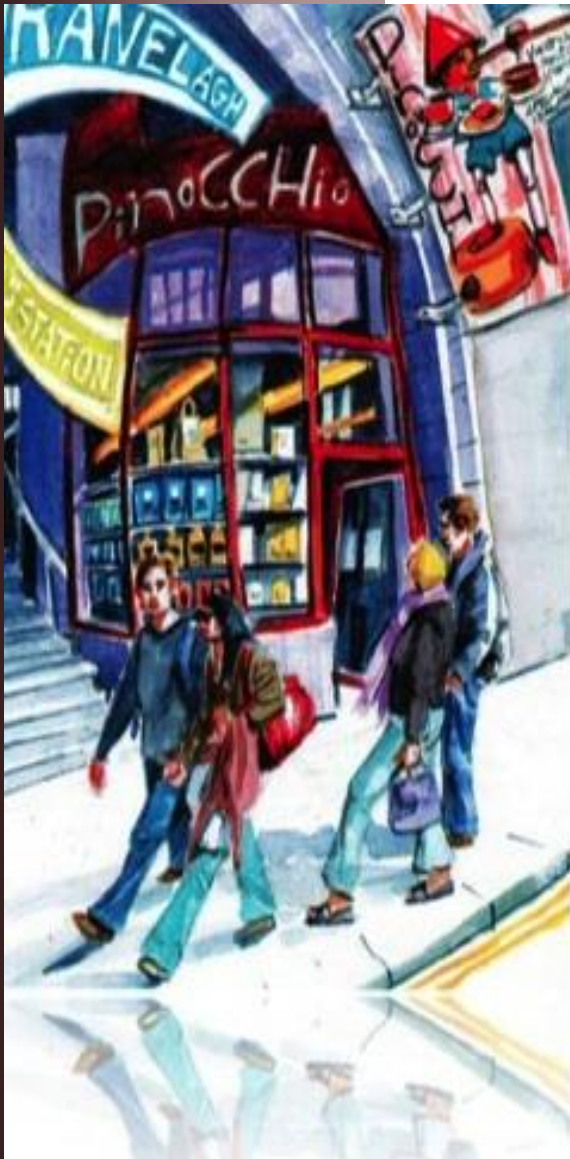




Pinocchio

Italian Restaurant & Winebar



Welcome to the magic World of Pinocchio! A world created to appreciate, enjoy and share Italian cuisine and "Gastronomia". For us Food and Wine represent the greatest pleasures in life and stimulating the senses.

*We take pride in using fresh and quality ingredients from Ireland and Italy as much as we can and all our dishes are cooked to order and with special attention to **Mediterranean Diet**.*

Head Chef Luca Mazza
Flavour of Italy

Cafe', Winebar & Restaurant opening time

Mon to Fri from 7.30 am to 12 pm

Sat and Sun noon to 12 pm

Kitchen opening time

Sun, Mon, Tue and Wed noon to 10 pm

Thu, Fri and Sat noon to 10.30 pm

We are a Celiac-friendly Restaurant

Gluten-free pasta on request

All our sauces are gluten-free

Our beef is 100% Irish

Pinocchio Wine Bar Restaurant Ranelagh
Luas Kiosk - Ranelagh Dublin 6
Reservations Phone Number: +353 (0) 4970 111

Flavour of Italy
Italian School of Cooking, Catering & Travel Division
Unit C4 City Link Business Park
Old Naas Road - Dublin 12
Phone Number: +353 (0) 1 460 8800

Website: www.flavourofitaly.net



Après Dinner Aperitives

Glass of Prosecco Conegliano "Masottina" € 5.50

Floral, fine and persistent perlage. Dry with a balanced acidity

Aperol Spritz Cocktail € 6.00

White wine "Pinot Grigio", shot of Aperol, Soda water

Campari Bitter and Orange Long Drink € 6.00

Shot of Bitter Campari, orange juice and dash of Gin



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Don't forget **Christmas**
time soon!

