Namaste Italy

A Taste Of Memories

FRESH | AUTHENTIC | DELICIOUS

MENU

Tel: (01)9649954
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• Dublin 17 • D17 Y998
www.namasteitaly.ie

Starters

Polpette Italiane ⊕1 3 7 8 9 — €11.99
Handrolled beef-pork meatballs, gently cooked in fragrant San Marzano tomato sauce with garlic and basil, finished with a generous touch of Parmigiano- Reggiano.

Melone bella vita ⊕7 — €12.99
A refreshing juicy melon, creamy mini mozzarella, peppery rocket and cherry tomatoes, drizzled with balsamic glaze.

Caprese Bella ⊕7 — €11.90
Silky fresh mozzarella paired with ripe, juicy tomatoes and aromatic basil, lifted with vibrant fresh pesto, extra virgin olive oil and sea salt, finished with a touch of balsamic glaze.

La Rucola ⊕7 — €10.50
Fresh rocket and ripe cherry tomatoes come together with delicate Parmesan shavings, brightened with extra virgin olive oil and a graceful drizzle of balsamic glaze.

Crocchette ⊕1 3 7 — €12.50
Handcrafted rice balls, crisped to perfection and filled with spicy 'nduja and molten provola for an irresistible contrast of crunch, heat and creamy richness.

Focaccia Classica ⊕1 — €10.99
Freshly oven-baked focaccia with fragrant rosemary, garlic and sea salt, finished with a generous touch of extra virgin olive oil.

Bruschetta al sole ⊕1 — € 9.99
Freshly made dough topped with ripe tomatoes, fresh garlic and fragrant basil, finished with extra virgin olive oil and a pinch of sea salt.

Golden Pesto Bites ⊕1 7 8 [Nuts:pine nuts in pesto] — € 8.90
Warm, crisp-edged dough balls served with vibrant housemade green pesto and freshly grated Parmesan.

Golden Rosso Bites ⊕1 7 8 — € 8.90
Soft, crisp-edged dough balls paired with a rich sun-dried tomato and red pesto, finished with delicate Parmesan shavings.

Table Bites

Patatine Fritte ✚3 7 — €5.99
Fresh-cut potatoes, crisp on the outside and fluffy within, served hot for the perfect homemade chip served with garlic mayo.

Bocconi di Pollo ✚1 3 9 12 — €12.99
Ten Succulent chicken strips wrapped in a delicate golden crunch, tender at the centre and made for dipping served with garlic mayo.

Fuoco Buffalo ✚1 3 8 10 11 12 — €12.99
Ten Crispy chicken wings coated in a fiery Buffalo glaze with a bold, spicy kick served with garlic mayo.

Kids Menu

Bambini Alfredo ✚1 3 7 — €8.50
A luxurious, velvety sauce of butter and Parmigiano-Reggiano, slowly brought together for a rich and creamy texture, finished with fresh mozzarella for a delicate, milky richness.

Bambini Pomodoro ✚1 3 9 — €8.50
Our housemade Pomodoro sauce, slow-simmered for rich tomato flavour and finished with fragrant fresh basil.

Bambini Pasta al Ragù ✚1 3 9 — €8.99
Slow-cooked beef ragù, gently simmered to develop rich, savoury depth and a beautifully hearty texture, finished with freshly Parmigiano-Reggiano.

Bambini Carbonara ✚1 3 7 — €8.99
Guanciale, Pecorino Romano and egg yolk come together in a rich, silky sauce, with freshly with the warmth of freshly cracked black pepper throughout.

Bella Bambino ✚1 7 — €9.50
A timeless classic rich San Marzano tomato sauce and creamy Fior di Latte, finished with fresh basil and a fragrant drizzle of extra virgin olive oil.

FRESHLY HANDMADE, ALWAYS!!

Our pasta and sauces are freshly handmade in-house,
bringing together authentic Italian tradition and vibrant Indian flavours.

