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FORCHETTA  
RESTAURANT



*Executive Head Chef - Iulian Suci*

# Antipasti – Starters

- Antipasto all Italiana for One/Two** €12.00/€19.50  
**Selection of Italian charcuterie platter**  
Salami Milano, Parma ham, bresaola, buffalo mozzarella, gorgonzola D.O.P, grilled vegetables, olives, artichokes and homemade foccacia. (2, 10 wheat)
- Arancini di Riso con Provolone Piccante (V)** €9.90  
Carnaroli rice balls with Provolone cheese, tomato & chilli and lemon salsa Verde. (2, 10 wheat)
- Caprese Con Mozzarella di Bufala e pesto di basilico (V)** €11.50  
Heirloom tomato & buffalo mozzarella, extra virgin olive oil & basil pesto. (2)
- Carpaccio di Bresaola** €11.00  
Air-dried salted beef, mustard cream, toasted walnuts and rocket salad, parmesan shavings. (2, 5 walnuts, 11)
- Minestrone di Verdure (V)** €8.90  
Homemade Tuscan style vegetable soup with borlotti beans, lentils and chickpeas. (12)
- Cacciucco: Tuscan Seafood Stew** €9.90  
Prawns bisque with mussels, clams, chilli, tomatoes and garlic. (3, 4, 9, 13)

# Primi – Pasta

## *Pasta Fresca*

- Spaghetti Carbonara** €16.50  
Spaghetti pasta with pancetta, white wine, egg yolk and parmesan shavings. (2, 4, 6, 10 wheat)
- Rigatoni Salsiccia** €16.50  
Rigatoni pasta, Italian sausage, roasted red peppers, chilli, tomato and parmesan. (2, 4, 6, 10 wheat)
- Gnocchi di Rapa rossa (V)** €15.50  
Beetroot and goats cheese gnocchi with roasted walnut sauce and baby spinach. (2, 4, 5 walnuts, 6, 10 wheat)
- Tagliatelle Con Salmone, Gamberi e panna** €16.50  
Tagliatelle pasta, smoked salmon, prawn bisque. (2, 3, 4, 6, 10 wheat, 13)

## Secondi – Main Course

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*From  
the grill*

**7oz Fillet Steak**

€30.00

**14oz Rib Eye on the Bone**

€33.00

28days aged steaks grilled as you like served with smoked garlic mash potatoes, seasonal vegetables and a choice of sauce: Chianti jus, wild mushroom and pancetta, green peppercorn. (2,4)

**Arrosto Di Agnello delle Colline**

€25.90

Rump of lamb with lentils, celeriac puree, pickled beetroot and lamb jus. (2, 4)

**Suprema Di Pollo**

€23.50

Pan-seared supreme of chicken, truffle mash potatoes, sage and porcini cream sauce. (2, 4)

**Saltimbocca alla Romana**

€28.00

Pan-fried veal served with prosciutto, mash potatoes, mozzarella and crispy sage. (2, 4)

## Pesce

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**Trancio di Salmone**

€24.50

Fillet of salmon with pancetta, clams, shallots and citrus butter sauce. (2, 3, 4, 9, 13)

**Tonno Pinna Gialla alla Griglia**

€24.50

Grilled yellowfin tuna, roast baby potato, black olives, capers, rocket and garlic capers oil. (2, 4, 9)

**Risotto Frutti di Mare**

€19.90

Risotto with prawns, squid, clams and mussels. (2, 3, 4, 9, 13)

## Contorni – Sides

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**Insalata Mista**

€4.70

Mixed side salad

**Verdure al Forno**

€4.70

Roast seasonal vegetables

**Rucola**

€4.70

Rocket & parmesan salad (2, 4)

**Patatine Fritte**

€4.70

Chips with aged balsamic vinegar & sea salt on side (4)

# Dolce – Desserts

*Fatto in Casa*

<p><b>Tiramisu</b> €7.90 Espresso soaked sponge, coffee liquor and sweet mascarpone cream. (1 peanut, 2, 5, 6, 10 wheat)</p> <p><b>Panna Cotta</b> €7.00 Blackberry flavoured cooked cream with mango coulis, meringue and biscotti. (1 peanut, 2, 5, 6, 10 wheat)</p> <p><b>Gnocchi di Nutella</b> €7.50 Nutella gnocchi with cinnamon and lemon dust, warm chocolate dip and vanilla ice cream. (2, 5, 6, 10)</p>	<p><b>Gelato e Sorbetto</b> €6.50 Selection of homemade Italian ice cream and sorbets. (1 peanut, 2, 5, 6, 10 wheat) <i>Ask your server for the flavours of the day</i></p> <p><b>Formaggi Misti (serves two)</b> €14.00 Selection of mixed Irish farmhouse cheese, wafer crackers, truffle honey and fig relish. (1 peanut, 2, 5, 6, 10)</p>
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## Whiskey & Cognac

Jameson Black Barrel	€7.50
Jameson 18 Year	€16.30
Powers 12 Year	€7.50
Green Spot	€7.85
Yellow Spot	€10.05
Redbreast	€10.10
Hyde 10 Year	€12.50
Martell VS	€6.00
Hennessy VS	€6.30
Remy Martin VSOP	€8.60

## 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

## Caffé & Te – Coffee & Tea

Americano	€3.30
Espresso	€3.10
Caffe Latte (2)	€3.60
Caffe Mocha (2)	€4.10
Cappuccino (2)	€3.60
Irish Coffee (2)	€7.80
Calypso Coffee (2)	€7.80
Baileys Coffee (2)	€7.80
Speciality Teas	€3.00

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

(V) Denotes Vegetarian

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

Eggs – Nest Box

Fish – Wrights of Marino

Vegetables – Keelings Market

Cheese and Charcuterie – La Rousse Foods