BALCONE ITALIANO

AT THE BRIDGE HOUSE

RESTAURANT MENU

ENJOY A TASTE OF MAMA'S ITALIAN CUISINE AT BALCONE ITALIANO

Welcome to Balcone Italiano where you can enjoy Italian cuisine and sample authentic Italian delights using fresh and local ingredients as well as some specially imported ingredients to bring a true taste of Italy to the midlands.

We at Balcone Italiano have strived to create a traditional Italian dining experience with a keen focus on using quality ingredients to bring you simple home cooked yet tasty food.

No matter what your taste buds are craving, Balcone Italiano can satisfy your cravings with a selection of Italian starters, main and dessert dishes available. We offer delicious gluten-free sauces using a secret recipe. Our delicious homemade thin base pizzas are cooked in our wood oven, while our Hot Rock Steaks, allow customers to cook their own 28-day dry aged steaks if they choose. Both are firm favourites with our regulars. We also use the wood oven for baking some pasta dishes, which are all made using quality imported authentic pasta.

If pasta, pizza or steaks are not your thing then worry not – we also offer a selection of delicately cooked fish and poultry dishes using local suppliers where possible including 100% Irish chicken from Manor Farm Poultry in Co. Cavan.

Keeping the authentic Italian feel throughout, all main courses are served with a selection of locally sourced Italian style roast potatoes and Mediterranean vegetables while desserts include Italian treats to complete your meal with deliciously roasted coffee.

Compliment your meal with a wide selection of Italian wines, beers, liquors and spring water available. Enjoy a taste of Italy, just like mama used to make, right here in the midlands at Balcone Italiano.

We endeavour to ensure you enjoy your visit to Balcone Italiano – if there is anything we can do to make your dining experience more enjoyable or if you have any special dietary requirements, please don't hesitate in asking.

ANTIPASTI

ZUPPA DEL GIORNO (1,6,7,9,12) GF €4.95
Soup of the day (no croutons)

GARLIC BREAD (1, 7) V €4.95
Garlic bread with mozzarella cheese and basil

PICCANTE CRUMBED MUSHROOMS (1,3,7,8,9) V €7.95
Cajun flavoured golden fried mushrooms with homemade taco sauce

BRIE FRITTO (1,3,7,8) V €7.95
Golden fried brie on a bed of mixed leaves and accompanied with homemade cumberland sauce

FAJITA SPICE MARINATED CHICKEN WINGS (1,3,7,8,9,10) €7.95
Mildly spiced, golden fried chicken wings served with a lime and chive crème fraiche

BRUSCHETTA (1,3,7,8) V €6.95
Ciabatta with garlic butter, toasted in the pizza oven and topped with cherry tomato, garlic basil and glazed with mozzarella, garnished with salad and pesto

PIADINA BALCONE (1,7,8) €8.95
Italian flatbread stuffed with parma ham, tomato relish, roast peppers, red onion confit, goat's cheese, rocket and finished in the pizza oven

KING PRAWN COCKTAIL (2,3,7) GF €9.95
Balcone prawn cocktail on a bed of baby gem lettuce with baby caper, olives, cherry tomato and served with marie rose sauce

PROSCIUTTO MILANO SALAMI AND COPPA (1,3,7,8) €8.95 Large €13.95
Served with cherry tomato, black olive, mozzarella, pesto salad and ciabatta

SMOKED SALMON ROULADE (4,7,8) GF €8.95
Stuffed with black pepper and lime cream cheese, with beetroot puree and pickled cucumber

SELECTION OF CROSTINIS (1,3,7,8) €7.95
Mushrooms with garlic and rocket, ricotta cheese and cherry tomato, goats cheese and Parma ham served on toasted ciabatta

INSALATE

ANCHOVY SALAD (3,4,7) GF €8.95
Anchovies, baby gem lettuce, cherry tomatoes, black olives, new potatoes and freshly boiled egg tossed in Caesar dressing and finished with parmesan,

