

# Batonís Restaurant



*Pompeo Girolamo Batoni (25 January 1708 – 4 February 1787) was an Italian painter who displayed a solid technical knowledge in his portrait work and in his numerous allegorical and mythological pictures. Batoni won international fame largely thanks to his customers, mostly British of noble origin, whom he portrayed, often with famous Italian landscapes in the background.*

*Batoni produced portraits of around 200 British gentlemen visiting Rome, amongst whom was John Dawson, the 1<sup>st</sup> Earl of Portarlington. At the time, Batoni was the most celebrated painter in Rome. The American painter Benjamin West said “When I went to Rome, the Italian artists of that day thought of nothing, looked at nothing, but the work of Pompeo Batoni”.*

*The portrait of Earl of Portarlington was painted in 1769 (when the Earl was aged 25) in Rome, and is signed and dated ‘Pompeo Batoni/Pinxit Romae 1769’. The portrait would have hung in Emo Court during the residence of the Earls of Portarlington there, and possibly also the portrait of Captain George Damer MP, again painted by Pompeo Batoni.*

## DINNER MENU

*\*PLEASE NOTE THAT WE DON'T DO SPLIT BILLS\*  
\*SERVICE CHARGE IS NOT INCLUDED IN YOUR BILL\**

# ANTIPASTI

## *Bruschetta 10.50*

Toasted focaccia, olive tapenade, roast peppers, mixed greens, beetroot puree, goat cheese, mustard and honey dressing; (1)(2)(7)(V)

## *Risotto Gamberi 12.50*

Italian carnaroli rice, shallots, tiger prawns, sundried tomatoes, basil, mascarpone; (1)(2)(4)

## *Pate 11.50*

Chicken liver parfait, warm brioche, house pickles, orange marmalade; (2)(5)(8)

## *Ravioli Granchio e Parmigiano starter 12.50 main course 17.50*

Ravioli filled with crab meat and parmesan, wild mushrooms, tomato, cream; (1)(2)(8)(4)

## *Capesante & Porchetta 13.50*

Emo Farm slow cooked pork belly, fresh scallops, parmesan cream, cauliflower;(1)(4)

## *Zuppa del Giorno 7.50*

*\*Please advise for any allergies\**

*\*please ask your waiter for gluten free options\**

1.Dairy 2. Gluten 3. Fish 4. Shellfish 5. Nuts 6. Celery 7. Mustard 8.Egg V. vegetarian

# Pasta

## *Paccheri Profumo di Mare 17.50*

Paccheri pasta, extra virgin olive oil, chilli, garlic, tiger prawns, monk fish, tomato sauce;  
(2)(3)(4)

## *Risotto di Agnello 17.50*

Italian Carnaroli rice, shallots, garlic, chilli, diced lamb, smoked scamorza, peas, wild mushrooms; (1)

## *Tagliatelle Mare e Monti 16.50*

Tagliatelle pasta, extra virgin olive oil, garlic, tiger prawns, wild mushrooms, cream and light tomato sauce;  
(1)(2)(4)(8)

## *Penne Arrabiata 15.00*

Penne pasta, extra virgin olive oil, garlic, chilli, shallots, rich tomato sauce; (add chicken 1 euro, add prawns 1.50 euro)  
(2)(V)

## *Penne Pollo & Rosmarino 15.95*

Penne pasta, olive oil, garlic, shallots, marinated chicken, mushrooms, cream, parmesan & rosemary sauce;(1)(2)

*\*please ask your waiter for vegetarian and gluten free pasta options\**

1.Dairy 2. Gluten 3. Fish 4. Shellfish 5. Nuts 6. Celery 7. Mustard 8. Egg V. vegetarian

# Pizza

## *Pizza Margherita 12.50*

Homemade pizza with mozzarella cheese and tomato sauce.  
(1)(2)

