

IL VICOLO

ANTIPASTI

	SMALL	LARGE
sicilian olives		4
marinated anchovies		5
prosciutto di parma, rosemary & olive grissini		12
bresaola, goat's curd dressing & rocket		12.5
salami, house pickles & olives		15
cheese board <i>selection of local & Italian cheese, apple mostarda</i>	13.5	18.5
selection of cured meat & cheese <i>selection of italian & local cured meats & cheese</i>	18	24

BRUSCHETTA & CROSTINI

pomodoro <i>vine tomato, basil & garlic</i>		7.5
wild mushroom bruschetta <i>cream & black truffle oil</i>		8.5
tuscan style chicken liver paté <i>guanciale jam</i>		8.5
mackerel in soar <i>raisin, pine nut & shallot</i>		10
spicy salami <i>roasted squash & ricotta</i>		9

MEAT / CICHETTI / VENETIAN TAPAS

beef carpaccio <i>white truffle oil, rocket & pecorino</i>		13
polpette <i>italian style meatballs, rich tomato sauce & aged parmesan</i>		9.5
18-hour pork belly <i>agro dolce, nduja & apple mostarda</i>		12.5
connemara lamb loin & confit belly <i>sicilian caponata, aubergine & wild garlic</i>		14.5
colleran's beef straccetti <i>beef striploin, mushroom, rocket & truffle oil</i>		13

FISH / PESCE

monkfish & doonbeg crab ravioloni <i>shellfish & cherry tomato broth</i>		13.5
connemara mussels <i>garlic, chilli, white wine & parsley</i>	10	18
prawns <i>chilli & garlic butter, grilled ciabatta</i>		12.5
squid <i>semolina fried line caught squid & aioli</i>		12.5
scallops <i>turf smoked potato, green olive & seaweed</i>		13.5

VEGETABLES / VERDURE

burrata di buffalo <i>pea, fava bean, salsa verde & pistachio</i>		12
carciofi alla guidia <i>fried artichoke heart, pilacca aioli & pepperonata</i>		9
arancini <i>sun dried tomato, mozzarella & saffron aioli</i>		9
carta di musica (sardinian flatbread) <i>zucchini, chickpea, pumpkin seed & gremolata</i>		9.5
roasted squash <i>faro, hazelnut, ash honey & raspberry vinaigrette</i>		10

SIDES

polenta chips		6
rosemary & sea salt potatoes		6
nduja spicy potatoes, garlic aioli & parmesan		7
organic mixed leaf & cherry tomato salad		6.5
verdure <i>sautéed spring greens</i>		6

ASK SERVER FOR TONIGHT'S HOUSE SPECIALS

PASTA

house-made gnocchi <i>artichoke, zucchini, hazelnut & burnt butter sauce</i>		17.5
pappardelle <i>24-hour slow cooked pork neck ragù & pecorino sardo</i>		18.5
orecchiette <i>crumbled italian sausage, smoked pancetta, nduja, tomato sauce & ricotta salta</i>		17.5
seafood linguine <i>mussel & prawn, citrus leeks, chilli, cherry tomato & white wine</i>		18.5
spaghetti alla carbonara <i>guanciale, egg yolk & parmesan</i>		16.5

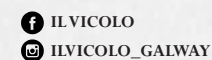
RISOTTO

goat's curd & green pea <i>crushed pistachio</i>		17.5
porcini & guanciale <i>white truffle oil & pecorino sardo</i>		18.5
grilled prawn <i>saffron & gremolata</i>		20

CARNE

all below served with bowl of bia oisin potatoes, rosemary & achill island sea salt

poached free range chicken <i>black garlic aioli, roasted cauliflower & green beans</i>		22
striploin steak <i>burnt celeriac puree, sautéed kale & marsala sauce</i>		27
8oz fillet <i>(same garnish as striploin)</i>		32
market fish of the day <i>see board for details</i>		



