



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

Olive Alla Mediterranea Con Ciabatta (VG)	€7.25
Mixed Mediterranean olives, ciabatta bread	
Focaccia All'Aglia E Olio Evo	€8.00
Garlic bread Napoli style	
Zuppa Del Giorno (V)	€9.00
Soup of the day, crusty bread	
Bruschetta Classica (V)	€10.00
Marinated cherry tomatoes, garlic oil, basil	
Gamberi All'Aglia Con Polenta (GF)	€12.00
Garlic prawns, chilli, dried tomatoes, polenta	
Insalata Buongustaia (V/GF)	€11.00
Mixed leaves, cherry tomatoes, mozzarella, almonds, Italian dressing	
Burrata Di Bufala Con Prosciutto Di Parma	€17.00
Creamy burrata, Parma ham, basil oil, wood-fired bread	
Parmigiana Di Melanzane (V)	€10.50
Aubergine, tomato sauce, Parmigiano, fior di latte mozzarella, breadcrumbs	
Classico Antipasto Italiano	€22.00
Salami, Parma ham, mortadella, grilled courgette, artichoke, olives, cherry tomato, mozzarella, focaccia	

WOOD-FIRED PIZZA

Margherita (V)	€17.00
Tomato sauce, fior di latte mozzarella, basil	
Capricciosa	€19.50
Tomato sauce, mozzarella, artichoke, ham, mushrooms	
Vegetariana (V)	€18.50
Tomato sauce, mozzarella, Mediterranean vegetables	
Diavola	€19.50
Tomato sauce, mozzarella, pepperoni	
Caprese (V)	€18.50
Tomato sauce, cherry tomato, mozzarella	
Quattro Formaggi (V)	€18.50
Gorgonzola, Parmigiano, fior di latte mozzarella, fontina	
PRIMI PIATTI	
Fettuccine Alfredo	€21.00
Fettucine, marinated chicken, mushrooms, Parmesan, cream	
Casarecce Al Gorgonzola, Speck E Noci	€18.50
Casarecce, creamy gorgonzola cheese, walnuts, speck	
Spaghetti La Nuova Carbonara	€19.00
Spaghetti, bacon, cream, Parmesan, egg	
Tortelloni Ai Funghi Misti E Tartufo (V)	€20.00
Tortelloni, wild mushrooms, white wine, cream, truffle, ricotta	
Tagliatelle Alla Bolognese	€19.00
Tagliatelle, minced beef and pork in tomato sauce	
Linguine Ai Gamberi	€21.00
Linguine, prawns, rocket, garlic, chilli, tomatoes	

SECONDI PIATTI

Salmone Con Salsa Di Vino Soave (GF)	€26.00
Salmon, white wine, shallot, cream	
Pescatrice Con Salsa Livornese (GF)	€28.00
Monkfish, garlic parsley oil, white wine, tomatoes	
Orata Alla Mugnaia	€28.00
Sea bream in flour, lemon butter, parsley	
Fagottino Di Pollo Farcito (GF)	€26.00
Chicken supreme stuffed with asparagus wrapped in bacon, saffron sauce	
Bistecca Di Manzo (GF)	€42.00
10oz Irish Sirloin, wild mushroom veal jus	

CONTORNI

Insalata Mista (VG/GF)	€6.50
Dressed mixed salad	
Verdure Al Forno (VG/GF)	€6.50
Roast Mediterranean vegetables	
Patate Novelle Al Forno (VG/GF)	€6.50
Roast baby potatoes	
Patate Gratinata (V)	€7.50
Sliced potatoes, cream, garlic, Parmesan	
Patate Fritte Al Tartufo E Parmigiano (V)	€7.50
Skinny fries, truffle oil, Parmesan	
Patate Fritte (VG)	€6.50
Fries	
Cestino Del Pane (V)	€6.00
Wood-fired bread, extra virgin olive oil	

