

CRUDO

SPUNTINI

grilled sourdough 5.5 // nocellara olives 5
coppa di parma 6.5 //
whipped sheep's ricotta w/ courgette salsa 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 focaccia 14

"SCR" Funghi Fritti – light tempura battered oyster mushrooms w/ fermented chilli & garlic hot honey and Gremolata (v) 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

LARGE

Chorizo Ragù – fresh fettuccine pasta w/ mc loughlin's fresh chorizo sausage ragù, peperonata & pecorino 23

Scampi Risotto – arborio rice, fresh prawns, dublin bay prawn & sambuca bisque, prawn oil & crème fraîche 25

Ravioli – hand rolled pasta filled with courgette, ricotta & mint, w/ wild garlic cream, roasted almonds & ricotta salata 26 (v)

Pappardelle – roasted datterini tomato fondue, pine nuts, garlic & lemon pangrattato, basil 21 (vg)

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

DESSERT

Tiramisu – w/ roasted hazelnuts & frangelico & pane di stelle 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 9.5 (served table side)

Affogato – sicilian pistachio ice cream, Frangelico, double espresso & cantucci 9

Vin santo – tuscan dessert wine w/ abbracci biscotti "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 risotto, crayfish & lobster bisque w/ preserved lemon & basil crema and pecorino 15

Padella di Mare – sauteed kilkeel crab claws & killary fiord mussels w/ vermouth & jalapeno salsa verde 18

Burrata di bufala – Buffalo milk Burrata w/ hazelnut romesco, fried padron peppers, remus's sourdough 16

Torta di Pesce – salmon, smoked haddock, mussels & prawn pie w/ saffron & bisque bechamel, pecornio & Caper rosti crust & goatsbridge caviar 32

Arroz al Horno – basque style baked rice w/ braised oxtail, piquillo peppers, morcilla & aioli verde 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

