

AGLIOLIO

STARTERS

CALAMARI FRITTI Lightly floured deep-fried calamari served with garlic aioli	€16.50
SEABREAM CARPACCIO With a green apple gel, fennel, radish and a soy-ginger dressing	€13.50
POT OF MUSSELS Pot of fresh mussels served with white wine, garlic, cherry tomatoes and lemon zest	€16.00
ROASTED PEPPERS AND BURRATA (V) Burrata cheese with roasted peppers, marinated olives, pine nuts and herb oil	€14.50
BRUSCHETTA DUO Tomato and basil Artichoke and nduja pork sausage	€10.00
FISH SOUP Fresh fish and shellfish simmered in a rich tomato and onion broth	€11.50
CAPRESE SALAD (V) Buffalo mozzarella, tomatoes, rucola and herb oil	€14.50
ZUCCHINI FRITTERS (V) Zucchini and sweet corn fritters, served with yoghurt tartare	€11.50

TO SHARE

FOCACCIA BARESE (VG) Pizza dough with sliced tomatoes, garlic, olives and oregano	€9.50
FOCACCIA CAPRESE (V) Pizza dough topped with mozzarella di bufala, semi-dried cherry tomatoes and basil	€14.00
FOCACCIA AGLIOLIO (VG) Pizza dough topped with rosemary, garlic, salt and olive oil	€9.00
CHARCUTERIE PLATTER Mixed Italian charcuterie and selection of Italian cheese accompanied with fried pizza dough, fruit jam, dried fruits and spicy olives	€29.00
FRITTO MISTO Lightly battered and deep fried medley of fresh fish and seafood	€32.00

SALADS

CHICKEN SALAD Grilled chicken breast, fresh rocket leaves, roasted sweet potato, quinoa, goat cheese, apple slices, candied walnuts and spicy honey dressing	€18.00
PRAWN SALAD Grilled tiger prawns, fresh kale, avocado, black Kalamata olives, cucumber, cherry tomatoes, roasted buckwheat and a lemon poppy seed dressing	€18.00
VEGAN SALAD (VG) Crispy tofu, mixed leaves, roasted fennel, marinated peppers, quinoa, pumpkin seeds and a balsamic maple dressing	€14.00
BURRATA AND PROSCIUTTO SALAD Prosciutto crudo, creamy burrata, roasted grapes, rucola, toasted walnuts, sourdough croutons and pomegranate molasses	€17.00

PASTA AND RISOTTO

PACCHERI WITH RABBIT LIVER Paccheri tossed in a balsamic cream with rabbit liver and chives	€17.00
TAGLIATELLE BOLOGNESE Tagliatelle with a traditional beef ragù and Parmesan cheese	€17.50
LINGUINE VONGOLE Linguine with fresh clams, garlic, chilli, white wine and parsley	€19.50
PENNE ALL' ARRABBIATA (VG) Penne in a spicy tomato sauce with dried chilli flakes	€15.50
SPAGHETTI AGLIOLIO E PEPPERONCINO (VG) Spaghetti tossed in chilli, garlic and extra virgin olive oil	€15.00
SPAGHETTI CARBONARA Spaghetti with guanciale, pecorino, egg yolks and black pepper	€17.50
RED PRAWN RAVIOLI Red prawn ravioli tossed in a dill butter sauce	€25.00
SPAGHETTI AI FRUTTI DI MARE Spaghetti with fresh mussels, calamari, prawns, fresh herbs, tomato sauce and white wine	€19.50
RISOTTO AI FUNGHI (V) Arborio rice with oyster mushrooms, chevre goat cheese, chives and black truffle paste	€18.00
ASPARAGUS AND LEMON RISOTTO (V) Arborio rice with sauteed asparagus, peas, lemon, mascarpone cheese and herb oil	€17.50
Gluten free pasta is available at an additional charge of €2.00	

FROM THE GRILL

Served with fries or roast potatoes and mixed salad or vegetables	
SIRLOIN TAGLIATA 350 grams beef sirloin glazed with red wine butter and served with a horseradish and celeriac remoulade	€33.00
BEEF RIB EYE 350 grams beef ribeye served with chimichurri dressing	€35.00
PORCHETTA Crispy herbed porchetta served with a red cabbage and raisin slaw	€24.00
GRILLED CHICKEN THIGHS Served with a refreshing cucumber and yoghurt sauce	€27.50
VEAL MILANESE Breaded veal served with rucola and lemon	€29.50
GRILLED EGGPLANT (VG) Served with a lentil and tomato ragout and vegan feta cheese	€24.00

FISH

Served with fries or roast potatoes and mixed salad or vegetables

FRESH FISH OF THE DAY	
GRILLED SEABASS Served with cucumber and dill salsa	€27.00
LOCAL GRILLED SWORDFISH Served with caponata	€27.00
GRILLED SALMON Served with a black olive crumble and a citrus and almond dressing	€28.00
PAN-FRIED OCTOPUS Served with romesco sauce and a balsamic glaze	€27.50
SEAFOOD PLATTER (SERVES 2) Seabass, octopus, swordfish, king prawns and mussels	€69.00

