

## BRUNCH SATURDAY & SUNDAY 12 TO 3PM

### UOVA IN PURGATORIO (EGGS IN PURGATORY) €15

A classic Italian breakfast dish similar to shasouka.  
Eggs gently poached in roast red pepper & San Marzano tomato sauce, garlic, feta, & crusty sourdough bread.

### SPICY NDUJA EGGS €15

Eggs gently poached in roast red pepper & San Marzano sauce, nduja for added spice, garlic, feta, & sourdough bread.

### FRENCH TOAST & BLUEBERRY COMPOTE €15

Brioche panfried until golden, served with whipped mascarpone, honey & toasted almonds.

### FRENCH TOAST & CRISPY BACON €15

Brioche panfried until golden, served with crispy Crowe Farm bacon & maple syrup.

### CROQUE MONSIEUR €14.50

House baked roast Crowe Farm ham, Gubbeen smoked cheese, toasted with bechemel, rocket & parmesan salad.  
(add a fried egg to make it a croque madame €2)

### BASIL PESTO CHICKEN WRAP WITH FRIES €17

grilled herb marinated chicken, house basil pesto, rocket, sundried tomato & apple & fennel slaw.

### MEDITERRANEAN BRUNCH PLATE €16

creamy buratta, house marinated olives, roast cherry tomatoes, dressed rocket, bacon, basil pesto, sourdough

### SOUTHERN FRIED CHICKEN WAFFLES €16.95

crispy southern fried chicken, waffles, maple chipotle mayo, rosemary bacon matchsticks, pickled cucumber, tarragon.

### GRILLED CHICKEN CAPRESE SALAD €17

cherry tomatoes, bocconcini, rocket, basil pesto, Italian leaves, toasted pine nuts (7, 8)  
(vegetarian option €14)

### SIGNATURE CHICKEN WINGS €13

## BURGER & FRIES

Low carb, swap your bun for a lettuce wrap !

Tom Kearney Beef Burgers !

GF buns are available. add crispy crowe farm bacon €2.50

### BREAKFAST SMASHBURGER €18.50

two 3oz beef patties, fried egg, pickled red onion, lettuce, cheese, burger sauce (12, 1)

### CLASSIC SMASHBURGER €18

two 3oz beef patties, pickled red onion, lettuce, cheese, burger sauce (12, 1)

### GRILLED CHICKEN BURGER €18

marinated herb chicken, pesto mayo, tomato, rocket, pickled red onion. (12, 1, 7, 8)

## 12" WOODFIRED PIZZA

00 organic flour dough, fermented, hand-stretched, cooked at 450° in our Neapolitan wood fired oven.

### MARGHERITA €16

San marzano tomato, fior di latte, basil, olive oil (1, 7)

### SPICY DIAVOLA WITH NDUJA PICCANTE €18.50

finocchiona salami, nduja, San marzano, fior di latte, (1, 7)

### PROSCIUTTO E FUNGHI €18

roast ham, mushroom, marzano tomato, fior di latte (1, 7)

### PEPPERONI PICCANTE €17.50

San marzano tomato, fior di latte, pepperoni (1, 7)

### CAPRICIOSA (WHITE PIZZA) €18.50

Crowe Farm roast ham, salami, mushroom, black olive, fior di latte (1, 7) - good as calzone

### BEE STING €19

pepperoni, homemade fennel sausage, chilli, San marzano, fior di latte, finished with hot honey & whipped ricotta (1, 7)

### BURRATA, PESTO, SUN DRIED TOMATO €19.50

fior di latte, San marzano tomato, finished with burrata, rocket & basil pesto (1, 7, 8)

### HAWAIIAN €18

Crowe Farm roast ham, pineapple & chilli chutney, San Marzano tomato, fior di latte (1, 7)

### HEY PESTO ! €18

Crowe Farm bacon, San Marzano tomato, fior di latte, finished with basil pesto & rocket (1, 7, 8)

### BBQ PORK BELLY €18.50

BBQ base, crowe farm pork belly, jalapeno, red onion, pecorino romano (1, 7, 12) - good as calzone

### CHORIZO & FRESH CHILLI €18.50

sun dried tomato, Marzano tomato, fior di latte (1, 7)

gluten free 10" base - same price as above. Build your own - 2 toppings €18

## SIDES

fries €5 | truffle & parmesan fries (3, 7, 10) €7.50

pesto & parmesan fries (7, 8) €7.50

house slaw (3, 12, 10) €5

DIP YOUR CRUST €2 : truffle mayo, blue cheese, garlic & thyme, bbq, chipotle mayo