Fresh Pasta

Masala al Rossa ⊕1 3 9 — €16.90

Our signature Pomodoro, lovingly simmered with ripe tomatoes, fresh garlic and chilli, infused with aromatic Indian spices for a warming kick. Enriched with extra virgin olive oil and topped with fresh basil for a vibrant Italian-Indian finish.

Desi Arrabbiata di pollo ⊕1 3 9 — €17.99

Tender chicken breast enveloped in a rich signature Pomodoro,infused with aromatic garlic and fresh chilli, finished with basil and a delicate drizzle of extra virgin olive oil.

Shahi Makhani d'oro with /without vodka ⊕1 3 7 — €18.50

A rich, velvety tomato sauce where gentle chilli meets aromatic garlic and shallots, enriched with melted mozzarella and finished with basil and a touch of extra virgin olive oil.

Desi Chilli Prawns ⊕1 2 3 9 — €21.90

Plump, succulent prawns embraced by our signature Pomodoro, infused with aromatic fresh garlic and chilli, kissed with extra virgin olive oil and finished with fragrant basil.

Shahi Vishjhinga ⊕1 2 3 — €21.50

A Indian-inspired creation of succulent shrimp, shallots and fresh garlic, brought to life with chilli, tomatoes and beautiful blend of aromatic spices, topped with fresh parsley.

Carbonara alla Romana ⊕1 3 7 — €18.50

Guanciale, Pecorino Romano and egg yolk come together in a rich, silky sauce, with freshly with the warmth of freshly cracked black pepper throughout.

Pesto cremoso di Pollo ⊕1 3 7 8 12 [Nuts:pine nuts in pesto] — €18.50

Golden chicken and tender mushrooms with slow-cooked onions, wrapped in a luscious pesto cream, crowned with mozzarella and fresh basil.

Aglio e Olio with Gamberi ⊕1 2 3 12 — €21.50

Golden extra virgin olive oil infused with fresh garlic and chilli, with succulent prawns nestled through, finished with a burst of fresh parsley.

Pasta alla Aglio ⊕1 3 — €17.50

Fresh garlic and chilli gently warmed in extra virgin olive oil, finished with aromatic parsley.

A 10% discretionary charge on tables of 6 or more, all tips go to staff.

Pomodoro di bella ✚1 3 9 — €15.50

Our signature Pomodoro sauce, slow-simmered for rich tomato flavour and finished with fragrant fresh basil.

Ragù alla Bolognese ✚1 3 9 — €17.50

Slow-cooked beef ragù, gently simmered to develop rich, savoury depth and a beautifully hearty texture, finished with freshly grated Parmigiano-Reggiano.

Swaad Vegetariano ✚1 3 9 — €18.90

Vibrant seasonal vegetables simmered in our signature Pomodoro sauce, with earthy mushrooms, onion, cauliflower, carrot and red pepper, finished with fresh parsley.

Alfredo della casa ✚1 3 7 — €15.50

A luxurious, velvety sauce with Parmigiano-Reggiano, slowly brought together for a rich and creamy texture, finished with fresh mozzarella for a delicate, milky richness.

Steak di Lusso ✚1 3 6 7 — €20.99

Tender steak and roasted peppers balanced with fresh carrot, garlic, extra virgin olive oil and creamy mozzarella, enriched with Parmesan and finished with a subtle soy glaze and finished with fresh parsley.

Polpette Rosso ✚1 3 7 9 — €18.99

Handmade beef-pork meatballs paired with comforting San Marzano tomatoes and aromatic garlic, bringing together rich savoury flavours with Parmigiano-Reggiano and fresh parsley.

Mehfelee Gamberi ✚1 2 3 4 — €21.50

A Mediterranean-inspired combination of succulent prawns, tender spinach and rich sun-dried tomatoes, lifted by fresh garlic and chilli, with anchovies adding a delicate savoury richness Finished with extra virgin olive oil and fragrant parsley.

