

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 risotto, crayfish & lobster bisque w/ preserved lemon & basil crema and pecorino 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 courgette, ricotta & mint, w/ wild garlic cream, roasted almonds & ricotta salata (v) 26

Mussels alla puttanesca – Fresh Killary fjord mussels w/ Tomato, black olive, anchovy & caper sugo & Rustic fries 22 (*add sourdough +5*)

Chargrilled Rump Steak – Locally sourced rump steak w/ bisque butter, gremolata, burnt lemon, rustic fries 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 - 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

Prawn Salad – sauteed fresh Irish prawns locally sourced w/datterini tomatoes, organic leaves, mixed seeds and crème fraiche 19.5

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, esspresso 9

Cantuccini Visanto 11