SIDES

SEASONAL VEGETABLES (V)	€4.50
POTATOES OF THE DAY (V)	€4.50
FRENCH FRIES (V)	€4.50
FRESH MIXED SALAD (V)	€4.50
PEPPER CORN SAUCE (V)	€4.50
MUSHROOM SAUCE (V)	€4.50

BURGERS

THE CLASSIC Beef patty served in a brioche bun with lettuce, onions, provolone, tomatoes, gherkins and fries	€18.75
GORGONZOLA BURGER Beef patty served in a brioche bun with caramelised onions, crispy pancetta, sliced tomatoes, gorgonzola, rucola, garlic mayo and fries	€18.75
CRISPY CHICKEN BURGER Fried crispy chicken thighs in a brioche bun with whole grain mustard mayo, pickled onions, crispy lettuce, sliced tomatoes and fries	€17.50
VEGETARIAN BURGER (V) Vegetarian patty, vegan cheddar, red onions, sundried tomatoes, roasted red and yellow peppers in a sesame bun served with a lemon and tahini dressing and fries	€17.50

PIZZA

MARGHERITA (V) San Marzano tomato sauce, mozzarella and basil	€10.95
PISTACHIO AND MORTADELLA Mortadella di Bologna, caramelised onions, burrata cheese, pistachio pesto, mozzarella and black pepper	€15.50
DIAVOLA San Marzano tomato sauce, mozzarella, olives and spianata	€14.50
CAPRICCIOSA San Marzano tomato sauce, mozzarella, mushrooms, artichokes, arrosto, eggs, olives and oregano	€15.25
BBQ CHICKEN San Marzano tomato sauce, mozzarella, pulled chicken thighs, sweet peppers, onions and BBQ sauce	€15.75
CALABRESE Red pepper paste, mozzarella, nduja sausage, caramelised onions, gorgonzola and rucola	€16.00
CRUDO E RUCOLA San Marzano tomato sauce, mozzarella, Parma ham, rocket leaves and Parmesan shavings	€15.50
AFFUMICATA Smoked pancetta, smoked scarmoza, mozzarella, roasted potatoes, black olives, sweet roasted peppers and aged balsamic glaze	€15.75
LIGURE Red and yellow semi-dried tomatoes, anchovies, mozzarella, Parmesan shavings and oregano	€14.50
SALSICCIA E FRIARIELLE Friarielle paste, mozzarella, Italian sausage, black Kalamata olives and toasted pine nuts	€14.50
MALTIJA San Marzano tomato sauce, ricotta, Maltese sausage, olives, roasted potatoes and onions	€15.25
AL TONNO Sliced tomatoes, mozzarella, tuna, onions, capers, olives and anchovies	€15.25
QUATTRO FORMAGGI (V) Mozzarella, gorgonzola, Grana, smoked scamorza and fresh black pepper	€15.50
VEGANA (VG) San Marzano tomato sauce, vegan mozzarella and fresh basil	€13.75
VEGETARIANA (V) San Marzano tomato sauce, mozzarella, peppers, friarielli, onions, olives and chilli flakes	€15.25
Gluten free dough available at an additional charge of €2.00	

(V) VEGETARIAN (VG) VEGAN

We treat food allergies seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. If you suffer from any food allergies or intolerance, please inform a member of our team before you order your food and/or drink.

COCKTAILS

APEROL SPRITZ Aperol, Prosecco and soda water	€9.50
LIMONCELLO SPRITZ Limoncello, Prosecco and soda water	€9.50
NEGRONI Gin, Campari and Martini Rosso	€9.75
CORAL SHADES Havana rum, Midori, Malibu, blue curacao, pineapple juice and lime juice	€9.75
TWISTED EMERALD Disaronno, dark rum, blue curacao, lemon juice and pineapple juice	€9.75
AMALFI MARTINI Limoncello, gin and lime juice	€9.75
MOJITO White rum, fresh lime juice, sugar, mint and soda water	€9.75
PIÑA COLADA Rum, fresh cream, coconut syrup and pineapple juice	€9.75
DAIQUIRI Ask your server for available flavours White rum, sugar syrup and lime	€9.75
MIDORI ILLUSION Midori, vodka, Malibu, triple sec, lemon juice and pineapple juice	€9.75
SOLANCE Campari, vodka, passion fruit, lemon juice and orange juice	€9.75
PALM SHADES Passoa, Malibu, peach schnapps, Blue Curaçao, triple sec, lemon and orange juice	€9.75
GOLDEN SANDS BREEZE Limoncello, Prosecco and red berry purée	€9.75
APEROL SUNRISE Aperol, tequila, pineapple juice and fresh orange juice	€9.75
TROPICAL PARADISE Gin, aperol, pineapple juice, lemon juice and passionfruit purée	€9.75

