

SPUNTINI

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

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

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

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 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 stew, 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

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

