



IL VICOLO DINNER MENU

Sicilian Olives (vv)	€6.5
Dooncastle Oysters (3), Green Apple, Celery & Dingle Gin Granita (2,12)	€12
Cheese Board (1a,7,8,12) (v)	sm €18 // lrg €24
Meat Board (1a,8g,12)	sm €24 // lrg €26
Cheese & Meat Board (1a,7,8,12)	sm €24 // lrg €36
Fritto di Verdure Tempura, Sesame, Chilli (3,9,11,12) (vv)	10
Bruschetta, Wild Mushrooms & Truffle, Parmesan (1a,12) (vv)	12
Stracciatella, Courgette, Lardo di Colonnata (1a,7,8a) (v)	15
Pork Cheek & Ricotta Cannoli, Tomato Emulsion, Basil	16
Confit Sea Trout, Dillisk, Honey Nectar Foam (2,4,7,9,12)	16
Wild Mushroom Ravioli, Truffle, Cais na Tíre (1a,3,7,12)	16
Lobster Cappelletti, Saffron Sauce (1a, 2, 3, 4,12)	18
Hereford Beef Tartare, Yolk, Horseradish, Beef Garum Crumb (1a,7,9,12)	18
Spaghetti Carbonara, Black Pepper, Guanciale, Yolk (10,3,7,9,12)	23
Gnocchi, Four Cheese, Truffle Pecorino Foam (10,3,7,9,12) (v)	25
Risotto, Cauliflower, Caramelised Onions, Scamorza, Hazelnuts (7,8b) (v)	25
Paccheri; Clams, Mussels & Monkfish, Salsa Verde & Squid Ink (10,2,4,80,9,12,14)	26
Spaghetti, Langoustine, Aglio, Olio, Peperoncino, Bisque (19,2,4,9,12,14) (vv)	28
Tagliatelle, Wild Irish Venison Ragù, Dark Chocolate 70%, Pecorino (1a,3,7,9, 12)	30
Halibut, Sea Truffle & Lemon Beurre Blanc, Potato Gallet, Fennel & Samphire (4)	36
Wild Irish Venison Loin, Salsify Crisps, Winter Jus (7,12)	38
100z Hereford Striploin, Bulluan Ark's Greens, Brown Butter Potato, Garlic & Brandy Butter (7,9,12)	40
Crispy Potatoes, Lemon Thyme & Sage Butter (2,7,12) (vv)	10
Beetroot Salad, Young Buck, Caramelised Pear (12) (vv)	9
Sautéed Organic Cabbage, Broccoli (7,12) (vv)	9

LIST OF ALLERGENS:

1.A GLUTEN 1B. RYE 1C. BARLEY 1.D OATS 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK
8.A ALMONDS 8B. HAZELNUTS 8C. WALNUTS 8D. CASHEWS 8E. PECANS 8F. BRAZIL NUTS 8G. PISTACHIO 9. CELERY 10.
MUSTARD 11. SESAME SEEDS 12. SULPHITES 13. LUPIN 14. MOLLUSCS

PLEASE ASK YOUR SERVER REGARDING PASTEURISED/UNPASTEURISED PRODUCTS.