



Mani In Pasta

ITALIAN
RESTAURANT

Menu

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ANTIPASTI

SOUP OF THE DAY

7.00

(ask your server) Served with sourdough bread
1a-V-VG-GF on request

BRUSCHETTA AL POMODORO

9.50

Our famous italian bruschetta with vine tomatoes, extra virgin olive oil, garlic, fresh basil and Mani in Pasta balsamic Vinegar **1a-11-V-VG-GF on request**

ADD Burrata Mousse

2.00

TAGLIERE DI BRUSCHETTE

13.00

Mix of three bruschetta selection perfect for sharing **1a-5b-10-11-GF on request**

TAGLIERE MISTO/SHARING

17.90/29.00

Selection of italian charcuterie, cheese, olives, tomato bruschetta and vegetables served with focaccia bread **1a-10-11-GF on request**

PARMA E BURRATA AFFUMICATA

15.90

Matured 28 months Parma Ham and Smoked Bufala Burrata Cheese served with Garlic focaccia bread **1a-3-10-11-12-GF on request**

PARMIGIANA DI MELANZANE

15.90

Deep Fried and oven baked aubergines layered with tomato sauce, mozzarella and parmigiano **1a-10-9-VG**

CAPRESE DOP

13.90

Fresh buffalo Mozzarella, vine tomatoes basil pesto, extra virgin olive oil and mani In Pasta Balsamic Vinegar served with Focaccia **1a-8-10-5GF on request**

ARANCINI ALLA AMATRICIANA

12.90

italian Rice balls stuffed with amatriciana sauce and mozzarella served with Cacio e Pepe Mayo **1a-10-9-11-8**

SCAMORZA FRITTA

12.90

Deep fried Smoked Scamorza Cheese sticks served with spicy tomato jam **1a-10-VG**

PANZEROTTI DI PATATE E TARTUFO

12.90

Deep fried potato croquettes filled with Venticina mozzarella cheese served with truffle mayo **1a-10-9**

FRITTURA DI GAMBERI E CALAMARI

16.90

Deep-Fried Calamari and Prawns in a flavorful Paprika coating served with a wedge of lemon and garlic mayonnaise **1a-7-12-9-10**

CROSTINO AI GAMBERI AND N'DUJA

16.90

Pan fried King Prawns with spycy Nduja cream on toasted homemade Bruschetta **1-7-10 1-1 GF on request**

SALMONE E STRACCIATELLA AL PISTACCHIO

16.90

Irish Smoked Salmon served on a bed of rocket salad topped with Bufala smoked stracciatella and Pistachio nuts served with galic focaccia **1a-5-10-11-12-GF on request**

COZZE ALLA DIAVOLA

16.90

Fresh Irish mussels in a spicy sauce of garlic, olive oil, nduja, cream, and parsley. Served with crispy toasted bread for dipping **1a-4-10-11- GF on Request**

SALAD

MILANESE SALAD

13.90

Mix leaves salad with tomatoes, chicken milanese, crispy pancetta, pecorino shaving and truffle mayo dressing served with homemade sourdough bread **1-7-9-10-11**

TUNA SALAD

14.90

Mix leave salad, Smoked Irish Salmon, Tomatoes, olives, Red onions and Mani in Pasta balsamic Vinegar served with homade sourdough bread **1a-10-9-11-12GF on request**

GORGONZOLA SALAD

13.90

Mix leaves salad with Gorgonzola cheese, pears, walnuts and mani in pasta balsamic vinegar served with Homemade sourdough bread **1a-10-11- GF on request**

SALMON SALAD

15.90

Mix leave salad, Smoked Irish Salmon, Tomatoes, olives, Red onions and Mani in Pasta balsamic Vinegar served with homade sourdough bread **1a-10-9-11-12GF on request**

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PASTA

LASAGNA ALLA NAPOLETANA

15.90

Authentic Neapolitan Lasagna, layered with hand-crafted pasta, slow-simmered ragù, fresh ricotta, mozzarella, and a delicate touch of béchamel, oven-baked to golden perfection – a refined taste of Naples **1a-9-10-8-11**

TAGLIATELLE AL RAGU E RICOTTA

15.90

Homemade tagliatelle with rich ragù, Ricotta cheese and parmiggiano **1a-9-10-8-11 GF on request**

MEZZE MANICHE NDUJA E BURRATA

14.90

Mezze maniche Pasta with Tomato and spicy N'duja sauce topped with Bufala Burrata **1a-10-GF on request**

