

Assaggio

“Super Food, fine wines & superior service, using only the finest ingredients with a strong emphasis on local seasonal produce.”

“Italian food is simple and satisfying without being heavy. It’s rich and textural and uses a whole palette of flavours,” .

It is this particular quality of the cuisine that we have tried to bring to our guests.

‘Assaggio’ meaning- Tasting/ Sampling is the perfect venue to savour the various flavours that make the cuisine so popular not just in Ireland but also all over the world.

‘Here in Assaggio Restaurant all our chicken is grain fed and sourced from Kildare. Beef , Lamb and Pork are all sourced from Meath, Kildare , Dublin regions and are matured for at least 21 days to meet the highest standards in terms of quality , tenderness and Flavour.’-

John Carolan (Exec Chef.)

Assaggio

Starters

Burren Smoked Salmon and Prawns(5,7,12,13,14)

*Smashed Avocado Sicilian Capers and Lemon
Emulsion*

€9.25

Wild Mushroom Bruschetta (4, 6, 7,10, 12, 14)

White Wine Cream & Flat Leaf Parsley

€8.50

Chicken Liver Pate (4,6,7,11,12,13,14)

Cumberland Sauce, Baby Brioche

€9.00

Caesar Salad (4, 10, 13)

*Baby Gem, Parmesan Emulsion, Garlic Croutons,
Cured Beef*

€9.25

Prefer Chicken Caesar (4, 7,10, 13)

€13.50

Antipasto Misto (3,4,7,11,12,13)

*Freshly cut Italian cured meat, char grilled vegetables , selection of
Italian Cheese*

€8.95 Starter €15.50 as main

*(Allergens: 1. Lupin 2. Peanuts 3. Molluscs 4. Gluten 5. Crustaceans 6.
Celery 7.Soya 8. Nuts 9. Sesame Seeds/Oil 10. Eggs 11. Mustard 12.
Sulphites 13. Fish 14 Milk)*

All prices are inclusive of 13.5% VAT

Assaggio

Starters

Crab Claws (3,5,7,13)

Tossed in Garlic Herb Butter

€13.50

Braised Eggplant (6,7, 12,)

Cherry Vine Tomato Sauce, Parmesan

€7.25

Garlic Rubbed Focaccia (4, 14)

Garlic Butter & Grated Mozzarella

€5.95

Soup of the Day (6, 14)

Freshly Baked Breads

€5.75

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Main Courses

Fillet of Sea Bass (3, 6, 7,12, 13)

Merguez Sausage, Haricot Beans & Roaring Bay

Mussels

€20.50

Grilled Fillet of Salmon (7,12,13,14)

With green asparagus, saffron cream

€21.25

Veal Marsala (4,7,14)

Milk Fed Veal , Ecrasse Poatato ,Genovese Olive

& Marsala Butter Sauce

€20.00

Chicken Supreme (6, 7,12, 13,14)

Wrapped with Parma Ham, Carnaroli Gremolata Risotto.

Barolo Sauce

€18.75

Fish of The Day

(Please ask server for Details)

€21.50

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Main Courses

Silverhill Duck Breast, Braised leg (6,7, 12)

Pickled Carrots, Plum sauce

€24.95

8oz Fillet Steak

€28.50

10oz Sirloin Steak

€26.95

10oz Rib Eye Steak

€24.95

All of the above Served with Saute Onions & Mushrooms

Choose either Whipped Potato or Hand Cut Chips .Pepper Sauce or Garlic Butter(6,7, 12, 14)

Side Dishes

Sweet Potato Fries

€4.00 each

Side Salad, Chips, Saute Mushroom & Onions

€3.75 each

Creamed Spinach, Rosemary Baby Potatoes

€3.75 each

Selection of Seasonal Vegetables

€3.75

Choose any 3 Side Dishes

€9.00

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Main Courses

Irish Beef Ragout (4, 6, 7,10, 12,)

*Ground Irish Beef, Fresh Herbs in a Rich Tomato
Sauce Tossed With Spaghetti*

€17.50

Carbonara (4, 6, 7,10, 12, 14)

*Traditional Carbonara with Pancetta,
Egg Yolk & Parmesan Cream Grana Padano*

€16.75

Beef Lasagne (4, 6, 7,10, 11, 12, 14)

Homemade Beef Lasagne , Seasonal Side Salad

€17.25

Carnaroli Rissotto (3, 5, 6,7, 12,13)

*Salmon, Kilmore Quay Cod, Prawn &
Monkfish with Tomato Sauce*

€19.75

Pumpkin Ravioli (4, 6,7,10)

Covered with a Creamy Napolitana Sauce

€17.25

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Main Courses

Pizza Margherita (4, 6, 10, 14)

Tomato Sauce & Mozzarella Cheese **€15.50**

Pizza Pepperoni (4, 6, 10, 14)

Margherita with Pepperoni **€16.50**

Extra Toppings:

Chicken

Mushroom

Pepperoni

Peppers

Bacon

Spinach

Buffalo Mozzarella

Sweetcorn

Red Onion

Pineapple

Artichoke

Chilli

Chicken Goujons

Nduja Sausage (Spicy)

Buffalo Mozzarella

Jalepenos

€1.00 Each

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Desserts

Glazed Sicilian Lemon Tart (4, 10, 14)

With Raspberry Sorbet

€6.25

Warm Chocolate Fondant (4,10,14)

With Chocolate Ice Cream

€6.50

Madagascar Vanilla Bean Pannacotta (14)

With Rhubarb Compote & Lemon Biscotti

€6.75

Fresh Wexford Strawberries (12)

With a Mojito Sorbet

€6.50

Gelato Misto (10,14)

Selection of Gourmet Italian Ice Cream

€6.25

Italian Mango Fool (4,10, 14)

With Crushed Meringue

€6.75

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Table D'Hote Menu

Chef's Homemade Soup of the Day Served with Freshly Baked Breads (6,14)
Burren Smoked Salmon With Smashed Avocado Sicilian Capers and Lemon(12,14)
Caesar Salad Baby Gem, Bacon Lardons, Garlic Croutons, Parmesan (4,10,13)
Hot & Spicy Chicken Wings Served with Blue Cheese Dip(4,6,7,10,14)
Wild Mushroom Bruschetta White Wine Cream & Flat Leaf Parsley(4,6,7,10,12,14)
Garlic Focaccia With Grated Mozzarella (4,7,14)

10oz Irish Sirloin Steak(€8.00 Supplement)
Peppercorn Sauce ,Creamed Potato(6,7,12,14)
Grilled Fillet of Salmon, Green Asparagus, Saffron Cream (7,12,13,14)
Chicken Supreme Wrapped with Parma Ham, Barolo Sauce(6,7,12,13,14)
Pumpkin Ravioli , Creamy Napoletana Sauce(V) (4,6,7,10)
**Irish Beef Ragout , Ground Irish Beef, Fresh Herbs ,Rich Tomato
Sauce with Spaghetti (4,6,7,10,12)**
Pizza Pepperoni, Margherita topped with Pepperoni (4,6,7,10,14)

Warm Pink Lady Apple Pie with Vanilla Ice Cream(4,10,14)
Glazed Sicilian Lemon Tart (4,10,14)
Selection of Gourmet Italian Ice Creams (10,14)
Chocolate Fondant (4,10,14)

Early Bird Available from Sunday to Thursday 5pm to 7 pm only

A la Carte Menu available at a supplement of €15 pp for guests on inclusive package

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