



BLIND PIG

• S P E A K E A S Y •

À LA CARTE MENU

ANTIPASTI

POLPETTE AL SUGO DI POMODORO €13

Italian meatball in rich tomato sauce served with garlic bread.
G (Wheat) MK

BRUSCHETTA DELLA CASA €12 (V)

Toasted, rustic bread topped with plum tomato, garlic, olive oil, basil, mozzarella and black olive.
G (Wheat) MK

MARINATED OLIVES €7 (V) (V)

Mixed Italian olives and sun-dried tomatoes.

CROSTINI CON MARMELLATA DI FICHI CRUDO E STRACCIATELLA €15

Toasted sourdough bread topped with fig jam, parma ham, stracciatella cheese and sun-dried tomato.
G (Wheat) MK SP

ITALIAN CHARCUTERIE BOARD

(To share) €20

Finest Italian artisan salumi, cheeses, olives and pickles with grilled rustic bread and balsamic cream.
G (Wheat) E MK

TERRINA DI MELANZANE CON POMODORO E CACIOCAVALLO €14 (V)

(GF option)

Grilled aubergine baked in tomato sauce with melted caciocavallo cheese, basil and oregano served with rustic garlic bread.
G (Wheat) MK

POLPO ARROSTO €15

Roasted Octopus on a saffron purée with smoked paprika and Tabasco.
F M MK

IMPEPATA DI COZZE €12

Fresh Irish mussels steamed with white wine, cherry tomatoes and herbs.
G (Wheat) F M

CRUDO E BUFALINE €14

Parma ham, buffalo mozzarella served on toasted bread with rocket.
G (Wheat) M SP

PASTA

SPAGHETTI ALL' ASTICE €35

Spaghetti with fresh lobster from the West of Ireland, brandy, garlic, basil and tomato sauce.
G (Wheat) C M MK

LINGUINE AI FRUTTI DI MARE €28

Linguine with king prawns, calamari, mussels, Irish clams, tomato and white wine sauce.
G (Wheat) C ML SP MK

RIGATONI ALLA NORMA €20 (V) (Vegan option)

Rigatoni with fried aubergine, salted ricotta and tomato sauce.
G (Wheat) MK

SPAGHETTI DATTERINO GIALLO, GAMBERI, STRACCIATELLA, PISTACCHIO E LIMONE €28

Spaghetti with prawns, stracciatella cheese, pistachio, yellow cherry tomato bisque with lemon zest.
G (Wheat) C F MK N

GNOCCHI ALLA SORRENTINA €22

Potato dumplings in a fresh tomato sauce, basil and mozzarella.
G (Wheat) E MK

AGNOLOTTI DI CARNE AL SUGO DI ARROSTO €26

Agnolotti pasta filled with beef and pork, served with a parmesan cream sauce
G (Wheat) E SP MK CY

PAPPARDELLE AL RAGU DI MANZO €26

Pappardelle pasta in a beef red wine ragu, pecorino cheese and a touch of cream
G (Wheat) E MK CY

LAND & SEA

ROLLE DI POLLO RIPIENO DI PROSCIUTTO SCAMORZA €26

Chicken breast stuffed with Scamorza cheese, ham and spinach in a golden crumb, served with crushed rosemary baby potatoes and a mushroom sauce.
G (Wheat) E MK

FILETTO DI MERLUZZO €26

Fillet of Cod in a stew of mussels, clams and cherry tomatoes. Served with a side of mashed potato.
F M MK

SALMONE IN CROSTA DI SESAMO €27

Salmon coated in crushed sesame seeds with creamed lemon purple potato puree, caramelized shallots and sautéed broccoli.
MK F SY SS

SALTIMBOCCA ALLA ROMANA €28

Grilled fillet of veal, parma ham, sage, served with roasted rosemary baby potatoes and steamed asparagus
G (Wheat) MK SP

FILETTO DI MANZO 8oz €38

Grilled Piedmontese fillet with sautéed spinach, roast baby potatoes and gravy.
G (Wheat) MK SP

SIDES €6

French Fries / Mashed Potato / Mixed Salad / Grilled Vegetables / Roasted Potatoes / Sweet Potato Fries / Garlic Bread.

(V): Vegetarian (V) (V): Vegan

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 and pizza may contain Soybean**

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