SPAGHETTI ALLA CARBONARA

14.90

Spaghetti quadrato with crispy guanciale ,eggs cream,black peppers and pecorino Cheese **1a-9-10 GF on request**

MEZZE MANICHE ALL'AMATRICIANA

14.90

Mezze maniche with crispy guanciale ,tomato sauce , black pepper and pecorino cheese **1a-10-GF on request**

MEZZE MANICHE ALL'ARRABBIATA

13.90

Penne with garlic , parsley and spicy tomato sauce **1a-V-VG-GF on request**

ORECCHIETTE ALLA VODKA

13.90

Homemade orecchiette pasta in a creamy tomato and vodka sauce, cooked with crispy pancetta, onions, and a hint of chili, then finished with grated pecorino **1a-9-10-GF on request**

MEZZE MANICHE ALLA NORMA

13.90

Mezze maniche with cherry tomato fried auberines,salted ricotta cheese and fresh basil **1a-10-VG GF on request**

SPAGHETTI MEATBALLS

15.90

Spaghetto quadrato with italian meatballs in tomato sauce with parmiggiano cheese. **1a-10-9**

TAGLIATELLE ALLA BOSCAIOLA

15.90

Fresh Tagliatelle with porcini Mushrooms , Italian sausage in creamy truffle sauce **1a-9-10 GF on request**

RAVIOLO AI PORCINI

16.90

Homemade ravioli filled with porcini mushrooms in truffle and parmiggiano creamy sauce **1a-9-10-VG**

ORECCHIETTE BROCCOLI E SALSICCIA

15.90

Fresh orecchiette pasta with italian sausage with fennel in a creamy Broccoli sauce. **1a-9-10-GF on request**

LINGUINE ALLO SCOGLIO

18.90

Fresh linguine with prawns, calamari, and mussels, cooked with cherry tomatoes, garlic, olive oil, and a hint of chili a classic, tasty seafood pasta **1a-4-7-9-11-GF on request**

LINGUINE PESTO E GAMBERI

18.90

Fresh linguine pasta with genovese basil pesto,King prawns topped with sundried tomatoes **1a-10-9-11-7-5b GF on request**

RISOTTI

RISOTTO MANI IN PASTA

19.90

Arborio rice with prawns, calamari, and mussels, Rocket pesto and smoked stracciatella **4-7-11-GF**

RISOTTO AI PORCINI GUANCIALE E MASCARPONE

18.90

Creamy Arborio risotto with porcini mushrooms, crispy guanciale, and mascarpone **10-11-GF**

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PIZZA

MARGHERITA

13.00

Classic Neapolitan Margherita with San Marzano tomato sauce, fior di latte mozzarella, and fresh basil **1a-10-VG- GF on request**

BUFALA

15.00

Neapolitan pizza topped with San Marzano tomato sauce, creamy buffalo mozzarella, and fresh basil **1a-10-VG-GF on request**

MARINARA

12.00

A traditional Neapolitan pizza with San Marzano tomato sauce, garlic, oregano, and extra virgin olive oil **1a-VG-V-GF On request**

NAPOLI

14.00

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, anchovies, cappers, olives and oregano **1a-10-12 GF on request**

CAPRICCIOSA

15.90

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, artichokes, and black olives **1a-10 GF on request**

SALAMINO (PEPPERONI)

14.90

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, and Italian salamino **1a-10- GF on request**

DIAVOLA

15.90

A spicy Neapolitan classic with San Marzano tomato sauce, fior di latte mozzarella, and spicy salami **1a-10- GF on request**

MEATBALLS

15.90

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, italian meatballs and pecorino cheese **1a-10-9**

HAM AND MUSHROOMS

14.50

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, **1a-10 GF on request 1a-10-GF on request**

RUSTICA

15.90

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, italian sausage and roast peppers **1a-10 GF on request**

VEGETERIAN

14.50

Classic Neapolitan with San Marzano tomato sauce, fior di latte mozzarella, peppers, aubergines, courgettes, mushrooms and fresh basil **1a-10-VG- GF on request**

PICCANTE

15.90

Neapolitan pizza with San Marzano tomato sauce, fior di latte mozzarella, Nduja, Red onions and ricotta cheese **1a-10-GF on request**

CALZONE

15.90

Folded pizza filled with San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, black pepper and ricotta cheese **1a-10**

PARMA

16.90

Fior di latte mozzarella, Parma ham, Cherry tomatoes, rocket salad, parmiggiano shavings **1a-10-GF on request**