MOCKTAILS

RED SUNSET Cranberry juice, elderflower and fresh mint	€5.95
FROZEN PASSION FRUIT MARTINI Passion fruit purée, vanilla, lime and orange juice	€5.95

SOFT DRINKS, JUICES, MINERAL WATER

Local Water 25cl	€2.60
Local Water 75cl	€3.95
Imported Water 33cl	€3.70
Imported Water 75cl	€5.25
Soft Drink 25cl	€3.20
Fresh Orange Juice 30cl	€4.95
Ice-cream Milkshakes	€5.25

INFUSED GIN

Rosemary G&T	€9.00
Cucumber G&T	€9.00

BEERS, ALES & CIDERS

DRAUGHT BEERS	½ Pint	Pint
Cisk Lager	€3.90	€6.50
BOTTLED BEERS & ALES		
Cisk Excel		€3.90
Cisk Chill 25cl		€3.90
Blue Label Ale 33cl		€4.40
Hopleaf Pale Ale 25cl		€3.80
Corona Extra 35cl		€4.85
Peroni 33cl		€5.00
Guinness 44cl		€6.60
Cisk Lager Non-Alcoholic 25cl		€3.70
CIDER		
Woodpecker 50cl		€6.60
Strongbow 50cl		€6.60

DIGESTIVES

Amaro Montenegro	€5.00
Sambuca	€5.00
Frangelico	€5.00
Limoncello	€5.00
Averna	€5.00
Fernet Branca	€5.00
Grappa	€5.00

HOT BEVERAGES

Espresso	€3.10
Double Espresso	€4.10
Espresso Lungo	€3.10
Espresso Macchiato	€3.20
Cappuccino	€3.60
Cappuccino Large	€4.10
Americano	€3.50
Hot Chocolate	€4.00
Pot of Tea (Serves One)	€2.95

WINES

SPARKLING WINES	Glass	Bottle	ROSÉ WINES	Glass	Bottle
Prosecco, Bottega, Italy	€7.50	€27.50	Rosé D’Anjou, Barton & Guestier, France	€6.50	€25.50
Moscato D’Asti, Manfredi, Italy		€26.00	Rosé Grenache/Cabernet, Medina, Delicata, Malta		€27.50
Gellewża, Frizzante, Rosé, Delicata		€27.00			
WHITE WINES	Glass	Bottle	RED WINES	Glass	Bottle
Malta			Malta		
Chardonnay/Girgentina Medina, Delicata	€7.00	€27.50	Merlot, Medina, Delicata	€7.00	€27.50
Chardonnay, Isis, Meridiana		€42.00	Cabernet Sauvignon, Palatino, Marsovin		€29.50
Chenin Blanc, Caravaggio, Marsovin		€31.00	Shiraz, Caravaggio, Marsovin		€31.00
Sauvignon Blanc, Palatino, Marsovin		€29.50	Shiraz/Cabernet Sauvignon, Grand vin de Hauteville, Delicata		€38.00
Girgentina/Chardonnay/Moscato, 1919, Marsovin		€36.00			
Italy	Glass	Bottle	Italy	Glass	Bottle
Pinot Grigio, Bolla	€6.75	€25.50	Primitivo, Feudo Monaci	€6.50	€27.50
Catarratto, Tre Venti, Birgi, Sicily	€6.00	€23.00	Syrah, Tre Venti, Birgi, Sicily	€6.00	€23.00
Veneto Bianco, Domini Del Leone	€6.50	€22.50	Merlot, Bottega	€6.50	€24.50
Grillo Organic, Colomba Bianca	€6.50	€24.50	Veneto Rosso, Domini Del Leone	€6.50	€22.50
Soave, Fabiano		€23.00	Chianti, Ruffino		€27.50
Pecorino, Tombacco		€30.00	Montepulciano D’Abruzzo, Farina		€28.00
Gavi di Gavi, Batasiolo		€37.00	Merlot/Syrah/Cabernet/Sangiovese, Santa Cristina		€30.00
Falanghina IGT, Orneta		€30.00	Nero d’ Avola, Colomba Bianca		€24.50
Procanico/Grechetto, Santa Cristina		€27.00			
Catarratto, Anthilia, Donnafugata		€38.00	Spain		
			Tempranillo, Rioja Crianza, Viña Bujanda		€29.50
France		Bottle	New World		Bottle
Sauvignon Blanc, Villaudiere		€29.50	Carmenere, Chilano, Chile	€6.00	€23.00
			Malbec, Alamos, Argentina		€29.00
New World		Bottle			
Sauvignon Blanc, Chilano, Chile	€6.00	€23.00			
Chenin Blanc, Robertson		€30.00			