

I M P A S T O A
8

F O O D M E N U

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8

S T A R T E R S

Banging Buffalo Wings 13.50
Wings covered in our secret buffalo sauce, served with homemade blue cheese dip & celery (4,5,14)

Bruschetta Impasto (V) 7
Toasted Italian bread with our fresh tomatoes, garlic oil, basil & oregano (1)

Bruschetta Piccante 7.50
Toasted Italian bread, smoked scamorza, spicy nduja, parma ham topped with fresh rocket (1,4)

Antipasto 12
Mixed selection platter of italian meats, cheeses & bread (1,4)

Gamberi Piccanti 12
Prawns tossed in a spicy nduja & san marzano & datterino tomato sauce with toasted bread (1,6,7)

Arancine 9
Sicilian crispy rice balls with various fillings & small side salad, please choose your flavour

- Ragu (1,2,3,4,12,14)
- Mushroom & Sausage (1,4,8,10,13)
- Spinach & Mozzarella (V) (1,4)
- Ham & Mozzarella (1,4)

Insalata Caprese (V) 11.50
Beef tomato, bufala campana mozzarella (DOP), topped with basil leaves, oregano & extra virgin olive oil (4)

S I D E S

Garlic Bread 6
(1,4)

Homemade Chunky Chips 5

Patate Al Forno 5

Patate Piccante 5.95
(4)

Side Salad 5
(10,12)

Mix Veg 5

M A I N

C O U R S E

Risotto Funghi (V)(GF) 17
Chefs homemade mixed mushroom risotto(14)

Buttermilk Chicken Burger 16
Crispy buttermilk buffalo chicken breast, in a toasted brioche bun with buffalo sauce, mayo, lettuce, onion & tomato served with blue cheese sauce on the side and side of our hand cut chunky chips(1,4,5).

Roasted Porchetta 20
Roasted succulent italian pork flavoured with natural herbs & red onion served with a side of garlic & rosemary potatoes & small salad (1,12).

Pollo Nduja 19.50
Chicken breast marinated in a spicy nduja & creamy mushroom sauce served with a side of garlic & rosemary potatoes (4).

Please ask for daily specials

S A L A D S

Insalata Toscana 12.50
Rocket salad, parma ham, sundried tomatoes, artichokes topped with parmesan shavings & balsamic cream (4,12)

D I P S

Homemade Garlic Aioli 2
(5,10)

BBQ 2
(1,4,6,8,14)

Pesto 2
(2 cashew nuts,12)

Blue Cheese 2
(4,10)

Please ensure you inform our staff of any allergens or intolerances prior to ordering. Please note all 14 allergens are present in our kitchen, trace amounts may be present at all stages of cooking.

1.Cereals Containing gluten, 2.Nuts, 3.Peanuts, 4.Milk, 5.Eggs, 6.Fish, 7.Shellfish-crustaceans, 8.Soya Beans, 9. Molluscs, 10.Mustard, 11.Sesame Seeds, 12.Sulphur dioxide, 13.Lupin, 14.Celery

I M P A S T O A 8

P A S T A

**Our Pasta is Handmade Fresh Pasta
Made on Site***

Pomodoro (v) 13.50

Spaghetti with our homemade san marzano tomato sauce (1,5,12,14)

Tagliatelle Bolognese 15

Tagliatelle pasta with our homemade san marzano tomato bolognese sauce made with 100% Irish minced beef (1,5,12,14)

Spaghetti Carbonara 15

Spaghetti with italian pancetta in a rich creamy parmesan & egg yolk sauce, topped with black pepper and grated parmesan (1,4,5).

Amatriciana 15.50

Rigatoni pasta with Italian pancetta & red onion in a homemade san marzano tomato sauce (1,5,12,14)

Lasagna 15.95

Oven baked layers of pasta with 100% irish beef bolognese sauce with bechamel, parmesan, fior di latte mozzarella cheese (1,4,5,12,14).
-served with homemade chips or side salad

Arrabbiata (v) 15

Rigatoni pasta with garlic, chilli flakes, parsley in a homemade spicy san marzano tomato sauce (1,5,12,14)

Spaghetti Terracina 16.50

Spaghetti with prawns served in a spicy nduja & a piennolo cherry tomato sauce (1,5,7,12)

