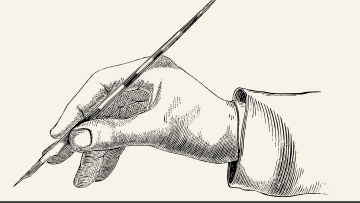




Bridge House Hotel

Balcone Italiano



Homemade Italian Dishes with an Extra Touch of Mama's Love.

ANTIPASTI

Homemade Soup of the Day €7.95
Served with Homemade Brown Bread (1, 6, 7, 9, 12, v, gf)

Balcone Caesar Salad Small €11.95 Large €14.95
Baby gem lettuce, ciabatta crouton, crispy bacon, cherry tomato, red onion confit, parmesan, and house Caesar dressing (1,3,4,7,10,12)
add Fajita Chicken €5.00

Cajun Fried Mushrooms €11.95
Served with a sundried tomato and garlic dip (1,3,7,8,9,) V

Smoked Salmon & Prawn Roulade €15.95
With cream cheese, pickled cucumber and Dijon - tarragon crème fraiche (2,4,7,8,10,) GF

Balcone Bruschetta €12.95
Baked Ciabatta with garlic butter, cherry tomato, mozzarella, pesto, and baby leaf salad. (1,7,8,12) *vegan option available*

Caprese Salad €12.95
Buffalo Mozzarella, Beef Tomato, Olive Oil & Oregano. (7,8,12 GF)

Stone Baked Garlic Bread €7.95
With Garlic butter and pesto salad (1,7,8) V

IL SECONDO

100Z Sirloin Steak €36.95
Cooked to your liking served with home-cut chips, mushroom, and onion skewer and pepper sauce. (1,6,7,9,10,12)

Grilled Herb Chicken Supreme €25.95
With baby potato, tomato and kalamata olives, saffron - lemon sauce and pickled fennel (2,4,6,7,9,12) GF

Roast Half Duck €32.95
With Apricot Stuffing and Madeira jus (1,3,6,7,9,10,12)

Baked Supreme of Salmon €26.95
Served on a bed of mash potato with a saffron and lemon sauce, tomato pesto and pickled fennel (2,4,7,9,12) GF

Baked Fillet of Seabass €29.95
With baby potato, tomato and kalamata olives, saffron - lemon sauce and pickled fennel (2,4,6,7,9,12) GF

ITALIAN DESSERTS

Tiramisu €9.50
Espresso and Tia Maria flavoured dessert dusted with coco powder. (1, wheat 3,7,12)

Cheesecake of the day €9.50
Accompanied by Crème Chantilly. (1w,7,8)

Limoncello Panna Cotta €9.50
Served with raspberry coulis and crushed meringue. (3,7)

ITALIAN PIZZA

Margherita Pizza €17.95
Fresh tomato sauce, premium mozzarella, Pesto & cherry tomatoes. (1,7,8,9)

Pepperoni Pizza €19.95
Fresh tomato sauce, pepperoni, and premium mozzarella. (1,7,9,12)

Goat Cheese Pizza €19.95
Roast Peppers, caramelised red onion, tomato sauce and premium Mozzarella (1,7,9,12)

Nono Pizza €19.95
Fajita chicken, smoked bacon and smoked scamorza Cheese, premium tomato sauce and mozzarella (1,7,9,12)

Chorizo, Mushroom and Spicy Sausage Pizza €19.95
With cherry tomatoes, tomato sauce and premium mozzarella (1,7,9,12)

PASTA DISHES

Balcone Penne Carbonara €19.95
Smoked bacon, spring onion in a garlic and white wine cream sauce finished with a parmesan & sun-dried tomato pesto and served with garlic bread. (1,3,7,9,12) **add Fajita Chicken €5.00**

Nduja Rigatoni €19.95
Spicy Italian sausage in a tomato sauce with parmesan and garlic bread (1,3,6,7,9,10,12)

Goat Cheese Ricotta Ravioli €18.50
Walnuts and honey ravioli in a tomato sauce with parmesan and garlic bread (1,3,7 walnuts 9,10,12) V

Garlic and Herb Chicken Penne Pasta €21.95
With asparagus and semi dried tomato in rose sauce garnished with garlic bread (1,3,6,7,9,10,12)

SIDES

House Fries (1,9,12) €5.00

House Side Salad (8,12) €5.00

Sticky Toffee Pudding €9.50
Warm dates and toffee pudding drizzled with caramel sauce and served with ice cream (1 wheat, 3,7)

Sacher Torte with Chocolate Soil €9.50
Rich Chocolate Cake with apricot glaze and chocolate icing, accompanied with vanilla ice cream. (1w ,3,7)

LIQUERS & WHISKEY

Tullamore D.E.W 18Y Old Single Malt €21.00 **Tullamore D.E.W 14Y Old Single Malt** €16.00

Disaronno Italian Liqueur €6.00 **Limoncello Italian Aperitif** €6.00

COCKTAILS

Frozen Daiquiri €13.00 **Mojito** €13.00
Bacardi with fresh fruit purée & freshly squeezed lime juice blended with ice. Classic, Strawberry or Passion Fruit, Havana white rum, cane syrup, fresh lime juice, mint leaves all muddled & topped off with soda water.
Available Flavours: Strawberry, Passion Fruit & Mango

Margarita €13.00 **Sex on the Bridge** €13.00
Tequila, triple sec, fresh lime juice & agave sugar syrup
Smirnoff Vodka, peach schnapps, orange juice, cranberry juice & grenadine

Porn Star Martini €13.00 **Epresso Martini** €13.00
Vanilla Vodka, passion fruit purée, pineapple juice & freshly squeezed lime juice served with a shot of prosecco & caramelised passionfruit
Smirnoff Vodka, Chambord & pineapple juice

French Martini €13.00 **Long Island Iced Tea** €14.00
Smirnoff Vodka, Chambord & pineapple juice
Smirnoff Vodka, Bacardi, Tequila, Gordons Gin & Cointreau with freshly squeezed lemon juice, topped off with cola

Cosmopolitan €13.00 **Pina Colada** €13.00
Smirnoff Vodka, Cointreau, cranberry juice & freshly squeezed lime juice
Bacardi, cream of coconut & pineapple juice

Bridge House Sour €13.00 **Old Fashioned** €13.00
Egan's Irish Whiskey, egg whites, freshly squeezed lemon juice & cane syrup. Topped off with a dash of Angostura bitters (2)
Egan's Irish Whiskey, sugar cube, Angostura Bitters & water

Woo Woo €13.00 **Mai Tai** €13.00
Vodka, peach schnapps, and cranberry juice
Havana white rum, Cointreau, orange juice & freshly squeezed lime juice

The Foggy D.E.W €13.00 **Pink Lady** €13.00
Tullamore D.E.W. Whiskey, Disaronno, cloudy apple juice, cane syrup
Gordons Gin, freshly squeezed lemon juice, cane syrup, grenadine & egg

Allergens:

1 Gluten - Wheat (w), Barley (b), Rye (r), Oats (o) | 2 Crustaceans, | 3 Eggs | 4 Fish 5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts - Almonds (a), Hazelnut (h), Walnuts (w), Cashews (c), Pecan (p), Brazil (b), Pistachio (po), Macadamia (m), Queensland (q), | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur Dioxide and Sulphides 13 Lupin | 14 Molluscs

If you have a food allergy or intolerance please speak to a member of staff before ordering your food or drink. The following allergen key is designated to help you understand which allergens are presented in individual dishes. Our staff have been trained to follow safe food guidelines. However, because this is a mixed food preparation environment it is not possible for us to totally isolate allergens.