IL VICOLO
ILVICOLO_GALWAY



@ILVICOLOGALWAY
HEAD CHEF: MATTHEW DAVIES

DOLCE

budino	8.5
<i>frangelico chocolate custard, salted caramel, hazelnut ice cream</i>	
tiramisú	8
<i>& espresso caramel</i>	
house selection of gelato	8.5
almond, ricotta & polenta cake	8.5
<i>mascarpone ice cream, orange & elderflower syrup</i>	
affogato	7.5
<i>with vanilla ice cream, hot espresso, chopped hazelnut & walnut praline</i>	
+baileys	
+amaretto	
pannacotta	8.5
<i>white chocolate & vanilla, rhubarb & brown butter crumb</i>	

DESSERT COCKTAILS

choco mint espresso martini	10
<i>absolute vodka, kahlua, choc mint, espresso & milk</i>	
after eight	10
<i>kahlua, crème de menthe, baileys</i>	
toblerone	10
<i>baileys, kahlua, frangelico, honey, coco powder, salted caramel</i>	

COFFEE & LIQUERS

ESPRESSO	2.5
ESPRESSO (double)	3
CAPUCCINO	3
CAFFE LATTE	3
CAFFE CORRETTO	3.5
<i>espresso with a dash of liquor</i>	
CAFFE ROMAGNA	6.5
<i>romagnolo brandy, coffee, cream</i>	
IRISH COFFEE	6.5
BAILEYS COFFEE	6.5

DESSERT WINES

VIN SANTO	8.5
<i>malmantico, san vito, 2008</i>	
<i>known as the "holy wine", bursting with flavors of nuts, raisins, ligh honey & cream, a blend of trebbiano, malvasia & sangiovese.</i>	
RECIOTO DELLA VALPOLICELLA CLASSICO	9.5
<i>pietro zardini veneto, 2015</i>	
<i>rich & intense, strawberry & raspberry, supple with well balanced structure.</i>	

DIGESTIVI

AMARETTO DI SARONNO (LOMBARDIA)	5
LIMONCELLO (CAMPANIA)	5
AMARO MONTENEGRO (EMILIA ROMAGNA)	5
AMARO DEL CAPO (PUGLIA)	5
FERNET BRANCA (LOMBARDIA)	5
VECCHIA ROMAGNA (EMILIA ROMAGNA)	5.5
SAMBUCA (LAZIO)	5
AVERNA (SICILIA)	5
FRANGELICO (PIEMONTE)	5
GRAPPA NARDINI	5
GRAPPA NARDINI RESERVA	8

PRIVATE PARTIES

SMALL WEDDINGS & PRIVATE PARTIES FOR UP TO 75 PEOPLE.

BEERS & CIDER

MORETTI PINT	6
MORETTI GLASS	4
PERONI RED	5
ICHNUSA, SARDINIA	5
GALWAY HOOKER IPA	6.5
BALLYHOOK FLYER CIDER, WICKLOW	6.5

SOFT DRINKS

COKE	2.5
DIET COKE	2.5
SAN PELLEGRINO LIMONATA	3.5
SAN PELLEGRINO ARANCIATA	3.5
SAN PELLEGRINO BLOOD ORANGE	3.5
SAN PELLEGRINO SMALL	3
SAN PELLEGRINO LARGE	5.5
ACQUA PANA SMALL	3
ACQUA PANA LARGE	5.5

LIVE JAZZ
EVERY SUN: 7PM TO 9.30PM
WITH KOKO ENSEMBLE & GUESTS

OUR SUPPLIERS

Fruit & Veg

Total Produce, Galway.
 Bia Oisín, Claregalway.
 Sloe-Hill Farm, Abbeyknockmoy.

Fish

Gannet Fishmongers, Galway.
 Ali's Fish Shop, Galway

Meats & Poultry

Collerans Butchers, Galway.
 Redmond Fine Foods, Co.Kildare.

Italian Salumi, Cheese & Dry

Goods

Italicatessen, Wicklow.
 K&C Norton, Dublin.
 The Italian Pantry, Galway.
 Sheridan's Cheesemongers, Galway.
 The Real Olive Company, Co Cork.

Dry Goods & Dairy

La Rousse Foods, Dublin.
 Redmond's Fine Foods.

Local Forager

Cesare Morciano.

Olive Oil

(Vito) Sapori di Sicilia.

Microgreens

Caragh's Microgreens.