



## *Our Story*

*TOSCANINI takes its name from the renowned Italian conductor Arturo Toscanini—a symbol of passion, precision, and heartfelt artistry that inspires everything we do.*

*Run by a husband and wife team, our restaurant brings together two decades of Italian culinary passion and a personal touch in every detail. In the kitchen, our head chef pours love and experience into every dish, while on the floor, we ensure each guest feels welcomed, relaxed, and looked after.*

*Our modern rustic interiors create a warm, inviting atmosphere where you can experience the authenticity of Italy without leaving Kilkenny.*

*Good food, a comfortable setting, and thoughtful service come together to create a truly wonderful dining experience. We hope your time with us becomes a small, cherished part of the story we continue to write together.*

### *STARTERS*

### **Zuppa Del Giorno(Soup of the Day) 8**

Treat your taste buds to the secrets of our chef's homemade soup, accompanied by warm Italian bread. Whispers of flavour in every spoonful. (1.5.7.9.12.13) (V)

### **10" Garlic Bread with Cheese 9**

Delicious homemade 10" pizza base with fresh garlic, E.V. olive oil and mozzarella cheese. (1.3.5.6.10.) (V)

### **Bruschetta al Pomodoro 9**

Juicy beef tomatoes and torn basil singing in harmony with chopped garlic drizzled in love with E.V olive oil on rustic Italian bread. (1.5.6.10.12) (V)

### **GAMBERETTI AL LIMONE 11**

King Prawn (8) cooked in sizzling garlic, E.V. olive oil herbs and dash of white wine and lemon zest. (2.4.5.12.14)

### **Buffalo Chicken Wings (Hot) 10**

Hot buffalo chicken wings with an attitude, served with blue cheese sauce. Prepare for a spicy serenade in your mouth. (1.5.7.9.11.12.13)

### **Italian Caesar Salad 11**

Our Caesar salad gets the operatic treatment, starring Romaine lettuce, croutons, Parmesan, Char-grilled Chicken and Bacon as the stars of the show. An extravaganza of flavour, served with our homemade caesar dressing. (1.5.7.10.13)

### **Antipasto Italiano 13**

Selection of cured meats and cheese, marinated courgettes, aubergines and roasted peppers served with rustic Italian bread. (1.5.7.9.11.12.13)

### **Caprese Salad 11**

Layers of beef tomatoes and fresh mozzarella, harmonized with extra virgin olive oil & torn basil. (5.7.13) (v) (GF)

ALLERGENS: 1 Cereals Containing Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide+ Sulphites, 13 Lupin, 14 Molluscs. (V) Vegetarian, (VG) Vegan, (GF) Gluten-Free.  
For any dietary requirements or allergen information, please inform our staff.

## **MAIN COURSE**

## PRIMI PIATTI – PASTA

### **Spaghetti Bolognese 19**

An Italian classic! Freshly cooked spaghetti with our famous traditional Bolognese sauce, slow cooked to perfection. (1.3.5.7.9.12.13)

### **Spaghetti Carbonara 20**

The Bacon Ballet. Dive into a velvety cream sauce, pirouetting with smoked bacon, Parmesan, cracked pepper, and a spectacular egg yolk finale. (1.3.5.7.12.13)

### **PENNE ALL'AMATRICIANA 20**

Traditional Italian pasta with a rich Italian tomato sauce flavoured with crispy pancetta, onions, Pecorino Romano cheese, chilli and freshly ground black pepper. (1.3.5.7.9.12.13)

### **Rigatoni Arrabbiata (Hot) 18**

Get ready for a flavour fiesta! These saucy rigatoni pasta bathing in garlic, red chili peppers, and spring onions, in a delightful Italian tomato, olive oil and basil sauce. (1.3.5.7.9.12.13)(v)

### **Lasagne al Forno 19**

Made entirely from scratch. There's truly nothing more comforting than a hot bubbling baked lasagne made with homemade beef ragu, béchamel sauce, silky pasta and topped with melted mozzarella cheese! (1.3.5.7.9.12.13)

### **Penne Alla Norma 18**

A classic Sicilian pasta dish with sautéed aubergines in a rich tomato marinara. Finished with fresh basil. (1.3.5.7.9.13)(v)

### **Spaghetti Ai Gamberi 21**

Fresh, elegant Italian pasta dish featuring tender prawns tossed with al dente spaghetti in a sauce of garlic, tomato and herbs, with a hint of lemon zest. (1.2.3.4.5.7.9.12.13.14)

