

SPUNTINI

grilled sourdough 5.5 //add premium cold pressed olive oil 4

Wild boar salami 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 – asparagus & mascarpone ravioli, garden peas, basil lemon butter, ricotta salata, Valencia almonds 28 (v)

Rigatoni – smokey datterini tomato fonduta w/ espelette & fennel panegrattato and buffalo milk burrata 22 (vg) (vegan option available)

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

DESSERT

Tiramisu – w/ hazelnuts & Frangelico 9

Dark Choc Tart w/ Achill island sea salt, Mandarin olive oil & boozy mascarpone 9

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

Affogato – Pistachio ice cream, Frangelico, double espresso & Chocolate crumb 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

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

Crab, Apple and Mint Salad – marinated heirloom tomatoes, organic leaves 18

Coda di Rospo – BBQ Monkfish with a smoked red pepper and hazelnut salsa, cucumber and wild fennel salad 36

Slow Roasted Chorizo Meatballs – Pecorino garden pea risotto, cloonbook reserve, peashoot and pistachio pesto 25

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 pepperoncino

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 – Stephen from Glenmar

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

