

# CRUDO

## 3 COURSE SET MENU

€40

### TO START

#### **Chefs selection of sharing Antipasti**

(Cold cuts, farmhouse cheese, Datterini tomato bruschetta, Coppa di parma, crayfish arancini, Gambas w/ nduja & garlic butter, House focaccia & sourdough)

### MAIN

#### **Chorizo Ragu**

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

#### **Ravioli**

hand rolled cavolo nero & brie filled pasta w/ Roast wild mushrooms, black truffle & parmigiano fonduta, hazelnuts (v)

#### **Risotto Crema di scampi**

Carnarolli Rice, fresh prawns, Dublin bay prawn & sambuca bisque, Creme fraiche, prawn oil

#### **Chargrilled Dry Aged Ribeye**

w/ grilled gambas, broccolini prawn bisque butter, Cacio pepe fries (€5 supplement)

### DESSERT

#### **Crudo Tiramisu**

w/ Hazelnut & Frangelico

#### **Salted Caramel & Pecan Pie**

w/ Sicilian pistachio ice cream

#### **Dark Chocolate Tart**

w/ Mandarin olive oil, sea salt & boozy mascarpone