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

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**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

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**ZUPPA/SOUUPS**

**Minestrone di verdure (v)(vg)**  
7.50

Tuscan style fresh house vegetable and bean soup  
-with bite size Gragnano pasta (v)  
8.50

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**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)**  
3.50

Toasted ciabatta with garlic, drizzled with DOP extra virgin olive oil

**Porzione di pane caldo**, portion of warm ciabatta bread drizzled with extra virgin olive oil  
3.00

**Porzione di salumi misti**  
6.00

**Porzione di Speck di Trento**  
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  
(nut) denotes contains nuts.
PASTA & BONTÀ QUOTIDIANE served for lunch and dinner

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

**Ravioli del Plin con ragù bolognese (e)**
Ravioli del Plin with slow cooked ragù Bolognese of Gilligan’s Irish Hereford beef  
These delicious tiny ravioli are a speciality of Piedmont  
16.50

**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 Padano DOP  
16.50

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

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

DELIZIE DAL FORNO specialities from our oven

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

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

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

SPECIALITA’ DELLA SERA special evening dishes

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

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

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

Add on Downey’s free range Irish chicken  3

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 è 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
Yellow fin tuna, sun dried tomatoes, lemon juice and mozzarella
7.50

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

Panino saliscia, 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