GOATS CHEESE SALAD (1,3,7,8) V €8.95
Goats cheese, cherry tomato, toasted pine nuts, red onion confit, beetroot, ciabatta croutons and pesto dressing

BALCONE CAESAR SALAD (1,3,4,7,10,12) small €8.95 large €11.95
Add fajita chicken €13.95
Baby gem lettuce, ciabatta croutons, crispy bacon, cherry tomato, red onion confit, parmesan and house caesar dressing

PASTA

TAGLIATELLE POLLO (1,3,7,8,9,12) €16.95
House smoked chicken with a pepper, red onion and tomato ragout in a rich chardonnay creamy sauce and finished with parmesan and pesto served with garlic bread

SPAGHETTI BOLOGNESE (1,3,7,9,12) €16.95
Balcone style prime beef Bolognese tossed with spaghetti and topped with parmesan. Served with garlic bread

PASTA SHELLS WITH SALMON, BABY PRAWNS, MUSSELS AND SMOKED SALMON (1,2,3,4,7,9,12) €16.95
Creamy white wine sauce flavoured with a hint of saffron, lemon and braised fennel finished with parmesan and garlic bread

CANNELLONI (1,3,7,9,12) €15.95
Braised beef and pork cannelloni with two sauces; tomato and basil and Chardonnay cream sauce, glazed with mozzarella and served with garlic bread and side salad

GOATS CHEESE AND ROAST RED PEPPER TORTELLINI (1,3,7,9,12) V €15.95
Tossed in a tomato and basil sauce, finished with parmesan, pesto and served with garlic bread

BALCONE PENNE PASTA (1,3,7,9,12) €15.95
Pan-fried pancetta, spring onion and garlic in a white wine cream sauce finished with parmesan and sun-dried tomato pesto. Served with garlic bread
Add chicken €2.00

FETTUCCINE CHORIZO AND FUNGHI (1,3,7,9,12) €15.95
Chorizo and mushroom in a lighly spiced chardonnay cream sauce with spring onion, finished with parmesan and served with garlic bread

SPINACH AND RICOTTA GNOCCHI BAKE (1,3,7,8,9,12) V €15.95
Baked gnocchi with grilled aubergine, pepper ragout and toasted pine nuts in a tomato basil sauce, glazed with mozzarella and served with garlic bread and side salad

ALLERGIES

If you should have any specific allergies, please make your server aware.

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seed
12. Sulphur Dioxide and Sulphides
13. Lupin
14. Molluscs

PIZZA

All our pizzas are on a crispy base which is homemade on the premises with specially imported flour, Gluten free also available

PIZZA DIAVOLA (1,7,9,12) €15.95
Fresh tomato sauce, pepperoni, jalapeños and premium mozzarella

PIZZA NONNO (1,7,9) €15.95
Fresh tomato sauce, premium mozzarella, fajita chicken, bacon and smoked applewood cheese

PIZZA WITH MEATBALLS (1,7,9,12) €15.95
Fresh tomato sauce, premium mozzarella, meatballs and peppers

PIZZA CARNI FEAST (1,7,9,12) €15.95
Fresh tomato sauce, premium mozzarella, salami, meatballs, pepperoni and jalapeños

PIZZA PROSCIUTTO AND FUNGHI (1,7,9,12) €15.95
Fresh tomato sauce, premium mozzarella, parma ham and mushroom

PIZZA BALCONE MARGHERITA (1,7,9) V €14.95
Fresh tomato sauce, buffalo mozzarella, cherry tomato, smoked applewood cheese and pesto

PIZZA GOATS CHEESE (1,7,8,9) V €15.95
Fresh tomato sauce, premium mozzarella, goats cheese, roast red pepper, pine nuts and caramelised sweet red onion

PIZZA FAJITA PICCANTE POLLO (1,7,9) €15.95
Fresh tomato sauce, premium mozzarella, fajita spiced chicken, red and yellow peppers, and lime crème fraiche

