



THE OLD BANK EVENING MENU

Antipasti

Starter

- Tartara Di Tonno Pinna Gialla Con Guacamoli E Tatakì Di Cipolle Rosse, Scaglie Di Tartufo Nero** €16.00
Tartare of Yellow Fin Tuna, Avocado Guacamole, Red Onion Tatakì, Shaved Black Truffle
- Ostriche Con Cacao Nib Vinaigrette** €16.00
Harty's Oysters Served with Beetroot & Cacao Nib Vinaigrette, Charred Lemon
- Capesante Marinate Al Lime Con Micro Coriandolo** €16.00
Marinated Scallops with Lime, Chili and Micro Coriander
- Cozze Al Vino Bianco E Pummarola** €10.50
Mussels Cooked in White Wine, Garlic and Tomato
- Carpaccio Di Manzo, Rucola, Scaglie Di Parmigiano, Salsa Al Tartufo** €14.00
Carpaccio of Beef, Home Grown Mustard Frill And Rocket Leaf, Parmesan Shavings, Truffle Dressing
- Antipasto Rustico** €29.00
Selection of Local and Italian Style Meats, Home Grown Organic Leaves, Toons Bridge Buffalo Mozzarella With Charcuterie, Freshly Baked Breads (Suitable for Two)

Le Nostre Paste

Pasta

- Ravioli Di Granchio Con Salsa Al Vino Bianco E Scaglie Di Sedano Raoa Croccanti** €22.00
Ravioli of Crab and Buffalo Mozzarella in White Wine Sauce, Celeriac Crisps
- Fettuccine Allo Scoglio** €27.00
Fettuccine of Shellfish with Clams, Cockles, Mussels, Langoustine, Lemon and Garlic Cream
- Pappardelle Al Pollo E Funghi Profumo Di Tartufo** €18.50
Chicken Paillard, Pasta and Fresh Porcini Mushrooms, Cep Sauce, Shaved Pecorino and Truffle Dressing
- Risotto Primavera** €16.00
Risotto of Fresh Pea and Irish Asparagus, Parmesan And Fine Herbs, Olive Oil
- Tortelloni Di Aragosta In Brodo Di Crostacei** €22.00
Pasta Stuffed with Salted Cod and Lobster Shellfish Broth, Basil Oil



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Secondi Piatti

Mains

- Sogliola Nera Brasata Al Limone Con Salsa Ai Funghi Girolles** €35.00
Black Sole on The Bone, Braised, Lemon, Dill and Butter
Sauce, Girolle Mushroom
- Gnocchi Di Patate In Crema Di Gorgonzola E Noci Tostate
Al Burro Con Prosciutto Di Parma Croccante** €18.50
Potato Gnocchi in Noisette Butter, Gorgonzola Cream,
Crisp Parma Ham, Basil, Toasted Walnuts
- Costata Di Black Angus Con Insalata Mista Nostrana
E Scalogni Brasati Con Salsa Al Timo** €26.00
10 Oz Rib Eye Steak, Shallot Confit, Mustard Frill and Rocket
Leaf Salad, Pomme Pont Neuf
- Filetto Di Orata Con Finocchio, Agrumi E Mandorle Tostate** €26.00
Fillet of Sea Bream, Shaved Fennel, Citrus Fruits, Samphire,
Almonds
- Costolette Di Maiale Con Asparagi E Bietole In Salsa Soubise** €27.00
Rack of Pork, Polenta Tart, Asparagus, Sauce Soubise
- Filetto Di Ippoglosso In Caponata Di Spinaci, Scalogno,
Con Pomodorini Dolci** €29.00
Wild Atlantic Halibut, Spinach, Parsley, Capers, Lemon
With Heirloom Tomatoes

Pizza

- Margherita Affumicata** €16.00
Mozzarella Fiordilatte, Smoked Burrata, Tomato Sauce, Basil
- Pizza Con Spianata Piccante** €17.00
Pepperoni Style Meat from Calabria, Italy. Mozzarella Cheese, Tomato Sauce
- Pizza Napoli** €18.00
Mozzarella Fiordilatte, Black Olive, Anchovies, Herb, Tomato Sauce
- Pizza Ai Quattro Formaggi** €18.00
Mozzarella Fiordilatte, Parmesan, Hegartys, Scamorza, Crumbed
Parma Ham, Rocket Leaf, Garlic Crisps
- Spicy Chicken Thigh** €17.00
Hot Sauce, Chicken Thighs, Spring Onion, Peppers, Red Onion

CONTORNI (SIDES) €4

POTATO GRATIN | CHIPS | ROCKET SALAD | BUTTERED GREENS