

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 Lobster & crayfish risotto w/ san marzano vodka sauce, burnt lemon aioli 16

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 Sheep's ricotta & pecorino, w/ porcini and smoked chili cream, hazelnuts, crispy oyster mushrooms & cloonbook reserve 26 (v)

Mussels alla Vodka – Fresh Killary fjord mussels w/ Tomato, fennel & Vodka cream, Fresh basil, & Pecorino served w/ Rustic fries 22 (*add sourdough +5*)

Free Range pork Shnitzel – breaded and fried Salters free range pork chop, fried egg, Jalapeno tartar, fennel & Mint salad, grilled lemon 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 & pumpkin seed 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 - Bill of Italicatessan & 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

Tonna Verde

Shines wild Irish tuna, green goddess dressing, pickled cucumber, soft egg, organic leaves 18

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