PIZZA CHORIZO AND SALAMI (1,7,9) €15.95
Fresh tomato sauce, premium mozzarella, chorizo, salami, peppers and mushrooms

Extra Pizza Toppings

All Meat Toppings: €2.00
- Pepperoni • Fajita Chicken • Parma Ham
- Crispy Bacon • Chorizo • Salami

All Veg Toppings: €1.50
- Mushrooms • Buffalo Mozzarella
- Pineapple • Rocket • Pine Nuts
- Egg • Pepper • Red Onion Confit

GRILLED STEAKS

All our steaks are served with onions, mushrooms and fries. Please choose garlic, herb butter, gaelic sauce or pepper sauce. All sauces are gluten free.

FILLET 10oz €29.95
SIRLOIN 10oz €24.95

28 DAY AGED STEAKS

Dry aging is a time honoured, old world tradition where prime beef cuts are aged for 20+ days in a controlled open-air environment. During this process the external surface of the meat becomes hard and envelops the meat with a crust. The beef inside the crust develops a fine rich concentrated flavour and tender texture as the natural moisture in the muscle is evaporated. When the beef has reached the desired age, the inedible outer crust is carefully removed and the meat can be cut into steaks that will have an incredible flavour. All of our steaks are of Irish origin.

HOT ROCK STEAKS

COOK YOUR OWN STEAK ON OUR AUTHENTIC HOT ROCKS. SERVED WITH HOME CUT CHIPS, ONION AND MUSHROOM SKEWER SERVED WITH A CHOICE OF PEPPER, GAELIC SAUCE OR GARLIC BUTTER

FILLET 10oz €28.95 • SIRLOIN 10oz €24.95

PORTATA PRINCIPALE

All main courses served with Italian roast potatoes and roasted Mediterranean vegetables. All our sauces are gluten free.

CHEF'S DAILY SPECIAL
Please ask your server

TUSCAN STYLE FENNEL BRAISED PORK BELLY (9,12) GF €17.95
Served on basil mash with a tomato and basil sauce topped with pepperonata

FILLETO DI SALMONE (7,9,12) GF €18.95
Baked supreme of salmon with a saffron-fennel sauce, pickled red onion and basil mash

ANOITRA ARROSTO (1,6,7,9,12) €22.95
½ honey roast duck with basil stuffing, braised red cabbage served with orange sauce

POLLO CHORIZO AND FUNGHI (7,9,12) GF €17.95
Grilled fillet of chicken on mash potato served with chorizo and mushroom sauce, garnished with sweet potato puree

BAKED FILLET OF SEABASS (1,3,4,7,8,9,12) €22.95
Stuffed with pepperonata and served with tomato sauce, spinach and ricotta gnocchi, basil pesto, pickled fennel and balsamic reduction

POLLO BALCONE ROULADE (1,3,7,9,12) €17.95
Fillet of Chicken with a semi-dried tomato stuffing wrapped in coppa ham on a bed of baby potato. Served with a chardonnay cream sauce and black olive dressing

ITALIAN HERB MARINATED ROAST CHICKEN BREAST (6,7,9,12) GF €17.95
Grilled fillet of chicken served with a whiskey mushroom gaelic sauce and topped with red onion confit

CONTORNI

- French Fries (1,3,12) €3.50
- Onion Rings (1,3,7) €3.50
- Creamed Potato (7,12) €3.50
- Side Salad (7) €3.50
- Baby Roast Potatoes (1,3,7,12) €3.50
- Roast Mediterranean Vegetables (12) €3.50
- Sauté Mushrooms (7) €3.50
- Sauté Onions (7) €3.50
- Extra Sauces €1.50

HOT ROCK STEAKS

All beef used in the Bridge House Hotel is of Irish origin. Our 28-day dry aged steaks provide exceptional flavour and a tender texture for you to enjoy.