### **Rigatoni Primavera 19**

Napolitano tomato sauce and touch of cream with seasonal vegetables cooked to perfection. (1.3.5.7.9.13)(v)

### **Penne con Pollo 20**

A creamy, rich pasta dish featuring penne tossed in a sauce of butter, parmesan cheese, and rich cream, topped with seasoned diced chicken breast and mushrooms. (1.3.5.7.13)

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## PIZZA

### **Margarita 15**

Homemade tomato sauce, mozzarella diced to perfection & fresh basil (1.5.6.7.10.12.13)(v)

### **Prosciutto 17**

Homemade tomato sauce, mozzarella ham & fresh basil (1.5.6.7.10.12.13)

### **Pepperoni 17**

Homemade tomato sauce, mozzarella, pepperoni & Fresh Basil (1.5.6.7.10.12.13)

### **Quattro Stagioni 20**

Homemade tomato sauce, mozzarella, ham, chicken, onion & mushrooms & Fresh Basil  
(1.5.6.7.10.12.13)

### **Quattro Formaggi 19**

Homemade tomato sauce, mozzarella cheese, gorgonzola cheese, pecorino cheese, parmigiano reggiano,  
and fresh basil. (1.5.6.7.10.12.13) (V)

### **Hawaii 18**

Homemade tomato sauce, mozzarella, ham, sweet corn, pineapple & fresh basil. (1.5.6.7.10.12.13)

### **La Fiamma (hot) 20**

Homemade tomato sauce, mozzarella, pepperoni, salami, Onions, chilli & fresh basil.  
(1.5.6.7.10.12.13)

### **Festa Di Carne 20**

Homemade tomato sauce, mozzarella, pepperoni, ham, salami, chicken & fresh basil. (1.5.6.7.10.12.13)

### **Napole 19**

Homemade tomato sauce, mozzarella, Anchovies, capers, black olives and fresh basil.  
(1.2.4.5.6.7.10.12.13.14)

### **VERDURE 19**

Homemade tomato sauce, mozzarella, grilled courgettes, grilled aubergines, oven roasted red peppers,  
onions garnished with fresh basil leaves. (1.5.6.7.10.12.13) (V)

### **TOSCANINI 21**

Homemade tomato sauce, mozzarella, parma ham, salami, pepperoni, grilled red peppers, onion &  
rocket leaves. (1.5.6.7.10.12.13)

#### ADD TOPPING:

Meat topping €2.5

Cheese €2

VEG topping €1.5

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## SECONDI PIATTI – MEAT & FISH

### **POLLO ALLA ROMANA (CHICKEN) 24**

Charcoal grilled marinated butterfly breast of chicken served with mushrooms white wine fresh cream sauce accompanied with garlic and rosemary potatoes (5.6.7.10) (G.F)

### **POLLO ALLA DIAVOLA (CHICKEN) 24**

Charcoal grilled marinated butterfly breast of chicken served in tomato sauce with a combination of shallots, cherry tomato and julienne of chorizo sausage accompanied with garlic and rosemary potatoes. (5.6.10) (G.F)

### **BRANZINO (SEA-BASS FISH) 27**

Oven-baked fillet of Sea-bass served with capers, black olives in rich creamy sauce with a hint of lemon zest accompanied with rosemary potatoes. (2.4.5.7.14) (G.F)

### **COSTOLETTE DI AGNELLO (LAMB CHOPS) 32**

Tender marinated lamb chops on roasted garlic potatoes with a fresh mint sauce garnished with roasted cherry tomatoes and grilled asparagus. (5.6.10) (G.F)

### **TAGLIATA DI MANZO (BEEF STEAK) 36**

Char-grilled 10 ounce Sirloin steak on a bed of rocket leaves with grilled asparagus and roast cherry tomato served with our delicious green peppercorn sauce and rosemary garlic potatoes. (5.6.10) (G.F)

## SIDE ORDERS

- Chips. 5
- Cajun chips. 5
- Garlic rosemary potato. 5.5
- Side salad. 5
- Gravy Sauce. 4
- Pepper corn sauce. 4.5
- Marinated olives. 5

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## DESSERTS

### SUMMER BERRY SUNDAE 8

*Strawberry and vanilla ice cream layered with fruits of the forest and drizzled with berry sauce.*