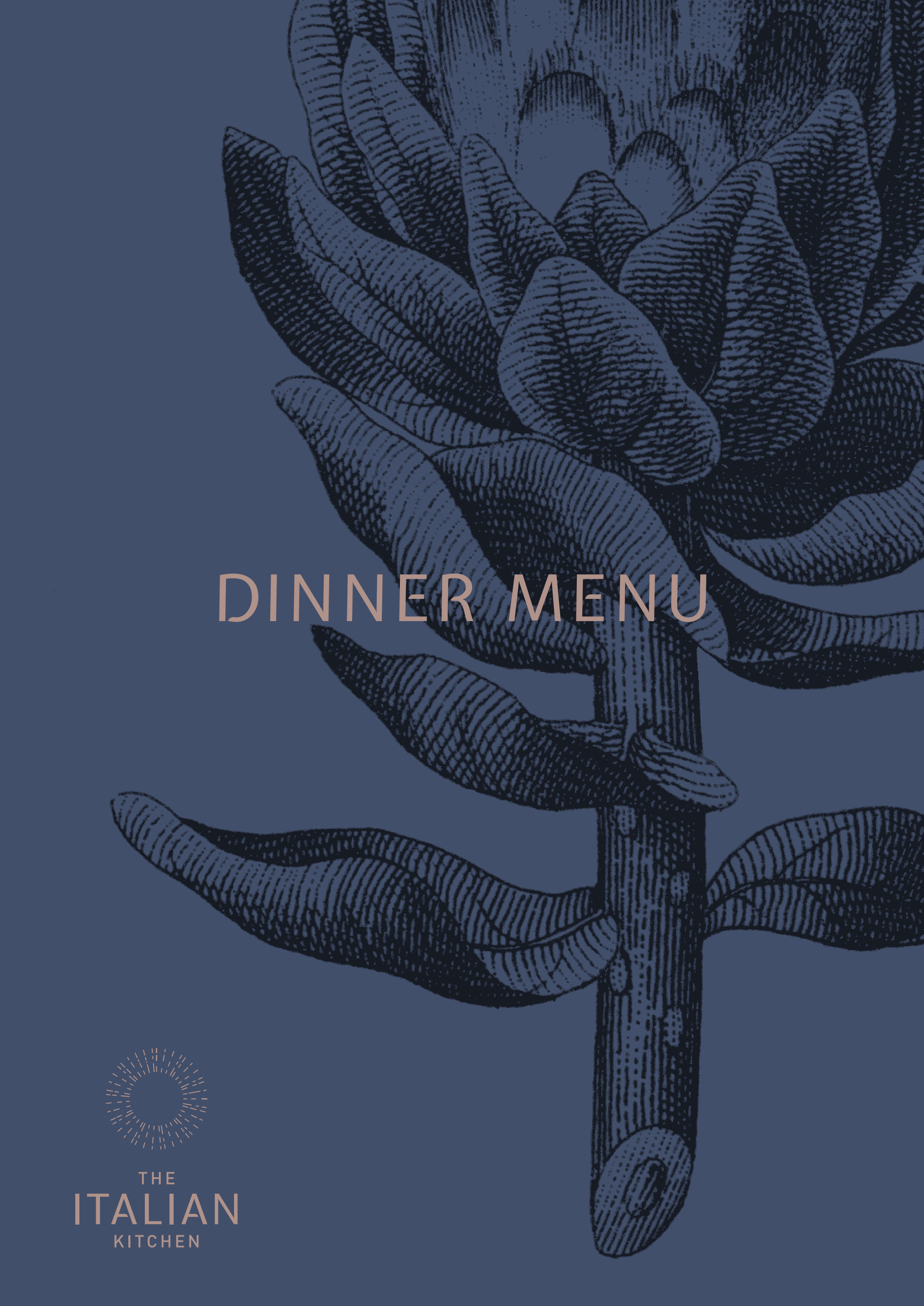
ALLERGEN INFORMATION



Please scan the QR code to check allergen information for your chosen dish. We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are Vegetarian, Vegan or Gluten-free:
V Vegetarian VG Vegan GF Gluten-free

Our beef is 100% Irish and is responsibly sourced by our butcher, Carnbrooke Meats, Lisburn.



DINNER MENU



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