## *Pizza Mafiosa 14.50*

Homemade pizza with mozzarella cheese, tomato sauce, pepperoni (salami), chilli, garlic.  
(1)(2)

## *Pizza Hawai 14.50*

Homemade pizza with mozzarella cheese, tomato sauce, ham, pineapple;  
(1)(2)

## *Pizza Quattro Stagioni 14.50*

Homemade pizza with mozzarella cheese, tomato sauce, pepperoni(salami), ham, peppers, mushrooms;  
(1)(2)

## *Pizza Verona 16.50*

Homemade pizza with mozzarella cheese, tomato sauce, rocket salad, shaved 30 months old parmesan cheese, Parma ham and extra virgin olive oil.  
(1)(2)

## *Pizza con Carne 16.50*

Homemade pizza with mozzarella cheese, tomato sauce, ham, pancetta, pepperoni, chorizo.  
(1)(2)

*\*please ask your waiter for vegetarian pizza options\**

1. Dairy 2. Gluten 3. Fish 4. Shellfish 5. Nuts 6. Celery 7. Mustard 8. Egg V. vegetarian

# I Secondi Piatti

## *Pollo Casa 19.95*

Marinated chicken fillet, porcini powder, Italian pancetta, creamy celeriac mash, carrots, mushrooms sauce, baby roast potatoes; (1)(6)

## *Anatra 25.50*

Duck leg confit, smoked celeriac puree, sour cherries, red cabbage, beetroot mousse, roast baby potatoes;(1)(6)

## *Filleteo di Manzo 29.95*

8oz Hereford fillet of beef, shiitake sauté, red onion marmalade, pepper sauce, roast baby potatoes;

## *Agnello 27.50*

Slaney Valley rack of lamb, roast butternut squash puree, peas, pistachio, lamb jus, horseradish, roast baby potatoes, carrots; (1)(5)

## *Fish of the day (P.O.A)*

*\*our root vegetables are sourced locally at Ratheniska Organic Farm\**

**\*ALL OUR BEEF IS 100% IRISH\***

1. Dairy 2. Gluten 3. Fish 4. Shellfish 5. Nuts 6. Celery 7. Mustard 8. Egg V. vegetarian

## Side Orders

*Creamy celeriac mash* 4.00(1)(6)

*Patatine Fritte* 3.50

*Verdure del Giorno* 4.00

Pan fried vegetables.(1)

*Insalata Mista* 5.50

Mixed leaf house salad, extra virgin olive oil, balsamic.

# Early Bird

Served every day from 4.00pm – 6.00pm  
2 course meal 26.00 ~ 3 course meal 29.00

## Starters

### Bruschetta

Toasted focaccia, olive tapenade, roast peppers, mixed greens, beetroot puree, goat cheese, mustard and honey dressing; (1)(2)(7)(V)

### Pate

Chicken liver parfait, warm brioche, house pickles, orange marmalade; (2)(5)(8)

### Zuppa del Giorno

*\*Please advise for any allergies\**

## Main course

### Pollo Casa

Marinated chicken fillet, porcini powder, Italian pancetta, creamy celeriac mash, carrots, mushrooms sauce, baby roast potatoes; (1)(6)

### Fish of the Day

*\*please inform about any allergies\**

### Pizza Quattro Stagioni

Homemade pizza with mozzarella cheese, tomato sauce, pepperoni(salami), ham, peppers, mushrooms.  
(1)(2)

### Penne Arrabiata

Penne pasta, extra virgin olive oil, garlic, chilli, shallots, rich tomato sauce; (add chicken 1 euro, add prawns 1.50 euro)(1)(2)(V)

### Penne Pollo & Rosmarino

Penne pasta, olive oil, garlic, shallots, marinated chicken, mushrooms, cream, parmesan & rosemary sauce;(1)(2)

1. Dairy 2. Gluten 3. Fish 4. Shellfish 5. Nuts 6. Celery 7. Mustard 8. Egg V. veget