



# THE ITALIAN KITCHEN

Benvenuto to The Italian Kitchen, an AA Rosette award-winning restaurant. Our aim is to provide our guests with an authentic Italian dining experience. Many restaurants know how to provide a welcome but we know how to make people feel special, how to ensure that our guests' experience is beyond expectations.

The secret to the authentic flavours and aromas in The Italian Kitchen is Head Chef's insistence on genuine Italian ingredients and fresh local produce. Our menus are a tour of culinary Italy, taking in several classic regional dishes and some less well-known specialities.

## ANTIPASTI

<b>Roasted Red Pepper &amp; Basil Soup</b>	<b>€7.00</b>
Freshly baked onion loaf	
<b>Wood-fired Bread &amp; Marinated Olives</b>	<b>€6.50</b>
La Masseria extra virgin olive oil & Aceto Balsamico di Modena, chilli jam	
<b>Bruschetta</b>	<b>€7.95</b>
Tomato & red onion salsa, coriander, smoked garlic, Auricchio smoked Provolone, Grana Padano, Tartufo Bianco	
<b>Caprese</b>	<b>€9.95</b>
Buffalo Bocconcini, house-made pesto, heirloom tomato, micro basil	
<b>Avocado &amp; Crab</b>	<b>€10.95</b>
Aioli, citrus, basil, crispy prosciutto	
<b>Tortelloni</b>	<b>€11.95</b>
Porcini mushrooms, dehydrated mushrooms, cream, garlic	
<b>King Prawns</b>	<b>€11.95</b>
Tomato & chilli, mixed green & arugula, black caviar	
<b>Polpette di Carne</b>	<b>€10.95</b>
Pork, meatballs, parsley, tomato, chilli, stone baked bread	
<b>Italian Salumi Selection</b>	<b>€11.95</b>
La Masseria extra virgin olive oil, Aceto Balsamico di Modena, stone baked bread	

## INSALATE

<b>Fig &amp; Walnut Salad</b>	<b>€12.95</b>
Goats cheese, sweet red onion, mixed house leaf, honey & balsamic reduction	
<b>Insalata Rustica</b>	<b>€12.95</b>
Pickled kiwi, arugula, Mauri Gorgonzola Dolce, pomegranate, pine nuts, Tartufo Bianco	
<b>Tartufo Burrata</b>	<b>€13.00</b>
Tomato & red onion salsa, arugula, sweet chilli, Aceto Balsamico di Modena	

## PASTA

<b>Carbonara Classica</b>	<b>€14.95</b>
Linguine, pancetta, egg, Parmigiano-Reggiano, Pecorino Romano, cracked black pepper	
<b>Fettuccine Alfredo</b>	<b>€15.95</b>
Marinated chicken, tagliatelle, cream, garlic, butter, Grana Padano, mushrooms, tarragon	
<b>Inchiostro Nero Calamari</b>	<b>€16.95</b>
Squid ink linguine, king prawns, clams, langoustines, tomato, chilli	
<b>Spinach &amp; Smoked Salmon Gnocchi</b>	<b>€15.95</b>
House-made pesto, walnuts, garlic, black caviar	
<b>Asparagus &amp; Pea Risotto</b>	<b>€15.95</b>
Scallions, mint, pickled candy beetroot, Parmigiano-Reggiano	

## WOOD-FIRED PIZZAS

In The Italian Kitchen, our pizzas are handmade daily in-house, using a blend of carefully selected Italian flour, hand stretched and topped with only the finest ingredients, and baked to mouth-watering perfection in our traditional Italian wood-fired pizza oven.

<b>Margherita Classica</b>	<b>€13.95</b>
Tomato, buffalo mozzarella, basil	
<b>Salmone Affumicato e Ricotta</b>	<b>€15.95</b>
Oak-smoked salmon, ricotta, red onion, tomato, mozzarella	
<b>Festa di Carne</b>	<b>€16.95</b>
Pepperoni, salami, speck, tomato, mozzarella, oregano	
<b>Vegetariano</b>	<b>€15.95</b>
Wild mushrooms, sun-dried tomato, pickled red onions, sweet shaved courgette, walnuts, mozzarella, tomato	
<b>Pollo al formaggio</b>	<b>€15.95</b>
Smoked paprika, chicken, Mauri Gorgonzola Dolce, pickled chilli, arugula, mozzarella, tomato	
<b>Barbabietola</b>	<b>€15.95</b>
Pickled beetroot, goats cheese, arugula, walnuts	

## SECONDI

<b>Di Vegetarian</b>	<b>€17.95</b>
Salt-baked Beetroot, pickled beetroot, cauliflower truffle pure, warm sweet shaved courgettes, broccolini, seasonal vegetables	
<b>Tonno Scottato</b>	<b>€21.95</b>
Pan-fried tuna loin, warm tomato, basil & olive salsa	
<b>Filetto di Maiale</b>	<b>€21.95</b>
Pork fillet wrapped in prosciutto, seasonal vegetables, honey & balsamic reduction	
<b>Filetto di Manzo</b>	<b>€29.95</b>
8oz fillet of beef in a wild mushroom cream sauce, crispy mushroom, Parmigiano-Reggiano	
<b>Pollo al Basilico</b>	<b>€18.95</b>
Chicken supreme, basil & walnut crust, chargrilled artichokes, seasonal vegetables, basil oil	

All main courses are served with garlic and rosemary potatoes.

## CONTORINI

<b>Truffle &amp; parmesan fries</b>	<b>€5.50</b>
<b>Rosemary &amp; garlic potatoes</b>	<b>€5.50</b>
<b>Garden salad</b>	<b>€5.50</b>
<b>Broccolini, chilli &amp; garlic</b>	<b>€5.50</b>
<b>Garlic Bread</b>	<b>€6.95</b>
<b>Tomato spaghetti</b>	<b>€6.95</b>



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