



# FORCHETTA

RESTAURANT

MENU

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## Antipasti - Starters

### Zuppa di Pomodoro Confit <sup>Ⓥ</sup>

€7.50

Confit tomato soup, spiced mascarpone, herb oil, micro leaf  
(Contains: 2)

### Bruschetta

€7.95

Plum vine tomato salsa, coriander, roasted garlic, Auricchio smoked Provolone, Grana Padano, al Tartufo Bianco  
(Contains: 2, 7, 8, 10 wheat)

### Prosciutto Bruschetta

€8.95

Prosciutto di Parma, plum vine tomato salsa, coriander, roasted garlic, Auricchio smoked Provolone, Grana Padano, al Tartufo Bianco  
(Contains: 2, 7, 8, 10 wheat)

### Risotto alle Barbabietole <sup>Ⓥ</sup>

€9.50

Pickled beetroot, spring onion, shaved asparagus, goat's cheese, garlic crisps  
(Contains: 2, 10 wheat, 12, 14)

### Caprese <sup>Ⓥ</sup>

€10.95

Buffalo mozzarella, plum vine tomato, basil, La Masseria extra virgin olive oil, basil oil, dressed arugula  
(Contains: 2, 14)

## Primi - Pasta

### Carbonara Classica

€15.95

Linguine, pancetta, egg, Parmigiano-Reggiano, Pecorino Romano, cracked black pepper  
(Contains: 2, 6, 10 wheat & semolina, may contain trace 3)

### Rigatoni con Ragu di Carne di Manzo

€15.95

Slow braised beef ragu, rigatoni pasta, Parmigiano-Reggiano  
(Contains: 2, 6, 10 wheat & semolina, 12)

### Tortelloni ai Porcini <sup>Ⓥ</sup>

€15.95

Porcini filled tortelloni pasta, confit tomato sauce, Grana Padano, al Tartufo Bianco  
(Contains: 2, 6, 7, 10 wheat & semolina, 11, 12, may contain trace 3, 5)

### Forchetta Antipasto

€12.00

Milano salami, Italian prosciutto, Ventricina salami, Mauri gorgonzola, Bocconcini mozzarella, marinated olives, La Masseria olive oil, Aceto Balsamico di Modena  
(Contains: 2, 14)

### Fettuccine Alfredo

€16.50

Marinated chicken, fettuccine, cream, garlic, butter, Grana Padano, mushroom, tarragon  
(Contains: 2, 6, 10 wheat & semolina, 14, may contain trace 3)

### Linguine di Granchio e Gamberi

€16.50

Crab, prawns, garlic, shallots, white wine, cream, squid ink linguine, sea salt, basil oil  
(Contains: 2, 3, 6, 9, 10 wheat & semolina, 14)



## Secondi - Mains

### Parmigiana di Pollo

€20.95

Breaded chicken breast, Napoli sauce, Auricchio smoked Provolone, mozzarella, fries  
(Contains: 2, 6, 10 wheat, 12, may contain trace 3)

### Nasello in Padella

€20.95

Pan seared hake fillet, potato, courgette, spring onion, asparagus & cherry tomato broth  
(Contains: 2, 9, 12)

### Filetto di Maiale

€22.00

Pork fillet, crisp prosciutto, seasonal vegetables, red wine & shallot reduction, rosemary roasted baby potatoes  
(Contains: 14)

### Salmone al Forno

€22.95

Baked fillet of salmon, mint pea risotto, lemon butter, charred shallot  
(Contains: 2, 9, 12, 14)

### 10oz Lombata

€26.50

10oz striploin steak, pizzaiola sauce, balsamic dressed arugula, Grana Padano, rosemary roasted baby potatoes  
(Contains: 2, 12)

### Bistecca con l'osso

€33.00

14oz rib eye steak on the bone, mushroom & wholegrain mustard cream, rosemary roasted baby potatoes  
(Contains: 2, 11)

## Contorni - Sides

### Insalata Mista <sup>Ⓥ</sup>

€4.50

Mixed side salad  
(Contains: 14)

### Verdure al Forno <sup>Ⓥ</sup>

€4.50

Roast seasonal vegetables  
(Contains: )

### Margherita <sup>Ⓥ</sup>

€12.50

Tomato sauce, mozzarella, oregano  
(Contains: 2, 10 wheat / semolina)

### Colazione a Cena

€14.50

Bacon, egg, chorizo sausage, spinach, mozzarella  
(Contains: 2, 6, 7, 10 wheat / semolina, 14)

### Quattro Formaggi

€14.50

Mozzarella, gorgonzola, Grana Padano, ricotta  
(Contains: 2, 10 wheat / semolina)

### Rustica

€14.95

Prosciutto, goat's cheese, mozzarella, roasted walnuts  
(Contains: 2, 5, 10 wheat / semolina)

### Pollo e Pesto

€14.50

Grilled herb marinated chicken, house made pesto, mozzarella, toasted pine kernels  
(Contains: 2, 5, 10 wheat / semolina)

