

SAMPLE MENU

ANTIPASTI

POLPO E GAMBERI ALLA GRIGLIA SU SOUFFLE' AL CAVOLFIORE E € 13 (C)
SALSA ALLO ZENZERO Grilled octopus and
prawns, cauliflower souffle', ginger sauce

GNOCCHETTI DI BARBABIETOLA, SALSA AL VACCAROSSA PINOLI € 10 (C)
SABBIATI, CAVIALE DI BALSAMICO

Manifesto gnocchi are made with beetroot and potato, served in vaccarossa
parmesan cheese sauce, candied pine-nuts balsamic caviar

PANCIOTTI ALLE MELANZANE, CACIOCAVALLO PODOLICO PERE € 10
CARAMELLATE AL MIELE DI CASTAGNO

Aubergine stuffed ravioli in "podolico" caciocavallo cheese sauce, topped with
caramelized pear in horse-chestnut honey

CAPELANTE SU FEGATO GRASSO, SALSA DI BARBABIETOLA € 13 (C)
MANDORLE D'AVOLA E INDIVIA

Seared scallops, served on a beetroot sauce, foie gras, toasted Avola almond,
endive

CONIGLIO IN PORCHETTA CON FICHI E SALSA AL MARSALA € 10 (C)

Roulade of rabbit stuffed with Italian pork fennel sausage, wrapped in pancetta
and served with fig and marsala sauce

PANCIA DI MAIALINO DI CINTA SENESE COTTA A BASSA TEMPERATURA, € 10 (C)
CONFIT DI MANGO, CIPOLLINE AL CHIANTI Cinta senese pork belly
slow cooked with a mango confit, pearl onion in red wine reduction

TARTARE DI SCAMPI, BURRATA, PISTACCHIO DI BRONTE, SCORZETTE DI € 12 (C)
LIMONE AMALFITANO, PICCOLI CROUTONS ALL'AGLIO Dublin
bay prawns tartare, on a bed of burrata cheese, with pistachio from Bronte,
Amalfi lemon zest, little garlic croutons

LE NOSTRE PASTE

RAVIOLI VESUVIO

Ravioli stuffed with spinach and ricotta cheese, in a sun dried tomato sauce, with rocket and parmesan shavings

€ 16

STRIGOLI CON RANA PESCATRICE, POMODORINI DEL PIENNOLO, COULIS DI PEPERONI, PINOLI E MENTA

"Strigoli" is a handmade short and slightly twisted pasta. The monkfish is sauted with the pasta, organic cherry tomato added along with pine nuts, fresh mint and roasted red peppers coulis

€ 19 (C)

SCIALATIELLO AL BASILICO AI FRUTTI DI MARE

Scialatiello basil pasta is hand made in house. We add clams, mussels, prawns and calamari and cooked in "Piennolo" cherry tomato sauce

€ 19 (C)

SPAGHETTI CON FARINA DI NOCCIOLA DI GIFFONI, GAMBERETTI, BURRATA, PIENNOLO E CRUMBLE DI PANCETTA CROCCANTE

Giffoni is town of Cilento coast. We use Giffoni hazelnut flour to make our spaghetti. This is cooked with "Piennolo" cherry tomato, prawns, burrata cheese, and topped off with a crispy pancetta crumble

€ 19 (C)

PAPPARDELLE DI FARINA DI CASTAGNA AL RAGU' DI CINGHIALE

We use horse-chestnut flour to make our pappardelle pasta. This is cooked in a wild boar ragout.

€ 18 (C)

SECONDI

SPIGOLA IN CROSTA DI MANDORLE, ZUPPETTA DI PATATE E ARCOBALENO DI VEGETALI

Fillet of seabass coated in toasted almonds, served on a potato puree, medley of vegetables and red wine reduction

€21 (C)

AGNELLO COTTO IN BIRRA ROSSA SU SPECCHIO DI SEDANO RAPA

Slow cooked lamb shank in Irish craft red beer, served off of the bone, with a celeriac puree and lamb jus

€ 21 (C)

SALTINBOCCA DI VITELLO ALLA ROMANA

Veal escalope, topped with Parma ham, cooked with sage and white wine sauce and served on a bed of rosemary roasted potato

€ 20 (C)

