

## SPUNTINI

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grilled sourdough 5.5 //add premium cold pressed olive oil 4  
coppa di parma 6.5 // Nocellara olives 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

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

**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

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

## LARGE

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**Spaghetti Capesante** –fresh spaghetti pasta, bbq'd fresh scallops, garlic, chilli & limoncello butter sauce 29

**Scampi Risotto** – arborio rice, fresh prawns, dublin bay prawn & sambuca bisque, prawn oil & crème fraiche 26.5

**Ravioli** – Hand rolled pasta filled with Sheep's ricotta & pecorino, w/ porcini and smoked chili cream, hazelnuts, crispy oyster mushrooms & cloonbook reserve 28 (v)

**Mezze Maniche** – cavolo nero & cannellini cream w/ espelette & sesame panegrattao 22 (vg)  
(add burrata +5.50)

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

## DESSERT

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**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

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**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 Lobster & crayfish risotto w/ san marzano vodka sauce, burnt lemon aioli 16

**Coda di rospo** – Baked Kilmore quay Monkfish w/ dijon mustard cream & herbed crumble 18

**Grilled New Season Asparagus** – Hazelnut & truffe dressing, cloonbook reserve, crispy hens egg 18

**Stufato di Mare** – Pan fried north atlantic hake, cannellini bean, pink prawn & killary fjord mussel velouté, winter herb gremolata 36

**Lamb shank Risotto** – Slow cooked lamb shank w/ saffron & mascarpone risotto, pickled walnut & pumpkin seed pesto, lamb jus 29

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

## SIDES €6.50

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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