4 FORMAGGI

14.90

Fior di latte mozzarella, provolone, Gorgonzola and parmiggiano **1a-10-VG**

SALSICCIA E FRIARIELLI

15.90

Fior di latte mozzarella, italian sausage, Turnip greens and chilli flakes **1a-10-12 GF on request**

TARTUFATA

16.90

Fior di latte mozzarella, crispy pancetta, roast potatoes and black truffle **1a-10-GF on request**

FRESCA

16.90

Fior di latte mozzarella, rocket salad, smoked salmon, cherry tomatoes, burrata cheese, and Mani in pasta Balsamic **1a-10-11-12-GF on request**

PANZEROTTO

15.90

Fior di latte mozzarella, italian potatoes croque, spicy salame, black pepper italian cream **1a-10-9**

PROSCIUTTO E MAIS

15.90

Fior di latte mozzarella, Roast ham, Sweetcorn, red onion, italian cream **1a-10-GF**

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PANUOZZI

CHICKEN MILANESE

15.90

Panuzzo Sandwich with Chicken milanese, mix leaves, tomato, Parmiggiano shavings and Truffle mayo dressing served with chips **1a-9-10-11**

PORCHETTA E PATATE

16.90

Panuzzo Sandwich with Porchetta, roast potatoes mozzarella cheese and garlic mayo served with chips **1a-9-10-11**

PARMIGIANA E POLPETTE

16.90

Panuzzo Sandwich with Parmiggiana di melanzane, Meatballs and mozzarella cheese served with chips **1a-9-10-11**

CAPRESE

14.90

Panuzzo Sandwich with Buffalo Mozzarella, Tomatoes, mix leaves and homemade basil Pesto served with chips **1a-10-5-11-VG**

ADD Parma Ham

2.00

MAIN COURSE MEAT

SUPREMA DI POLLO AI FUNGHI

25.90

Irish Chicken Supreme in a creamy mushrooms sauce served with Mashed potatoes, garlic Focaccia bread and Italian Mixed Salad **1a - 10 - 11**

PORCHETTA ALLA ROMANA

25.90

Italian Roast Pork in onion and Rosemary Jus with Garlic roast potatoes and garlic focaccia bread

1a - 9-10 - 11-5b

10 OZ IRISH RIBEYE STEAK

29.90

Irish Ribeye Steak With Truffle sauce, Mashed potatoes, served with garlic focaccia bread and Truffle Chips

1a - 10 - 11

POLPETTE AL SUGO

24.90

Italian meatballs in tomato sauce on a bed of mashed potatoes, served with garlic focaccia and traditional Italian mixed salad. **1a - 10 - 11**

MAIN COURSE FISH

SALMONE ALLA LIVORNESE

29.90

Irish Salmon in Fresh Cherry Tomato Sauce with Oregano, Capers, and Olives, topped with Basil Pesto, served with Garlic Focaccia and Rosemary Roasted Potatoes **1a-5b-10-12**

SEABASS

29.90

Seabass rolls stuffed with aubergines, served with Italian-style mashed potatoes and dried San Marzano and spinach cream, accompanied by a mixed salad.

1a-10-12

SIDE ORDERS

SKINNY CHIPS

4.50

V-VG

SKINNY CHIPS WITH TRUFFLE & PARMIGIANO

5.50

10-9-VG

SPICY NDUJA SKINNY CHIPS

5.50

10-9

CACIO E PEPE SKINNY CHIPS

5.50

10-9

ROSEMARY ROASTED POTATOES

4.50

VG-V-GF

ITALIAN MIX SALAD

4.50

11-VG-V-GF

GARLIC FOCACCIA

8.00

1a-10-VG-GF on request

GARLIC FOCACCIA WITH MOZZARELLA

9.00

1a-10-VG-GF on request

PORTION OF BREAD

4.00

served with mix olives and olive oil and balsamic vinegar **1a-VG**

Allergens- 1 Gluten 1a Wheat 1b oat 1c rye 1d barley 2 Peanuts 3 Soya 4 Molluscs 5 nuts 5a walnuts 5b almonds 6 Sesame 7 Crustaceans 8 Celery 9 Eggs 10 Milk 11 Sulphites 12 Fish 13 Mustard 14 Lupin VG-Vegetarian-V Vegan- GF pasta add 1.00€ GF pizza add 1.50€



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14 Duke street Athy, Co.Kildare

Tel.0598645306

www.maniinpastaathy.com

3 George's street Newbridge. Co.Kildare

Tel.045494263

www.maniinpastanewbridge.com