SPARKLING BOTTOMLESS BRUNCH - 1.5 HOURS OF UNLIMITED PROSECCO & MIMOSAS - €24.50 WITH MAIN COURSE

Allergens: (1) gluten / cereals, (2) crustaceans, (3) eggs, (4) fish, (5) peanuts, (6) soy beans, (7) milk, (8) nuts, (9) celery, (10) mustard, (11) sesame, (12) sulphates, (13) lupins, (14) molluscs

## DESSERTS

### TIRAMISU €8.50

*finger biscuits, mascarpone, coffee (1, 3, 7, 12, 8, 6)*

### SICILIAN ORANGE CAKE €8.50

*vanilla mascarpone (1, 3, 7, 8)*

### WHITE CHOCOLATE PANNA COTTA €8.50

*rhubarb, lime, honeycomb (7)*

### AFFOGATO €7.50

*vanilla ice-cream with hot espresso*

*& amaretto biscuits*

## COCKTAILS

### APEROL SPRITZ €10.50

*Aperol, prosecco, soda water*

### PORNSTAR MARTINI €12.50

*Absolut vanilla vodka, passao liqueur,  
passionfruit syrup, pineapple juice, lemon*

### LIMONCELLO SPRITZ €10.50

*limoncello, prosecco, soda water*

### MARGARITA €12.50

*tequila, cointreau, lime juice, salt rim*

### WHISKEY SOUR €12.50

*bulleit bourbon, angostura bitters,  
egg whites*

### FRENCH MARTINI €12.50

*Absolut vanilla vodka, chambord, raspberry,  
pineapple, lemon*

### SEX ON THE BEACH €12.50

*Absolut vodka, peach schnapps, orange juice,  
cranberry juice, grenadine*

### PASSIONFRUIT SPRITZ €10.50

*passoa, vanilla, prosecco,*

## NON ALCOHOLIC COCKTAILS

### PORNSTAR MARTINI €8

### MOJITO €8

## BEERS

O'Hara's craft Irish lager on draught €6.95

Heineken Bottle €5.95

Heineken 00 €5.95

Moretti Bottle €5.95

Guinness Can €5.95

O'Hara's Irish Red Ale €6.95

O'Hara's Irish Pale Ale €6.75

Koppaberg strawberry & lime €6.95

Bulmers cider €6.95

Legacy Cider €6.95

Peroni non alcoholic €5.50

## PROSECCO

### GLERA FRIZZANTE

PROSECCO GLASS €9.50

### GLERA FRIZZANTE

PROSECCO CARAFE €32.50

*Winelab 750ml carafe*

## WHITE WINE

### DOMUS VINI PINOT GRIGIO,

ITALY (WINELAB)

*glass €8.50 | 500ml carafe €20 | 750 ml carafe €29.50*

### CHRISTOPHE COQUARD

SAUVIGNON BLANC, FRANCE (WINELAB)

*glass €8.50 | 500ml carafe €22.50 | 750 ml carafe €33*

### DON PEDRO ALBARINO,

SPAIN (BOTTLE) €39

### SIMSONIG CHENIN BLANC,

SOUTH AFRICA (BOTTLE) €33

### WITHER HILLS SAUVIGNON BLANC

NEW ZEALAND, (BOTTLE) €39

## RED WINE

### BARBARIANS MALBEC,

ARGENTINA (WINELAB)

*glass €8.95 | 500ml carafe €23 | 750 ml carafe €33*

### VINO STOCCO MERLOT, ITALY

(WINELAB)

*glass €8.50 | 500ml carafe €23 | 750 ml carafe €29.50*

### GRAN SASSO, MONTEPULCIANO

D'ABRUZZO, ITALY (BOTTLE €39)

### MIO PASSO NERO D'AVOLA,

SICILY (BOTTLE €36)

EXTENDED WINE LIST AVAILABLE ON  
REQUEST FROM SISTER RESTAURANT  
BODEGA

### WINELAB CASK WINES

*(Supplied by glass, carafe or sustainable bottle)*

*Winelab Wines are a new eco-friendly cask  
method of storing and providing wines, with  
95% less packaging than bottled wine. Sourced  
directly from winemakers and put in temperature  
controlled casks at the winery, some are organic  
& all are vegan friendly.*