Lasagna della Casa and chips ✚1 3 7 9 — €18.99

Our house lasagna brings together delicate fresh pasta, slow-cooked beef ragù and velvety béchamel in generous layers, baked until the edges caramelise and the cheese bubbles, finished with Parmigiano-Reggiano and Pecorino Romano, served with freshly prepared housemade chips, golden on the outside and fluffy inside.

Amatriciana La Mirchi ✚1 3 7 — €17.99

Delicate guanciale adds a rich, savoury depth to our vibrant San Marzano tomato sauce, complemented by sharp Pecorino Romano, aromatic garlic, fresh chilli and freshly cracked black pepper. Finished with fragrant basil for a beautifully balanced Italian classic.

Specialità Ripiene

Cappellacci al Ragù ⊕1379 — €19.50
Delicate housemade cappellacci, generously filled with ricotta and spinach, paired with deeply flavoured slow-cooked beef ragù and finished with Parmigiano-Reggiano and fresh basil.

Cappellacci di Patate e Funghi ⊕137 — €19.50
Delicate handcrafted cappellacci filled with creamy potato, mushrooms and Parmesan, embraced by fragrant sage butter for a rich, comforting bite.

Tortellini al Pesto cremoso ⊕1378 [Nuts:pine nuts in pesto] — €17.90
Tender mushrooms and spinach gently warmed with garlic, joined by juicy bursts of cherry tomato in a silky cream sauce, lifted with vibrant housemade pesto and basil.

Gnocchi

Gnocchi al Ragù Bolognese ⊕1379 — €17.90
Soft potato gnocchi made in-house, paired with rich, slow-cooked beef ragù and finished with freshly grated Parmesan freshly grated Parmigiano-Reggiano.

Gnocchi Cremosi ⊕137 — €16.50
Our housemade potato gnocchi, paired with smooth Parmesan cream, enriched with fresh cream, then finished with fresh mozzarella for an an irresistible richness.

Gnocchi alla Sorrentina ⊕1379 — €16.90
Handcrafted potato gnocchi bathed in silky signature Pomodoro, topped with melting Fior di Latte and Parmigiano-Reggiano, oven-baked for a golden, cheesy finish with fresh basil.

Tartufo

Tartufo Pollo Funghi ❶❸ — €22.50

Tender Chicken & mushrooms in nestled in a luscious velvety Parmesan truffle sauce, finished with fragrant truffle paste, Parmesan and parsley.

Gnocchi al Tartufo Jashn ❶❸❼ — €22.50

Housemade potato gnocchi tossed with sautéed mushrooms, fresh garlic and a touch of chilli, creating a rich, earthy flavour. Finished with aromatic truffle paste, freshly grated Parmesan and fresh parsley.

Carbonara al Nero ❶❸❼ — €23.50

A luxurious expression of Roman carbonara, where crisp, savoury guanciale meets silky egg yolk and freshly cracked black pepper and sharp Pecorino Romano. Finished with fresh black truffle.

Curry Della Casa

Nazrana Chicken Curry (Basmati Rice/ Focaccia) ❶❼ — €22.99

Tender chicken cooked in a rich tomato and onion gravy with ginger, garlic, fresh chilli and aromatic Indian spices, served with basmati rice/focaccia.

Bahaar Lamb Curry (Basmati Rice/ Focaccia) ❶❼ — €24.99

Tender lamb cooked in a rich tomato and onion gravy with ginger, garlic, fresh chilli and aromatic Indian spices, served with basmati rice/focaccia.

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Pizza

Marinara [V] ❶15 — €12.99
San Marzano tomato sauce infused with fresh garlic and oregano, crowned with fragrant basil and finished with the fruity character of extra virgin olive oil.

Margherita ❶7 — €14.99
A timeless classic rich San Marzano tomato sauce and creamy Fior di Latte, finished with fresh basil and a fragrant drizzle of extra virgin olive oil.

