

CRUDO

SPUNTINI

grilled sourdough 5.5 // Nocellara olives 5
coppa di parma 6.5 //
crispy fried mussels w/ cashel blue fonduta 6
cacio e pepe fritti w/ spiced apple marmellata 6.5
tinned fish – ask to see our selection M/P

SMALLS

Morcilla Flambe – fresh morcilla sausage, flambéd table side in sambuca w/ remus's focaccia 14

Porri brasati – vermouth braised new season leeks w/ aoili verde, herb pangrattato, sicilian anchovies 13

Bruschetta – marinated datterini tomatoes w/ garlic, basil & EVOO on grilled sourdough 13 (*add burrata +5.50*)

Gambas – sauteed fresh whole prawns w/ garlic, nduja & mint butter w/ Remus's focaccia 17.5

LARGE

Venison Ragù – milk braised wild Irish venison & venison sausage ragù, truffled stracciatella, cloonbook reserve 26

Scampi Risotto – arborio rice, fresh prawns, dublin bay prawn & sambuca bisque, prawn oil & crème fraiche 25

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

Pappardelle – roasted datterini tomato fondue, pine nuts, garlic & lemon pangrattato, basil 21 (vg)

Classic Ragù – pappardelle, slow cooked meat sugo, farmhouse butter & parmigiano extra vecchio 23

DESSERT

Tiramisu – w/ hazelnuts & Frangelico 8.50

Dark Choc Tart w/ Achill island sea salt, Mandarin olive oil & boozy mascarpone 8.50

Zabaione – Marinated plum & wild berries w/ Amaretto Sabayon, lemon & fennel crumb 9 (*served table side*)

Affogato – Pistachio ice cream, Frangelico, double espresso & Cantucci 9

Vin santo – Tuscan dessert wine w/ almond cantucci "for dipping" 11

SPRITZ €12

Classico – Aperol, prosecco, soda, orange, olive

Crudo – Aperol, Watermelon, grapefruit, prosecco

Amalfi – Limoncello, prosecco, amalfi lemon, basil

Negroni Sporco – Campari, Antica carpano, lambrusco, olive

V&T – Valentia Island Vermouth, elderflower tonic

Calamari – crispy fried squid in black pepper & semolina crust w/ rose harissa and charred lime aioli 14

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

Padella di Mare – sauteed kilkeel crab claws & killary fiord mussels w/ vermouth & jalapeno salsa verde 18

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

Spigola – Pan roasted atlantic stone bass, cider braised leeks, harissa & preserved lemon cream, crispy leeks, leek top oil 32

Beef Cheek Risotto – Smoked and spiced beef cheek, garden pea & mint risotto, Cashel blue fonduta, Cloonbook reserve 29

Surf n' Turf – chargrilled 35day dry aged ribeye w/ bbq'd gambas, bisque butter, grilled broccolini, lime 37

SIDES €6.50

Herb Crushed potatoes w/ creme fraiche & salsa verde
Parmesan pomme frites w/ cacio e pepe aioli
Grilled broccolini w/ aglio, olio e peperoncino
Wild fennel, mint & organic leaf salad

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 – Bettina of Little Italy

Discretionary 12.5% service charge added to parties of 5 or more.
Anyone with dietary requirements please inform the staff in advance, vegan options are available. Please scan the QR code provided for allergen info