Our Chef says: 'Steaks are the most popular cut of meat, cooked to perfection they will be flavourful and tender delivering pure satisfaction. The first and most important step in cooking the perfect steak is choosing the best possible cut of beef. With our supply of 28 day dry aged Irish beef we guarantee to deliver that perfect steak cooked to customers specification to deliver the finest meal'.

LET US TELL YOU ABOUT TULLAMORE!

Like most towns in Ireland during British Rule, the name 'Tullamore' was anglicised from the old Irish name *Tulach Mhór*, or 'Big Hill'. This probably refers to the upper part of the town that now exists as the highest point from hundreds of years ago between today's Cormac Street (Charleville Parade) and O'Moore Street.

Today, Tullamore is the capital town of County Offaly, and has a population of around 16,000 inhabitants, making it Offaly's largest town. This was not always the case. Records seen today from the 1660's show that Birr was the largest town in Offaly, with over 700 inhabitants – Tullamore had just over 100.

A man named John Moore, son of an Elizabethan soldier named Thomas Moore, was handed lands at Croghan Hill as part of the first British Plantation of Offaly during the 1570's. The Moore family let out long-term leases on their lands, which included those that would later be the foundation for Tullamore, well into the 1600's. The family home was Croghan Castle.

Later, in the early 1700's, the Moore family decided to leave Croghan Castle, and build a house in Tullamore, near where the harbour and St. Mary's Youth Centre is today. Unfortunately, there is no trace of this house. In 1716, using their political ties, a barracks house was constructed near today's Garda Station, to house 100 foot soldiers of the British Army at the time, and in 1720, a Protestant Church was built on today's Church Street.

The Grand Canal arrived in Tullamore in 1798 linking it with Dublin, then with the Shannon in 1804. It was now on a direct trade route with Dublin, being the largest urban area on the route outside of Dublin. This is the same today.

Charleville Castle, one of the towns prominent landmarks, was completed in 1812, taking almost 12 years for the whole estate to be developed. It became the residence for the former owners of the town, the Earls of Charleville. It was designed by Francis Johnston, who also designed the GPO in Dublin.

With the opening of the Tullamore Distillery by Michael Molloy in 1829, Tullamore would soon be 'on the map'. The Tullamore Whiskey began production that year. After Molloy's death in 1887, the distillery passed to the Daly family, with Captain Bernard Daly in charge. Captain Daly was a keen sportsman, so he left the running of the business to his colleague, Daniel E. Williams. Williams had a key role in the expansion and further development of the distillery. Not long after, he lent his initials D.E.W. to the renaming of the whiskey to 'Tullamore Dew', and added the slogan *'Give every man his Dew'*.

Building developers were brought in to oversee the expansion of Tullamore. The distillery helped ensure that there was plenty of employment in the town, and this drew more workers to the town. One of the chief developers of the time, Thomas Acres, took up residence in what is now the Urban District Council office at the top of High Street.

In December 1921, after many years of fierce struggle for Irish independence and freedom from Britain, the Anglo-Irish Treaty was signed, and 26 of Ireland's 32 counties became the Republic of Ireland. Kings County, which the British had named it, immediately became County Offaly again. In the late 1930's Tullamore General Hospital was built. The building was fronted in local limestone in order to encourage employment in the construction of the hospital.

The main sources of employment up to the 1930s were in malting, distilling, stone quarrying and distribution. In the mid-1930s, Salts (Ireland) established a spinning mill in the old jail, which provided employment for about 1,000 people. That closed in 1982.

After the recession of the 1980's, Tullamore began to thrive again. Industrial parks were built, and Government grants attracted many national and international companies over the years. Expansion continues with new shopping districts and centres open for business, new modern housing projects, and even national festivals and concerts.

THE FINEST INGREDIENTS

Courtesy checks will be performed on your table during your meal to ensure that you are fully satisfied with everything. Please advise if there is anything that is not to your satisfaction and we will be happy to rectify it immediately.

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Promoting Irish Excellence