

CRUDO

SPUNTINI

Grilled sourdough 5 // Nocellara olives 5 //
Coppa di Parma 6 // whipped sardine crostini 6
Cauliflower & Taleggio croquettes 2.5 each //
Cacio e pepe fritti 6

SMALLS

Morcilla Flambe- Fresh morcilla sausage, flambéd table side in sambuca w/ remus's focaccia 12.50

Tinned Fish – Artizan tinned fish, warmed & served with cultured butter, lemon & sourdough 13

Bruschetta – Marintated datterini tomatoes w/ garlic, basil & EVOO on grilled sourdough 12
(add burrata +5)

Gambas – fresh whole prawns w/ garlic, nduja & mint butter w/ Remus's focaccia 16.50

LARGE

Chorizo ragu – Fresh fettuccine pasta w/ mc Loughlin's fresh chorizo sausage ragu, Pepperonata & pecorino 21

Scampi Risotto – Arborio rice, fresh prawns, Dublin Bay prawn & sambuca bisque, prawn oil & crème fraiche 24

Parmigiana ravioli – Roasted aubergine filled pasta, tomato & fermented chilli sugo, black olive tapenade & buffalo burrata (v) 22

Rigatoni – Spiced & porcni pumpkin cream, "SCR" oyster mushrooms, smoked pumpkin seed panegrattato (vg) 19

Ragu – Pappardelle, Slow cooked meat sugo, farmhouse butter & Parmigiano extra vecchio 20

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)

SIDES €6

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

Calamari – Crispy fried squid in black pepper & semolina crust w/ Rose harissa and charred lime aioli 13

Arancini – butternut squash, hazelnut & pecorino w/ Cashel blue fondue 12.50

Guazzetto – sauteed fresh prawns, crab claws, mussels & market fresh fish... in aglio, olio e pepperoncino & soft herbs 17

Bresaola Carpaccio al tonnato – House cured wagyu beef Carpaccio, whipped tuna dressing, crispy capers, 24 mth Kilnahalan reserve, grilled lemon 15

BBQ'd Whole fish – Market fresh fish, Chargrilled on the bone, "basque" vinaigrette, Fried padron peppers (see board for our fish of the day) M/P

Beef Cheek – slow braised Ox cheek, Cacio e pepe Risotto, Gremolata, veal jus, 40 mth aged parmigiano 25

Surf n' turf – Chargrilled 35day dry aged ribeye w/ bbq'd gambas, bisque butter, grilled broccolini & lime 35

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

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

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

Cheese of the week – house preserve, D4 honey, water crackers and crostini (ask server for details) 12

