Dinner Menu

Layla's

Small

Home-made **Focaccia** with Garlic (1a) 7

ADD

Cacio e Pepe **Butter** with Crispy Guanciale(4) 4
Salame Toscano Piatto (4) 7
Prosciutto Di Parma Piatto 12

To Start

Lambay **Crab** Brioche with Garlic Aioli & Avocado (1a,4,5a,7,12,13) 16

Vitello Tonnato, Caperberries, Pickled Mustard Seeds & Herbs (4,7,8,12,13) 18

Beef Carpaccio, Truffle Oil, Rocket, Parmesan & Button Mushroom (4,7,12,13) 18

Cacio e pepe **Arancini,** Crispy Rice, Pecorino, Pepper (1a,4,7,12,13) 15

Burrata with Rhubarb Compote, Black Pepper, Basil & Focaccia **ADD** Parma Ham €4(1a,4,13) 17

Mains

Wild Mushrooms & Hen **Ravioli**, Black Truffle, Fontina Fonduta (1a,4,7,9,13) 28

Tagliatelle Pasta with Beef Cheeck Ragu, Roasted Celeriac Pure and Pecorino (1a,3b,7,9,13) 28

Prawn Linguine, Garlic Cream, Cherry Tomatoes, Spinach, Lemon Gremolata (1a, 4, 5d, 7, 8, 13) 34

Spaghetti alla Zozzona, Guanciale, Italian Sausages, Tomato e Carbonara Sauce (1a,4,7) 28

Gnocchetti Cacio e Pepe with Lemon Crumbs (1a,4) 25

Chicken Parmigiana Served with Spicy Tomato Spaghetti (1a, 4, 13) 30

10oz Striploin, Cafe de Paris Butter, Rosemary Rock Potato, Red wine Jus (1a,4,8,9,12,13) 47

Monkfish wrapped on Lardo di Colonnata , Prawns, Squid, Cannellini Beans,Tomato broth(4,5d,6, 8, 13) 36

To Share

34oz **T-bone** Steak Pepper Sauce, Chimichurry served with a Choice of Two Sides (1a, 4, 9, 12,13) 120

Full Grilled **Seabass**, Chives and Caviar Burre Blanc served with Seasoned Potatos and Rocket Salad(4,8,13) 65

Pizza

Margherita 19
Tomato, Mozzarella, Basil (1a,4,10)

Diavola 21
Tomato, Mozzarella, Spicy Salami, Nduja (1a,4,10)

Funghi e taleggio 22
Mozzarella, Roasted Wild Mushroom, Taleggio, Crispy Onions (1a,4,10)

Parma 22
Mozzarella,Gorgonzola, Pear,Parma Ham, Walnuts & balsamic(1a,3h,4,10)

Bologna 22
Mozzarella, Mortadella, Creamy Burrata, Pistachio Pesto and Crushed Pistachio (1a,3f,4,10)

-A gluten-free pizza base is available; however, it may not be suitable for guests with Coeliac disease or severe gluten allergies as it is baked in our regular pizza oven-

Sides

Rock **Potatoes** with Rosemary Salt(1a) 7

Pan-Fried **Broccoli** Chilli,Garlic, Lemon Pangrattato (1a) 7

Nduja **Mash** Potato(4) 7

Fries(1a) 7

Parmesan & Truffle Fries(1a,4,7,12) 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 -

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

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes.

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