

## Lunch Menu

### Small plates

Ribollita, white beans, black kale, tomato (1a,4,9,13)	8
Salt cod croquettes, tomato, stracciatella (1a,4,7,8)	12
Caprese, buffalo mozzarella, beef tomato, basil (4)	12
Tagliere misto, mortadella, salami, pecorino, olives, crusty bread (1a,3f,4)	12

### Pasta

Linguine vongole, chili, white wine, garlic, parsley (1a,4,6,7, 9,13)	14
Pappardelle, Irish venison ragu (1a,4,7,9,13)	18
Tortellini panna e prosciutto (1a,4,7)	14
Penne arrabiata, tomato, garlic, chili, basil (1a,4)	14

### Salad

Endive, chicory, orange, burrata, hazelnut (3b,4)	15
Panzanella toscana, stracciatella (1a,4,9,13)	12
Salmon, black rice, sugar snap peas, cucumber (8,11,13)	20
Octopus, potato, rocket, olives, herbs, lemon (4,8)	16

### Main

10oz tagliata di manzo, crispy onion, rocket, parmesan, rock potatoes (1a,4,13)	32
Grilled beef burger, cheddar, pancetta, tomato, lettuce, red pepper chutney, fries (1a,4)	16
Hake & chips, mushy pea, tartare sauce (1a,7,8,13)	16
Pollo lardellato, nduja mash potato, wild spinach, jus (4,13)	20

### Sides

Fried potatoes, rosemary (1a)	5
Grilled Italian broccoli, mustard vinaigrette, sharp pecorino, bread crumbs (1a,4,12,13)	7
Grilled artichoke, salsa verde, mint (8,13)	7
Fries with rock salt (1a)	5

**A service charge of 12.5% will be added to groups of 6 or more people**

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

**- We use 100% Irish beef and all other items where possible are sourced locally -**

**Layla's**