORGOMOLINO – DOC PROSECCO	30		
Fruity aromas, harmonious dry taste.			
FRIZZANTE	Glass 7.4	500ml Carafe	18
Refreshing, crisp and harmonious semi-sparkling wine.			

COCKTAILS

MIMOSA	9.5
Prosecco, orange juice and a dash of grenadine.	
BELLINI	9.5
Prosecco, peach nectar and grenadine.	
APEROL SPRITZ	9.5
Prosecco, aperol and soda water.	
WATERMELON SPRITZ	9.5
Midori, prosecco and a dash of sparkling water.	
BELLA NAPOLI SPRITZ	10.5
Passoa, aperol, lemon juice, basil and sparkling water.	
AMALFI SPRITZ	10.5
Prosecco, aperol and pineapple juice.	

B E E R

BIRRA MORETTI	5.8	PERONI	5.8
4.8% lager beer.		4.7% lager beer.	
BIRRA MORETTI PINT	6.9	MENABREA	5.8
4.8% lager beer.		4.8% ABV pale lager.	
ICHNUSA	5.8	BIRRA MORETTI ZERO	5.8
5% Sardinian unfiltered blonde lager.		0.0% lager beer.	

S O F T D R I N K S

COKE/COKE ZERO, FANTA, SPRITE	2.95
SAN PELLEGRINO 300ML	2.95
Lemon; Orange; Grapefruit.	
LEMON/PEACH ICED TEA 500ML	3.7
FRUIT JUICE	3.2
Orange; Apple; Cranberry; Pineapple.	
HALF-PINT MILK	3.2
STILL WATER 750ML	4.7
SPARKLING WATER 750ML	4.7

H O T D R I N K S

SINGLE ESPRESSO	2	MOCHA	4.4
RISTRETTO	2	HOT CHOCOLATE	4.7
DOUBLE ESPRESSO	2.7	The Italian or Irish way.	
AMERICANO	3.2	BARRY'S TEA	3
MACCHIATO	3	HERBAL TEA	3.2
LATTE	3.9	Chamomile; Peppermint,	
CAPPUCCINO	4.2	Green Tea; Earl Grey; Berries;	
		Blackcurrant.	

C O L D C O F F E E

ICE COFFEE	5.3
AFFOGATO	4.8

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Served with whipped cream & strawberries choose from three flavours; Strawberry: Vanilla: Chocolate. (5,6,7)	
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A P E R I T I F S

LIMONCELLO	4.7
20% Italian lemon liqueur mainly produced in southern Italy.	
FRANGELICO	4.7
20% Italian hazelnut liqueur flavoured with coca and vanilla.	

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