BISTECCA SU SPECCHIO DI TOPINAMBUR, CIPOLLA ROSSA DI TROPEA, E RIDUZIONE AL ROSMARINO

€ 23 (C)

Char-grilled 12oz dry aged rib eye, with Tropea caramelized red onion, served on a bed of jerusalem artichoke salsa and rosemary jus

PETTO D'ANATRA CON RAVIOLI AL CACAO E RIDUZIONE AL CAMPARI Pan fried duck breast served with cocoa ravioli stuffed with ricotta and orange zest, Campari reduction. € 21

POLLO MANIFESTO € 19 (C)
Free range chicken supreme, oven baked, stuffed with spinach and scamorza cheese with sun dried tomato sauce and basil pesto mash

CONTORNI

SIDE SALAD € 4

PAN-FRIED SPINACH € 4

ROAST POTATOES € 3

PIZZA

MARINARA € 11 (C)
Tomato sauce, garlic, origano, extravirgin olive oil (no mozzarella cheese)

MARGHERITA € 12 (C)
Tomato sauce, mozzarella, basil, extravirgin olive oil

NAPOLETANA € 12 (C)
Tomato sauce, garlic, black olives, Sicilian cappers, anchovies from Cetara, (no mozzarella cheese)

U2.. THE IRISH FLAG (3 DIFFERENT TASTE IN 1 PIZZA) € 16 (C)
GOLD: mozzarella, pancetta, gold organic cherry tomato, basil
WHITE: mozzarella, parmesan, gorgonzola, emmenthal, basil
GREEN: mozzarella, friarielli (broccoli rabe), pork fennel sausage, basil

MAMY (Gold medal awarded best pizza in the world 2006) € 16 (C)
Tomato sauce, mozzarella, aubergine and basil. Parma ham, parmesan and bufalo mozzarella on top after cookink

SOFIA LOREN (Gold medal awarded best pizza in the world 2010) € 16 (C)
Mozzarella, Piennolo cherry tomato, basil. At the end rocket, Parma ham and Parmesan cheese

DON CORLEONE (Awarded best pizza in ireland 2011) € 15 (C)
Mozzarella cheese, fennel pork sausage, friarielli (broccoli rabe), basil and extravirgin olive oil (no tomato base)

SAN GENNARO	€ 16 (C)
Tomato sauce, mozzarella, friarielli (broccoli rabe), spicy salami, bufalo ricotta cheese, basil, extravirgin olive oil	
MARUZZELLA	€ 16 (C)
Mozzarella, Piennolo cherry tomato, pancetta, basil. At the end Apulia burrata cheese, and parmesan. (no tomato base)	
CALZONE NAPOLETANO	€ 15
Folded pizza stuffed with bufalo ricotta cheese, mozzarella, spicy salami and parmesan cheese	
QUATTRO FORMAGGI	€ 15 (C)
Mozzarella, gorgonzola, emmenthal, parmesan, basil, extravirgin olive oil (no tomato base)	
AL PACINO	€ 15 (C)
Tomato sauce, mozzarella, spinach, fennel pork sausage, feta cheese, basil, extravirgin olive oil	
CARMINUCCIO	€ 13 (C)
Tomato sauce, mozzarella, pancetta, origano, parmesan cheese, chilly, extravirgin olive oil	
DIAVOLA	€ 13 (C)
Tomato sauce, mozzarella, spicy salami, basil, extravirgin olive oil	
MORTAZZA	€ 16 (C)
Mozzarella cheese, mortadella, basil, extravirgin olive oil. at the end burrata cheese and bronte's bistachio on top (No tomato base)	
CAPRICCIOSA	€ 15 (C)
Tomato sauce, mozzarella, spicy salami, ham, mushrooms, artichoke, black olives, basil, extravirgin olive oil	
VEGETARIANA	€ 15 (C)
Tomato sauce, mozzarella, aubergines, roast peppers, courgettes, basil, extravirgin olive oil	

PIZZA MANIFESTO

€ 17 (C)

Basil pesto base, mozzarella, sun dried tomato, red onion. at the end rocket and feta cheese

RUSTICA

€ 16 (C)

Tomato sauce, mozzarella, red onion, cherry tomatoes, spicy salami, black olives, basil, extravirgin olive oil

CARNIVORA

Tomato sauce, mozzarella, spicy salami, ham, pancetta, pork fennel sausage, basil, extravirgin olive oil