

MENU

STARTERS

Crostini al salmone €14

Toasted sourdough topped with chives, melted goat's cheese, smoked salmon and caramelized onions.
G MK F

Paninetti con porchetta €14

Sourdough with porchetta, provolone cheese, rocket salad and spicy mayo.
G MK E SP

Falafel di ceci €10 (v)(v)

Crispy Falafel served with sundried tomato and red pepper hummus.

Carpaccio di manzo €15

Carpaccio of Irish beef fillet with truffle parmesan sauce
MK

TO SHARE

Schiacciata €12 (v)(Vegan option also available)

Schiacciata with Stracciatella and Datterino confit.
G MK

Frittino misto €19

Mushroom arancini, breaded mozzarella, panzerotti with tomato and mozzarella and olive ascolane. Served with arrabbiata sauce.
G (Wheat) MK E SP

Capocollo burrata affumicata €19

Artisan Italian cured meat served with smoked burrata and focaccia.
F MK

Crudit  di verdure €12 (v)(v)

Vegetables crudite with citronette and hummus

SIDES €6 EACH

French Fries / Sweet Potato Fries

Mash Potato (MK) / Truffle Mash Potato (MK)

Steamed Broccoli / Caponata Di Verdure

Mixed Salad / Sauteed Garlic Mushrooms (MK)

Gluten free pasta and bread available.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS / Eggs = E / Fish = F / Sulphites = SP Lupin = L / Celery = CY / Molluscs = ML / Soybeans = S / Peanuts = P / Nuts = N / Milk = MK

*Our pasta may contain Soybean

Service charge of 12.5% for parties of five or more.



BLIND PIG
• SPEAK EASY •

MAIN COURSE

Maccheroncini ai funghi €20 (v)

Maccheroncini pasta with a mushroom sauce and pecorino cheese
G MK SP

Paccheri Genovese €22

Paccheri pasta with slow-cooked Irish beef and onion sauce, topped with pecorino cheese
G MK CY E

Tagliatelle al rag  di agnello, carciofi e pecorino €27

Tagliatelle pasta in a white lamb ragu, artichoke sauce and pecorino cheese.
G (Wheat) E MK CY

Tortelloni con salmone €26

Tortelloni pasta filled with ricotta and asparagus, served with fresh tomato, datterino sauce and salmon.
G MK E SP F

Ravioli vegani €21 (v)(v)

Vegan ravioli filled with shallots and peas, served with datterino sauce and vegan cheese.
G S

Controfiletto di manzo €36

Grilled 10oz Hereford Prime Irish striploin served with crispy fried onions and peppercorn sauce.
MK SP CY S

Pescato del giorno €Daily

Grilled market fish of the day served with vegetable caponata.
F MK CY

Suprema di pollo €26

Sous vide chicken supreme served with celeriac puree, baby carrots, steamed broccoli and gravy.
G (Wheat) MK SP S

DESSERT

Panna cotta ai frutti di bosco €10

Vanilla panna cotta served with red berry coulis.
MK MF CY

Cannolo siciliano scomposto €10

Deconstructed Sicilian pastry served with creamy sweet ricotta cheese, chocolate, orange zest and pistachio.
G E MK N(Pistachio)

Tiramisu della casa €10

Traditional Italian dessert with layers of mascarpone and ladyfinger pastries dipped in coffee topped with cocoa powder.
MK E G(Wheat) N (Almond)

Cheesecake al cioccolato vegana €10 (v)(v)

Vegan cheesecake with smooth, dairy-free Belgian chocolate.
G(Wheat)

Cheese board €15

Selection of Italian artisan cheeses served with chutney, honey and crackers.
G(Wheat) MK