Rigatoni Di Montagna 16.50

Rigatoni pasta with Italian sausage in a creamy scamorza cheese and aubergine sauce (1,4,5,12)

Ravioli Toscano 17.50

Pasta* stuffed with beef in a funghi porcini and truffle sauce (1,2 Cashew,4,5,12,14)

Ravioli Ricotta Spinaci (v) 17.50

Pasta* stuffed with ricotta cheese and spinach in a red and yellow piennolo tomato sauce topped with creamy Bufala (1,2,4,5,14)

F O O D
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P I Z Z A

*Please ask for todays Special

Margherita (v) 14

san marzano tomato sauce, fior di latte, parmigiano reggiano, fresh basil, extra virgin olive oil (1,4)

Pepperoni 15.50

san marzano tomato sauce, fior di latte, pepperoni (1,4)

Impasto 48 (v) 16

san marzano tomato sauce, bufala campana mozzarella (DOP), datterino tomatoes, fresh basil, parmesan shavings (1,4)

Parmareggio 16.50

san marzano tomato sauce, bufala campana mozzarella (DOP), parma ham , sunblushed tomatoes, fresh rocket, parmesan shavings (1,4)

Piccante 16.50

san marzano tomato sauce, fior di latte, pepperoni, nduja, ventricina salami (1,4)

Ortolana (v) 15.50

san marzano tomato sauce, fior di latte, aubergines, courgettes, mixed peppers, fresh red onion (1,4)

Vegan (v) 15

san marzano tomato sauce, aubergines, courgettes, mixed peppers, fresh red onion, garlic oil (1,4)

Quattro Stagioni 16.50

san marzano tomato sauce, fior di latte, artichokes, mixed peppers, mushrooms, olives, ham (1,4)

Calzone 16.95

san marzano tomato sauce, fior di latte, ventricina salami, ham, pepperoni, peppers (1,4)

Boscaiola 16.50

fior di latte, Italian sausage (IGP), smoked scamorza, mushrooms (1,4,12)

Napoletana 16.50

fior di latte, Italian sausage (IGP), friarielli , smoked scamorza (1,4,12)

Porcina (v) 16.95

truffle cream, porcini mushrooms, bufala campana mozzarella (DOP), garlic oil & parsley (1,4)

Quattro Formaggi (v) 16.95

fior di latte, parmigiano-reggiano, smoked scamorza, gorgonzola (1,4)

IMPASTO A
THE
SECRET
BEHIND
THE
PIZZA

FOOD MENU

IMPASTO A
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DESSERT

Homemade Peanut Butter & Salted Caramel Brownie & Ice Cream (GF)	6.50
(3,4,5)	
Homemade Tiramisu	6
(1,4,5,12)	
Cannolo Siciliano	6
(1,4,5)	
Cannolo Siciliano al Pistacchio	6
(1,2,4,5)	
Homemade Panna Cotta	6
(4) topped with a choice of chocolate, pistacchio(2) or mix berries	
Gelato	3 PER SCOOP
Vanilla, Chocolate, Strawberry (2,3,4,5,8)	

D R I N K S

Soft Drink 33cl	2.95
Still/Sparkling Water 75cl	2.95
Coffee	3.50
Tea	3
Juice/Cordial	2.50
Hot Chocolate	3.70

R E D

Nero D'avola Tola	6/26
Arboreo Montepulciano DOC	6.50/27
Le Tobele Valpolicella Ripasso	35

B E E R

Guinness Draught Pint	5.50
Hop House 33cl	6
Moretti 33cl	6
Peroni 33cl	6
Hope Craft 33cl	6.50

W H I T E

Tola Catarratto	6/26
Dissegna Pinot Grigio	6.50/29
La Caplana Gavi	31

C O C K T A I L S

Prosecco DOC	6/26	Garibaldi	8
Aperol/Campari Spritz	7.50	Negroni Sbagliato	8.50
Strawberry Bellini	8	Martini White & Tonic	8.50
Mimosa	8	Martini Red & Tonic	8.50
Limoncello	6.50		

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KIDS MENU

12

IMPASTO
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Spaghetti Pomodoro

(1,5)

Spaghetti Bolognese

(1,5,12,14)

7" Margherita Pizza

(1,4)

7" Pepperoni Pizza

(1,4)

7" Ham Pizza

(1,4)

Choose one of the above + a drink

IMPASTO
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