### Funghi Selvatici e Rucola <sup>Ⓥ</sup>

€14.95

Wild mushroom, mozzarella, pickled red onion, thyme, garlic oil and arugula  
(Contains: 2, 10 wheat / semolina, 14)

### Festa di Carne

€15.95

Pepperoni, Milano salami, Napoli salami, mozzarella  
(Contains: 2, 7, 10 wheat / semolina, 14)

### Rucola

€4.50

Rocket, cherry tomato & parmesan salad  
(Contains: 2, 14)

### Patatine Fritte

€5.00

Parmesan & truffle fries  
(Contains: 2, 10)

## Dolce - Desserts

### Gelato (V) €6.50

Selection of mixed ice cream, crushed nuts, fresh berries  
(Contains: 2, 5 almonds/walnuts/hazelnuts, 6)

### Panna Cotta Alla Vaniglia €6.50

Vanilla panna cotta, fresh cream, pistachio, blackberry puree, fresh berries  
(Contains: 2, 5 PISTACHIO)

### Tiramisu (V) €7.00

Coffee soaked biscuit, mascarpone, fresh cream, cocoa  
(Contains: 2, 6, 10 wheat, 14)

### Mousse di Lamponi €7.50

Raspberry mousse, fruit gel, sweet whipped cream, fresh berries, raspberry crunch  
(Contains: 2, 6, 7, 10 wheat, 14, may contain trace amounts of nuts)

### Gnocchi di Nutella (V) €7.50

Nutella gnocchi with cinnamon dust, chocolate & vanilla ice cream  
(Contains: 2, 5 hazelnuts, 6, 7, 14)

### Selezione di Formaggi (V) €12.00

Selection of Irish & Italian cheese, red grapes, fresh berries, walnuts, crackers  
(Contains: 2, 5 trace, 6, 8, 10 wheat & barley, may contain traces of nuts)

## Cocktails

### Mojito €9.50

Havana Rum, lime wedges, mint leaves, sugar syrup, soda water

### Irish Limoncello €11.00

Limoncello, Gunpowder gin, lemon juice, soda water, grapefruit juice

### Whiskey Sour €9.50

Jameson Whiskey, rich lime juice, sugar syrup

### Espresso Martini €9.50

Absolut Vodka, kahlua, espresso, dash sugar syrup

### Cuban Ice Cream €9.50

Havana rum, Galliano, orange juice, pineapple juice

### Raspberry Bramble €9.50

Bombay Sapphire gin, crème de cassis, lemon juice, sugar syrup

### Cucumber Collins €9.50

Hendricks gin, rich lime juice, sugar syrup, cucumber, soda water

### Bourbon Blast €9.50

Bulleit bourbon, crème de cassis, rich lime juice, sugar syrup

### Gin & Elderflower martini €11.00

Hendricks gin, Elderflower liqueur, muddled cucumber, lemon juice, sugar syrup

### Tropical Gin & Tonic €11.00

Gunpowder gin, blue curacao, tropical puree, grape juice, tonic water

## Whiskey & Cognac

### Jameson Black Barrel €8.70

### Jameson 18 Year €18.00

### Powers 12 Year €7.50

### Green Spot €7.90

### Yellow Spot €10.00

### Redbreast €10.00

### Hyde 10 Year €12.50

### Martell VS €6.20

### Hennessy VS €6.40

### Remy Martin VSOP €8.60

## Coffee & Tea

### Americano €3.50

### Espresso €3.20

### Caffe Latte (Contains: 2) €3.70

### Caffe Mocha (Contains: 2) €3.70

### Cappuccino (Contains: 2) €3.70

### Irish Coffee (Contains: 2) €8.50

### Calypso Coffee (Contains: 2) €8.50

### Baileys Coffee (Contains: 2) €8.50

### Speciality Teas €3.70

Choose from: Irish Breakfast, Earl Grey, Sencha Green, Camomile, Peppermint, Pure Rooibos, Pure White Tea with Cranberry, Ginger and Lemon Grass, Elderflower and Lemon

## Digestif

### Tio Pepe €5.30

### Limoncello €5.60

### Grappa €5.60

### Harveys Bristol Cream €5.30

### Sandeman Fine Ruby €5.30

### Baileys €5.80

### Amaretto €5.60

### Sambuca €5.50

### Cointreau €5.60

### Peach Schnapps €5.60

### Brandy & Port €6.80

(V) Denotes Vegetarian

Tell us what you are allergic to, Contains:  
1 Peanuts, 2 Milk, 3 Shellfish & Molluscs, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy, 8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Macadamia Nuts, 14 Lupin

All our Beef and Lamb is 100% Irish. All our Chicken and Lamb is Halal certified. All our oil for frying is GM free Pure Rapeseed Oil. Many of our dishes can be prepared Gluten Free so please ask your server.

Our Suppliers:

Meat – Gahan Meats, Heaney Meats, Musgraves  
Dairy – Glanbia  
Speciality Italian Produce – Italicatessen  
Fruit & Vegetables – Total Produce, Keelings  
Fish – Wrights of Marino, Kish Fish