Divola ardente ❶7⓱ — €17.90
A classic combination of vibrant San Marzano tomato sauce and Fior di Latte layered with spicy salami, finished with fresh rocket for a peppery, refreshing bite.

Nduja Ribelle ❶7⓱ — €17.50
Spicy 'nduja and Fior di Latte layered over San Marzano tomato, intensified with fresh chilli and finished with fragrant basil.

Pepperoni Tashan ❶7⓱ — €15.99
Rich San Marzano tomato sauce, creamy Fior di Latte and generous slices of pepperoni, bringing together vibrant tomato, indulgent cheese and deep, savoury pepperoni.

Peccato Hawaiian ❶7⓱ — €15.99
A flavourful blend of tender mushrooms, roasted red peppers and Fior di Latte perfectly balanced by the rich character of San Marzano tomatoes.

Misto di verdure [V] ❶7 — €16.99
A flavourful blend of tender mushrooms, roasted red peppers and Fior di Latte perfectly balanced by the rich character of San Marzano tomatoes.

Pollo Tartufo prezioso ❶7 — €20.99
Indulgent truffle cream with tender chicken, mushrooms, Fior di Latte and Parmigiano Reggiano, finished with a drizzle of extra virgin olive oil.

Cetara Mirchi Prawns ⊕❶❷❸❼ — €18.99

A fresh coastal-inspired combination of prawns, zucchini and cherry tomatoes, paired with Fior di Latte, Parmigiano Reggiano and a spicy mayo finish.

Ragù e burrata ⊕❶❼❾⓬ — €20.99

A comforting blend of slow-cooked ragù, creamy Fior di Latte and Parmigiano Reggiano, crowned with fresh basil and delicate burrata.

Calzone d'Oro ⊕❶❼⓱ — €18.99

A harmonious blend of tender ham and earthy mushrooms, layered with Fior di Latte and Parmigiano Reggiano, finished with fragrant basil and a touch of extra virgin olive oil.

~Allergen Information~

⊕ = Contains	❼ Dairy	⓮ Molluscs
❶ Cereals containing gluten	❽ Nuts	⓯ Garlic
❷ Crustaceans	❾ Celery	⓰ Basil
❸ Eggs	❿ Mustard	⓱ Pork
❹ Fish	⓫ Sesame seeds	⓲ Mushrooms
❺ Peanuts	⓬ Sulphur dioxide & sulphites	
❻ Soybeans	⓭ Lupin	

For any additional dietary requirements or allergen information, please speak to a member of our team.

Food ingredients that must be declared as allergens in the EU

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★★★★★

Desserts

Tiramisu Amore ⊕1 3 7 — €7.99

Espresso-infused Savoiardi embraced by luscious mascarpone cream, finished with a generous veil of cocoa.

Brownie al cioccolato ⊕1 3 7 8 (May contain traces) — €7.50

Rich, freshly baked chocolate brownie with a warm, fudgy centre, served with smooth vanilla ice cream.

Cannoli Siciliano ⊕1 7 — €7.99

Classic Sicilian pastry shells filled with creamy ricotta and chocolate chips, lifted with fresh orange and lemon zest for a delicate citrus finish.

Gnocchi dolce Alla Nutella ⊕1 7 8 — €7.99

Crispy golden gnocchi served warm with indulgent Nutella and a delicate dusting of icing sugar simple, playful and irresistibly sweet.

Angioletti alla Nutella ⊕1 7 8 — €7.99

Warm, golden ribbons of fried dough with a beautifully crisp bite, paired with rich Nutella and finished with a delicate veil of icing sugar.

Selection of Italian Gelato ⊕3 7 [Depending on flavor] — €6.90

Indulge in a selection of smooth, creamy Italian gelato, available in a variety of delicious flavours.

Affogato ⊕3 7 — €7.50

Classic velvety vanilla gelato meets a bold shot of freshly brewed espresso a simple Italian classic with the perfect balance of creamy and intense.