

## SMALLS

**Bruschetta** – marinated datterini tomatoes, garlic, basil & EVOO on sourdough (*add buratta +5.5*) 13

**Gambas** – fresh whole prawns in a garlic & nduja mint butter served w/ Remus' focaccia 17.5

**Arancini** – crispy fried garden pea & scamorza risotto w/ nduja & lemon aioli 15

**Burrata di bufala** – Buffalo milk Burrata w/ hazelnut romesco, fried padron peppers, remus's sourdough 16

## PASTA / MAINS

**Ragu** – Pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vecchio 23

**Risotto di Scampi** – w/ fresh Irish prawns, prawn & sambuca bisque, prawn head oil with crème fraiche 25

**Ravioli** – Hand rolled pasta filled with aubergine & parmigiano in a pomodorini, capers, black olives & fermented garlic & chilli butter sauce 28 (v)

**Mussels alla Vodka** – Fresh Killary fjord mussels w/ Tomato, fennel & Vodka cream, Fresh basil, & Pecorino served w/ Rustic fries 22 (*add sourdough +5*)

**Free Range pork Shnitzel** – breaded and fried Salters free range pork chop, fried egg, Jalapeno tartar, fennel & Mint salad, grilled lemon 25

**Salsiccia e Lenticchie** – Roast Toulouse sausage, smokey slow cooked lentils & pancetta, garlic and herb gremolata, creme fraiche €25

## PANINI

*All served with a choice of parmesan fries or soup*

**Hot Beef Sandwich** – *The Bear* inspired, Braised wagu beef, cashel blue fondue, tropes onion, 24mt Kilnalahan reserve on Remus' sourdough baguette w/ beef broth "for dippin'" 17.5

**Beetroot & Burrata** – Roast beetroot, buffalo burrata & pistachio pesto, organic leaves on focaccia 15

**Club Milano** – Chargrilled chicken, pancetta, tomato, parmesan, cacio pepe mayo & organic leaves on Remus's sourdough baguette 17.5

**Some of our suppliers:**  
*All our amazing breads - Remus of Oaksmoke bakery  
 Fresh pasta - Ruth & Luca of "Al Dente"  
 Irish beef, pork & lamb - Kate and Pat Mcloughlin  
 Fresh fish & seafood - Niall from SSI  
 Tinned fish - Gannets fishmongers  
 Dublin 8 Mushrooms - Mark the Mushroom butcher  
 Season fruit and veg - Kieth of Caterway  
 Italian products - Bill of Italicatessan & Bettina of Little Italy*

## FOR KIDS – €10

### To Drink

Orange, apple or pineapple juice

### Main

Rigatoni pasta with choice of sauce:  
 – Crudo classic bolognese ragu  
 – Homemade tomato & basil sauce  
 – Fresh basil & Parmesan pesto

### A Sweet Treat

Icecream & choc biscuits

## SALADS

**Beetroot & Burrata** – Roasted beetroot, honey & caper dressing, caramelised red onions, buffalo burrata & organic leaves 17

**Charred Chicken & Avocado** – pancetta, parmesan, cherry tomatoes & dressed organic leaves 17

### Tonna Verde

Shines wild Irish tuna, green goddess dressing, pickled cucumber, soft egg, organic leaves 18

## DESSERT

**Dark Choc Tart** w/ sea salt, Mandarin oil 9

**Tiramisu** w/ hazelnuts and Frangelico 9

**Pecan Pie** w/ pistachio ice cream 9

**Affogato** – Pistachio ice cream, frangelico, espresso 9

**Cantuccini Visanto** 11