### GELATO MISTO 7

*A selection of ice cream.*

### RUSTIC CHEESE CAKE 8

*Cream cheese mousse served on a biscuit base.  
Please ask server for flavour of the day.*

### TOSCANINI TIRAMISU 9

*Our Tiramisu, layers of creamy mascarpone ladyfingers, delicately soaked in espresso, and a hint of alcohol. Each bite offers a perfect balance of creamy, coffee-infused goodness, topped with a dusting of cocoa for a decadent finish. Perfectly indulgent and irresistibly delicious.*

### CHOCOLATE FONDANT 8

*Warm dark chocolate cake topped with a scoop of vanilla ice cream and cacao sauce.*

### CREPES 8

*Delicate, thin crepes served with warm nutella and fresh banana slices.*

## DRINKS

## HOT DRINKS

|                                   |      |
|-----------------------------------|------|
| Espresso.....                     | 3.20 |
| Americano.....                    | 3.20 |
| Flat white.....                   | 3.50 |
| Cappuccino.....                   | 3.80 |
| Café latte.....                   | 3.80 |
| Hot Chocolate.....                | 3.80 |
| Add flavoured syrup:              |      |
| (vanilla, hazelnut, caramel)..... | 0.50 |
| Black tea .....                   | 3.00 |
| Peppermint tea .....              | 3.50 |
| Flavoured tea .....               | 3.50 |

## SOFT DRINKS

|                                    |       |
|------------------------------------|-------|
| Apple juice.....                   | 2.80  |
| Orange juice.....                  | 2.80  |
| Small still water.....             | 3.50  |
| Small sparkling water.....         | 3.50  |
| Coca-Cola 330ml.....               | 3.50  |
| Cola zero 330ml.....               | 3.50  |
| Fanta 330ml.....                   | 3.50  |
| Sprite Zero 330ml.....             | 3.50  |
| Peroni Italian beer.....           | 5.50  |
| Peroni 0% non alc. Italian beer... | 5.80  |
| Aperol spritz.....                 | 12.00 |
| Bellini.....                       | 12.00 |

# TOSCANINI

## Italian Wine List

### HOUSE WINES

#### HOUSE WHITE

Bacchietto Pinot Grigio – Veneto

Glass €7.50 | Bottle €29

*Crisp and refreshing with citrus, green apple and a clean dry finish.*

#### HOUSE RED

Aboreto Montepulciano d'Abruzzo – Abruzzo

Glass €7.50 | Bottle €29

*Juicy dark berries, soft tannins and a smooth, easy-drinking style.*

### Sparkling Wines

Anselmi Rezzuta Frizzante – Veneto

Glass €7.50 | Bottle €36

*Lightly sparkling, fresh and lively with apple and pear notes.*

Bacchietto Prosecco Rosé Frizzante – Veneto

Glass €8.00 | Bottle €33

*Delicate bubbles with strawberry, floral aromas and a dry finish.*

### White Wines

Anselmi Ca' Stelle Pinot Grigio – Veneto

Glass €8.00 | Bottle €32

*Elegant and structured with ripe pear, citrus and gentle minerality.*

Brumale Trebbiano – Abruzzo

Glass €6.50 | Bottle €30

*Fresh, light-bodied and clean with subtle citrus notes.*

Cévennes Sauvignon Blanc – Northern Italy

Glass €7.50 | Bottle €36

*Aromatic and vibrant with citrus, herbs and a crisp finish.*

Montaribaldi Langhe Chardonnay – Piedmont

Bottle €42

*Softly textured with stone fruit, light oak and balanced acidity.*

### Red Wines

Brumale Nero d'Avola – Sicily

Glass €7.50 | Bottle €36

*Rich and smooth with ripe plum, spice and gentle warmth.*

Col Chianti Classico – Tuscany

Bottle €45

*Classic cherry fruit, fresh acidity and savoury Tuscan character.*

Apollonia 'Valle Cupa' Salento – Puglia

Bottle €46

*Full-bodied and velvety with dark fruit and soft spice.*

Salvalai Valpolicella Classico – Veneto

Glass €7.50 | Bottle €36

*Light to medium-bodied with fresh red berries and soft tannins.*

Salvalai Valpolicella Amarone – Veneto

Bottle €64

*Powerful and complex with dried fruit, chocolate and spice.*

Tornesi Brunello di Montalcino – Tuscany



**Bottle €84**

*Elegant and structured with dark cherry, leather and long finish.*