

Dinner Menu

Layla's

Small

Home-made **Focaccia** with Garlic (1a)
6

ADD

Salame Toscano Piatto (4) 7
Prosciutto Di Parma Piatto 12
Capocollo Spicy Piatto 12

To Start

Octopus a la Plancha, Rocket Leaves, Green Olive-Citrus Dressing, Capers, Mint (4,6,13) 15
Beef Carpaccio with Truffle Oil, Rocket, Parmesan & Button Mushrooms (4,7,12,13) 16
Mushroom Risotto (4,13) 15
Heirloom Tomatoes, Buffalo Mozzarella, Sweet Onions, Pistachio, Red Wine Vinaigrette, Basil (3f,4,13) 14
Kale Caesar Salad with Parmesan, Lemon, Green Chili, Cantabrian Anchovies(1A,4,7,8,12,13) 15

Mains

Home-made **Ravioli** with Pumpkin and Parmesan Foam & Hazelnut (1a, 3b, 4, 7) 26
Rigatoni alla Zozzona, Guanciale, Sausages, Spicy Tomato, Carbonara Sauce (1a, 4, 7) 27
Prawn Linguine, Garlic Cream, Cherry Tomatoes, Spinach, Lemon Gremolata (1a, 4, 5d, 7, 8, 13) 32
Gnocchetti Cacio e Pepe with **Braised Beef** Cheek and Pangranatto (1a, 4, 7,9,13) 26
Chicken Parmigiana Served with Spicy Tomato Spaghetti (1a, 4, 13) 29
Rib-eye Steak, Charred Aubergine Puree, Braised Beef, Heritage Carrots, Smoked Potatoes & Red Wine Sauce (1a, 4, 9, 12, 13) 42
Grilled Hake, Prawns, Squid, Cannellini Beans, Vermicelli, Tomato Broth (4,5d,6, 8,9, 13) 32

To Share

34oz T-bone Steak served with Pepper Sauce, Roasted Garlic served with a Choice of Two Sides (1a, 4, 9, 12, 13) 116
Full Grilled **Seabass**, Lemon, Chili & Caper Butter served with Seasoned Potatos and Rocket Salad(4,8,13) 50

Pizza

Margherita
Tomato, Mozzarella, Basil (1a,4,10)
15
Diavola
Tomato, Mozzarella, Spicy Salami, Nduja (1a,4,10)
18
Mediterranea
Buffalo Mozzarella, Marinate Zucchini, Sundry Tomato and Balsamic (1a,4,10)
19
Parma
Mozzarella, Basil, Rocket, Parma Ham, Parmesan Fondue (1a,4,10)
19
Calabrese
Burrata Cream, Nduja, Crispy Salami, Roasted Cherry Tomato Sauce (1a,4,10)
19

Sides

Rock Potatoes with Rosemary Salt
7
Grilled Broccoli, Ranch Sauce & Almond Crumb(3a,4)
7
Nduja Mash Potato(4)
7
Fries
7
Parmesan & Truffle Fries(4)
8

A service charge of 12.5% will be added to groups of 6 or more people
All water served here is premium filtered and cost €2.5 for unlimited refill

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-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, 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 -