



// ...in the heart of a North Dublin neighbourhood ... discover the Sardinian taste //

Starters

Bruschetta ai pomodorini, mozzarella di bufala campana DOP, riduzione di aceto balsamico e rucola. Toasted bread, chopped Sicilian "datterini" cherry tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 8

Caprese di bufala Campana. PDO buffalo mozzarella from Campania, vine tomatoes, basil, Taggiasche EVO oil. 9.5

Panariello. Baked pizza basket with fiordilatte mozzarella, spinach, parmesan shavings, rocket. 8

Zuppa gallurese. Oven baked layers of softened bread in meat stock, pecorino cheese, parsley. 8

Zuppetta di cozze. Sautéed mussels with cherry tomatoes, garlic, white wine, chilli. 10

Fagottino. Baked goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 9

Capesante bardate. Panfried scallops wrapped with lard, pumpkin cream, grilled asparagus, coffee powder. 12

Speck di tonno [PinoSpanu]. Tuna speck [PinoSpanu from Cabras], artichoke salad, myrtle vinaigrette, bread tuille. 12

Every cured meat is sliced at the moment of the order with our hand crank 'Italma' meat slicer, for a better quality and taste.

Tagliere Sardegna. A great selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more. 19.95x2 / 23.45x3 / 34.95x4-5

Tagliere di salame d'oca. Goose cooked salami, Sicilian "datterini" compotè, fruit spicy mustard, warm homemade focaccia. 12

Tagliere di formaggi artigianali con miele, confettura e focaccia. Selection of Sardinian cheeses with honey, homemade compote, warm focaccia. 9.75

Pasta gluten free pasta available on request +0.75e

Pappardelle al ragout di cinghiale. Home-made fresh egg pappardelle with wild boar ragout. 17

Mezzelune radicchio e castagne. Home-made radicchio and chestnut ravioli, sautéed 'porcini' mushrooms sauce. 18

Malloreddus alla Campidanese. Sardinian small shell pasta, tomato sauce, onions, PDO San Gavino saffron, sausages, dill. 16.50

Culurgiones con crema di melanzane, spuma di burrata, pomodorini confit e olio al basilico. Sardinian ravioli filled with mash potatoes, pecorino and mint, aubergine cream, PDO burrata foam, basil oil. 17.50

Fregola ai frutti di mare. Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 20

Risotto al nero di seppia. Squid ink risotto "Aquerello" scallops carpaccio, grey mullet roe. 19

Gnocchi di carasau, fonduta di pecorino sardo, carciofi croccanti. Homemade "Carasau" bread gnocchi, pecorino fondue, crispy artichokes. 16.75

Mains

Zuppa di pesce. Seafood stew with fillet of fish, mixed shellfish, tomato sauce, garlic toasted bread. 23

Sella di agnello alle erbe. Sous-vide lamb loin with herbs crust, sautéed chard, truffle potatoes duchesse, red wine jus. 26

Filetto di spigola al cartoccio. Seabass fillet parcels, with mussels, IGP saffron from San Gavino, courgettes, datterini cherry tomatoes served with mix salad. 22

Filetto di manzo alla griglia. 8oz grilled Irish beef fillet, carrots and brown butter puree, red wine sauce, served with roast baby potatoes. 30

BOOK YOUR CHRISTMAS PORCETTO!

Esclusively available on 48 hours pre-order.

Porcetto croccante con patate arrosto. Oven baked suckling pig aromatized with myrtle served with baby roast potatoes. [25e per portion]

Allergens: All 14 allergens are openly used throughout our kitchen. trace amounts may be present at all stages of cooking, please ask your server for more information.

feel like in italy

Dal continente

Old favourites 15.75

Arrabbiata

Bolognese

Carbonara

• 100% Irish beef •

Salads

Insalatina di misticanza.

Mix baby leaves, burned goat cheese, pomegranate, pears in syrup. 10

Insalata di lollo rosso.

'Lollo rosso' lettuce, Sicilian "datterini" tomatoes, toasted pumpkin, raisins, "Giffoni" hazelnut and balsamic vinaigrette. 10

Add a side +4e

Patate arrosto.

Baby roast potatoes.

Insalata mista.

Mix salad.

Verdure alla griglia.

Grilled seasonal vegetables.

Bietoline ripassate.

Pan-fried chard.

