



THE
ITALIAN
KITCHEN

Benvenuto to The Italian Kitchen, an AA-Rosette-award-winning restaurant. Our aim is to provide our guests with an authentic Italian dining experience. Many restaurants know how to provide a welcome but we know how to make people feel special; how to ensure that our guests' experience is beyond expectations. The secret to the authentic flavours and aromas in The Italian Kitchen is Head Chef's insistence on genuine Italian ingredients and fresh local produce. Our menus are a tour of culinary Italy, taking in several classic regional dishes and some less well-known specialities.

ANTIPASTI

Olive Alla Mediterranea (VG) Marinated Italian olives, homemade focaccia bread	7.25
Focaccia All'aglio (VG) Garlic bread Napoli style, extra virgin olive oil	8.50
Zuppa Del Giorno Soup of the day, toasted homemade bread	9.00
Bruschetta Al Pomodoro (VG) Marinated cherry tomatoes, fresh garlic, basil, extra virgin olive oil, sea salt	10.50
Crostini Ai Fiche Toasted homemade bread, fresh figs, whipped ricotta cheese, prosciutto, aged balsamic, mint	13.50
Sicilian Arancini Ragù, peas and saffron rice balls, smoked cheese, homemade Napoli sauce, grated Parmigiano Reggiano	13.50
Insalata Con Formaggio Di Capra Gold River farm salad leaves from Wicklow, quinoa, pickled beetroot, goat's cheese, toasted hazelnuts, pomegranate, cherry vinegar, honey, extra virgin olive oil dressing	12.00
Burrata Di Burrata Buffalo burrata, heirloom tomatoes, basil, sea salt, extra virgin olive oil, garlic croutons, pine nuts and basil pesto	16.00
Fritto Misto Di Pesce Deep-fried fresh squid and prawns, light batter, homemade sweet chilli jam, grilled lime	13.50
Antipasto Selection of Italian salami and prosciutto, cherry buffalo, aged pecorino, artichokes, olives, grilled courgettes, chickpea dip, focaccia	22.00

WOOD-FIRED PIZZA

Margherita Tomato sauce, mozzarella, basil	18.00
Pepperoni Tomato sauce, mozzarella, pepperoni	20.00
Capricciosa Tomato sauce, mozzarella, artichokes, roasted ham, mushroom, olives	20.00
Messicana Tomato sauce, mozzarella, spicy salami, pepperoni, chillies, jalapeños	21.00
Quattro Formaggi Gorgonzola, smoked scamorza, Parmigiano Reggiano, mozzarella	19.50
Calabrese Tomato sauce, mozzarella, 'nduja, cherry buffalo mozzarella, pepperoni, basil, honey	21.00
Vegetarian Tomato sauce, mozzarella, spinach, peppers, mushroom, goat's cheese, cherry tomatoes	19.00
Mediterranea Tomato sauce, mozzarella, prosciutto, semi-sundried tomatoes, Parmigiano Reggiano shavings, pine nut pesto	20.00

PRIMI PIATTI

Fettuccine Alfredo Egg fettuccine, marinated chicken, mushroom, cream, Parmigiano Reggiano cheese	21.50
Linguine Alla Carbonara Pancetta, Parmigiano Reggiano, egg yolk, black pepper	20.00
Ravioli Al Formaggio Egg ravioli pasta stuffed with cheese, baby spinach, rosé sauce, Parmigiano Reggiano	19.50
Rigatoni All'arrabiata (VG) Shallots, chillies, garlic, parsley, white wine, tomato sauce	19.00
Linguine Ai Gamberi Prawns, bisque, chillies, garlic, cherry tomatoes, parsley, tomato and basil sauce, rocket	22.00
Fettuccine all Ragù Slow-cooked pork and beef red wine ragù with carrot, onion and celery soffritto	20.00

SECONDI PIATTI

Bistecca Di Manzo 10oz Irish sirloin steak served with balsamic and red wine glazed shallots, grilled asparagus, green peppercorn sauce and skinny chips	42.00
Halibut Pan-fried halibut fillet accompanied by sauteed seasonal greens, bisque velouté, parsley oil, micro herbs and potatoes	28.00
Salmone Roasted salmon fillet with spicy Ventricina salami and chickpeas, finished with salsa verde	26.00
Suprema Di Pollo Oven-roasted chicken supreme with tenderstem broccoli, Marsala jus and rosemary garlic roast potatoes	26.00
Pork Fillet Roulade Pork fillet with a pork mince, 'nduja, herbs, Parmigiano Reggiano and apricot stuffing, fregola sarda and cavolo nero, burnt apple purée, Marsala jus	27.00

CONTORNI

Insalata Mista (VG) Dressed house mixed salad	6.50
Patate Arrosto (VG) Oven-roasted rosemary, garlic and extra virgin olive oil potatoes	6.50
Patate Fritte (VG) Fries	6.50
Patate Fritte Al Tartufo E Parmigiano Parmesan and truffle fries	7.50
Cestino Del Pane (VG) Wood-fired bread basket with extra virgin olive oil	6.00
Tenderstem Broccoli, Salsa Verde	6.50

ALLERGEN INFORMATION



Please scan the QR code to check allergen information for your chosen dish. We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens.

Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are **VG** Vegan.

Our beef is 100% Irish and is responsibly sourced by our butcher, Quigley Meats, Ballincollig, Cork