*Book your
Christmas Party
here*



Wine Bar Small Menu

Black Olives from Puglia Region - Italy € 3.50

Basket of Rustic bread, flat, crispy bread and bread sticks € 2.90

Selection of Italian dips € 6.90

*Basil pesto, chick peas pate', black olives pate' and sundried tomatoes
pesto served with basket of bread*

Piatto con Formaggio e Verdure Grigliate € 9.90

Small selection of Italian cheese, grilled vegetables and basket of bread

Antipasto all' Italiana € 12.90

*Small selection of thinly sliced Italian cured meat, cheese and grilled
vegetables served with black olives pate' and basket of bread*

Antipasto all' Italiana Deluxe € 19.90

*Small selection of thinly sliced Italian cured meat, cheese and grilled
vegetables served with dips and basket of bread*

Bocconcini di Salsiccia alla Griglia € 6.90

Bowl of bites of grilled Italian sausage served with Mustard



**BEST IN
IRELAND
2010**
RECOMMENDED BY
JOHN & SALLY McKENNA'S
BRIDGESTONE GUIDES



La cucina di Pinocchio

Value Dinner Menu

every day from 5.30 pm

2 course for € 19.90 only

1 starter and 1 main course


Antipasti Starters

Bruschetta al Pomodoro 

Italian classic: tomato bruschetta and wild rocket salad

Mozzarella alla Caprese 

Fresh Mozzarella cheese, fresh tomatoes, basil

Involtini di Melanzane alla Parmigiana 

Oven baked rolls of aubergines filled with mozzarella and basil topped with Napoli tomato sauce

Antipasto all'Italiana

Small selection of thinly sliced Italian cured meat, cheese, grilled vegetables

Delizie dell'Orto sott'Olio e Mozzarella 

Selection of grilled vegetables and Mozzarella cheese served with Balsamic vinegar

Sarde al Forno

Roasted sardines with garlic, chili, Mediterranean herbs and Balsamic vinegar

Gnocchi di Patate al Gorgonzola 

Small plate of potato Gnocchi with Gorgonzola cheese sauce

Minestrone di Verdure 

Italian classic vegetables soup

Pasta, Fagioli e Salsiccia

Traditional Italian soup. Pasta, Cannellini beans, Italian sausage, garlic, chili and tomato sauce. Excellent.

Insalata Mediterranea 

Mixed salad with Mozzarella cheese and black olives

Insalata all' Italiana 

Mixed salad with Parmesan cheese, grilled vegetables, red onions, capers, anchovis and black olives



Vegetarian

Value Dinner Menu



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Mains Pasta

Spaghetti al Pomodoro e Basilico

Spaghetti with fresh homemade tomato sauce, cherry tomatoes and basil

Penne Arrabbiata

Penne with fresh homemade tomato sauce, chilli, garlic, cherry tomatoes and flat leaf parsley

Penne Salmone e Gamberi

Penne with smoked salmon, prawns, tomato sauce and touch of cream

Tagliatelle ai Funghi

Tagliatelle with mixed wild mushrooms and cherry tomatoes

Tortelli di Ricotta e Spinaci

Italian classic: tortelli filled with spinach and ricotta cheese served with tomato sauce and a touch of cream

Ravioli ai Porcini e Olio al Tartufo

Large Ravioli filled with Porcini mushrooms served with creamy sauce, rocket salad, cherry tomatoes and white truffle oil

Penne Salsiccia e Peperoni

Penne with Italian sausage, red peppers and rich tomato sauce

Mains Meat and Fish

Spiedino di Manzo e Salsiccia

Skewer of 100% Irish beef and Italian sausage served with potatoes and mixed salad

Spiedino di Pollo alla Mediterranea

Skewer of chicken and vegetables served with potatoes and mixed salad

Petto di Pollo ai Funghi

Chicken medallions topped with Parma ham with mushrooms and cream served with roasted potatoes

Involtini di Maiale al sugo e Patate

Rolls of pork filled with Ham and cheese in tomato sauce served with potatoes

Costolette di Agnello alla Griglia

Lamb chops served with rocket salad and potatoes

Stufato di Agnello

Lamb stew with carrot, potatoes, chili and garlic

Salsicce, Fagioli e Patate

Grilled Italian sausages, Cannellini beans, rich tomato sauce and potatoes

Filetto di Salmone al Forno con Pomodorini e Rucola

Roasted fillet of salmon served with rocket salad, cherry tomatoes and potatoes



Value Dinner Menu



Special Starters

Antipasto all'Italiana Deluxe €19.90

Selection of thinly sliced Italian cured meat, cheese, grilled vegetables and chef's speciality

Spiedino di Gamberoni alla Diavola € 14.90

Skewer of King prawns served with spicy and rich tomato sauce

Selezione di Formaggi Misti € 13.90

Selection of Italian cheese with breadsticks, rustic flat bread, fruit, celery and honey

Special Pasta

Gnocchi, Cozze Giganti e Salsiccia Fresca €17.90

Potato Gnocchi with large mussels, Italian sausage "Modena" and rich tomato sauce. served with Parmesan and extra virgin olive oil. Very old traditional Pasta from Napoli.

