

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 1st 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 9.95

Toasted focaccia, homemade basil pesto, cherry tomatoes, garlic, extra virgin olive oil, wild rocket, balsamic, fresh burrata; (1)(2)(7)(5)(V)

Gamberi al vino Bianco 12.50

Tiger prawns, extra virgin olive oil, garlic, chilli, focaccia, wild rocket, cherry tomato; (1)(2)(4)

Carpaccio di Manzo 13.50

Wafer thin raw fillet of beef, pecorino Romano, black truffle, wild rocket, radish, fried capers, pink peppercorn; (2)(5)

Ravioli carne starter 11.50 main course 16.50

Ravioli filled with meat, forest mushrooms, truffle cream, pecorino Romano (1)(2)(8)

Porchetta 10.95

Michael Moore's Emo Farm slow cooked pork shoulder, panko breadcrumbs, fennel, mango & chilli pure, sea asparagus; (1)(2)(8)

Formaggio di Capra 11.50

Variation of goat cheese, pear, marinated beetroot, beetroot puree, candied walnuts, blueberry & lavender;
(1)(2)(8)(5)(V)

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

Linguine Vongole e Gamberi 16.50

Linguine pasta with extra virgin olive oil, chilli, garlic, tiger prawns, clams, courgettes, cherry tomatoes, sea asparagus, white wine, toasted breadcrumbs;

(1)(2)(3)(4)(8)

Risotto di Manzo 17.50

Italian Carnaroli rice, shallots, garlic, chilli, marinated fillet strips, peas, forest mushrooms, cherry tomatoes, truffle oil; (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)

(1)(2)(V)

Penne Pollo & Pancetta 15.95

Penne pasta, olive oil, garlic, smoked pancetta, marinated chicken, courgettes, cream and parmesan 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 Primavera 16.50

Homemade pizza with mozzarella cheese, tomato sauce, goat cheese, Parma ham, cherry tomatoes, wild rocket, touch of chilli;
(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 Romano 18.50

Marinated chicken fillet, onion, garlic, mustard, Italian pancetta, mushrooms, cream & parmesan sauce, vegetables and creamy mash; (1)(7)

Pollo della Casa 20.50

Marinated chicken fillet filled with sundried tomato, raisins, olives, capers, nduja. Served with celery veloute, vegetables and creamy mash; (1)(6)

Anatra 25.50

Silver Hill duck fillet, orange sauce, blueberry & lavender puree, parsnip & vanilla foam, croquette, turnip, beetroot, vegetables and creamy mash; (1)(2)(8)

Filletto di Manzo 29.95

8oz Hereford fillet of beef, green peppercorn sauce, truffle tortelloni, beluga lentils, vegetables and creamy mash; (1)(2)(8)

Agnello 27.00

Rack of Kerry spring lamb, peas, pea puree, pistachio crumbs, lamb jus, vegetables and creamy mash; (1)(2)(8)

Fish of the day (P.O.A)

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 mash 4.00(1)

Patatine Fritte 3.50

Verdure del Giorno 4.00

Pan fried vegetables.(1)

Insalata Mista 5.00

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

Pre-theatre Menu

Served every day from 4.00pm – 6.30pm
2 course meal 25.00 ~ 3 course meal 28.00

Starters

Bruschetta

Toasted focaccia, homemade basil pesto, cherry tomatoes, garlic, extra virgin olive oil, wild rocket, balsamic, fresh burrata; (1)(2)(7)(5)(V)

Ravioli Carne

Ravioli filled meat, forest mushrooms, truffle cream, pecorino Romano (1)(2)(8)

Porchetta

Michael Moore's Emo Farm slow cooked pork shoulder, panko breadcrumbs, fennel salad, mango & chilli pure, sea asparagus; (1)(2)(8)

Main course

Chicken Romano

Chicken supreme, onion, garlic, mustard, Italian pancetta, mushrooms, cream & parmesan sauce, vegetables and potato & herb terrine; (1)(7)

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 & Pancetta

Penne pasta, olive oil, garlic, smoked pancetta, marinated chicken, courgettes, cream and parmesan sauce; (1)(2)