Linguine allo Scoglio €17.90

Linguini with mussels, King prawns, calamari, cherry tomatoes, red chilli, garlic and mediterranean herbs. Touch of fresh tomato sauce and extra vir. olive oil.

Tagliatelle al Sugo di Fagioli e Salsiccia €17.90

Tagliatelle with Italian sausage "Modena", Cannellini beans, black olives, cherry tomatoes, oregano and rich tomato sauce

Cannelloni Ripieni di Anatra, Spinaci, Ricotta e Zeste di Arancia €17.90

Homemade cannelloni filled with Duck, Spinach, Ricotta cheese served with light creamy cheesy sauce and Orange zest



Vegetarian

Special Mains of Meat and Fish

Filetto di Manzo alla Griglia € 25.90

Grilled Hereford 100% Irish Prime quality fillet of beef served with rocket salad, roasted potatoes and Balsamic vinegar dressing

Spiedino di Carne Mista con Peperone e Patate Arrostiti € 19.90

Skewer of mixed meat (beef, pork, chicken, lamb and Italian sausage served with grilled vegetables, roasted potatoes and Balsamic vinegar dressing

Trancio di Tonno alla Griglia con Rucola, Pomodorini e Parmigiano € 23.90

Seared "Yellow Fin" Tuna steak served with rocket salad, cherry tomatoes and shavings of Parmesan cheese

Branzino al Forno con Verdure Grigliate e Patate € 23.90

Fillets of seabass served with grilled vegetables and roasted potatoes

Side Orders

Patate al Forno € 2.90

Roasted potatoes

Piccola Insalata Verde € 2.90

Small green salad

Piccola Insalata Mista € 2.90

Small mix salad

Verdure Grigliate € 3.90

Mixed grilled vegetables

Rucola, Parmigiano e Pomodorini € 4.90

Rocket salad, Parmesan and cherry tomatoes



gift voucher

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Don't forget Christmas
time soon!



Specials of the Month



Flavour
of Italy

Our Puddings

Home made Tiramisu Home made Tiramisu served with Vanilla ice cream	€6.00
Pannacotta alle Fragole Cooked fresh cream served with Strawberries and Vanilla ice cream	€6.00
Fragole con Gelato e Balsamico di Modena Irish strawberries with "Modena" Balsamic vinegar served with Vanilla ice cream	€6.00
Frutta Fresca con Gelato Fresh fruit salad served with Vanilla ice cream and caramel sauce	€7.00
Selection of Ice creams Vanilla, chocolate and pistachio	€5.50
Selection of Sorbets Lemon and mango	€5.50
Crostata di Marmellata Albicocche Home made Apricot-jam tart served with Vanilla ice cream	€5.50
Crostata Marmellata Fragole Home made Strawberry-jam tart served with Vanilla ice cream	€5.50
Selezione di Formaggi Misti Selection of Italian cheeses served with breadsticks, rustic flat bread, fruit, celery sticks and honey	€13.90



il caffè di Pinocchio



Espresso	€1.90
White coffee	€2.20
Cappuccino	€2.40
American black coffee	€2.20
Moka	€2.70
Latte	€2.50
Fresh Mint tea or Herbal tea	€2.20
Tea	€2.00

Irish coffee €6.50

Baileys coffee €6.50

Villa Zarri Liqueurs and Spirits

Brandy 10 years "Villa Zarri" €6.00

Nocino liqueur with Nuts €5.50

Cherry Liqueur €5.50

Coffee Liqueur €5.50

Dessert Wine

Zibibbo (Sicily - grape Zibibbo)

This elegant and balanced dessert wine, with an intense and persistent bouquet, is the best of the warmth and tradition in Sicily

€5.50

Moscato (Piedmont - grape Moscato)

A wine that surprises with its remarkable freshness and brilliant fruit flavour reminding fresh peach and apricot.

€6.00

Caffè Italiano