



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

Starters

Crostino Croke. (1a,2,6)

Toasted bread, straciatella, 'puntarelle' chicory, Cantabrian anchovy. 15

Bruschetta ai pomodorini, mozzarella di bufala campana DOP, riduzione di aceto balsamico e rucola. (1a,2) Toasted bread, sliced 'datterini' tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 12

Caprese di bufala Campana. (2)

PDO buffalo mozzarella from Campania, vine tomatoes, basil, basil EVO oil. 12

Burrata. (2) PDO burrata, red and yellow 'datterini' tomatoes, taggiasche EVO oil. 15

Croquette. (1a,2,5,12,13)

Potatoes and mix cured meat croquette, roast pumpkin cream, vegan garlic mayo. 13

Fagottino. (1a,2,4a,9,12,13) Baked "Dublin Hills" goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 12

Battuta di manzo. (2,4c,5) Hand minced beef tartare, hazelnut, shallots, chives, egg yolk cream. 16

Calamari fritti. (1a,6,7,8,9,12,13) Fried calamari served with homemade vegan garlic dip. **STARTER 13 / MAIN 21**

Insalata di misticanza. (2)

Mix leaves, apple stripes, pecorino cheese, poppy seeds, pumpkin seeds, Chef's special dressing. 12

Tagliere di formaggi artigianali con miele, confettura e focaccia. (1a,2,9,12,13) Selection of cheeses with honey, homemade compote, warm focaccia, carasau bread. 15

To Share

Tagliere Sardegna. (1a,2,9,12,13)

Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more. **22x2 ppl / 30x3 ppl / 39x4-5 ppl**

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

Prazzida. (1a,2,9,12,13)

Focaccia with fried aubergines, semi sundried tomatoes, taggiasche olives, straciatella cheese, basil oil. 17

Day Off. (1a,2,3,4c,6,12,13)

Focaccia with confit red and yellow 'datterini' tomatoes, PDO burrata, Cantabrian anchovy, basil pesto. 20

Ask our staff about today's desserts

Pasta

gluten free pasta available on request

All our fresh egg pasta is produced by Santo.ie

Penne Arrabbiata. (1a,5)

Penne with spicy tomato sauce. 17

Fregola ai frutti di mare. (1a,5,6,7,8,11,14)

Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 25

Lasagne all'emiliana. (1a,2,5,9,11,12,13,14)

Layers of pasta, bolognese sauce, béchamel, parmesan. 19

Culurgiones. (1a,2) Handmade potatoes, pecorino cheese and mint ravioli with tomato and basil sauce. 22

Malloreddus alla Campidanese. (1a,5,11,14)

Sardinian small shell pasta, tomato sauce, onions, saffron, sausages, dill. 18

Spaghetti bolognese. (1a,5,11,14) Spaghetti with slowly cooked minced Irish beef and pork ragù. 18

Risotto cozze e bottarga. (2,6,7,8)

Risotto with mussels and Cabras grey mullet roe 'bottarga'. 23

For our risotto we use Riserva San Massimo carnaroli rice.

Ravioli. (1a,2,4a,5)

Courgette, pear and walnuts ravioli, "Dublin hills" goat cheese fondue. 22

Pappardelle al ragù di cervo. (1a,5,11,14)

Pappardelle with slowly cooked wild Irish venison ragù. 21

Bucatini cacio, pepe e carciofi. (1a,2,11)

Bucatini 'Mancini' with traditional 'cacio e pepe' sauce (pecorino romano, black pepper), fried artichokes hearts. 20

Mains

Every main is served with a side dish. Choose yours.

Zuppa di pesce. (1a,6,7,8,11,14)

Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted bread. 28

Costolette d'agnello. [served pink] (1a,9,11,12,14)

Sous vide Irish lamb cutlets, roasted pumpkin cream, pan sautéed savoy cabbage, cannonau wine jus. 30

Filetto di manzo. [28 days dry aged] (2,11,14)

8oz grilled Irish beef fillet, mushroom sauce, roasted onions, demi-glace. 39

Suprema di pollo. (2,11,14)

Oven baked chicken supreme filled with spinach, smoked cheese, wrapped with pancetta, mash potatoes, demi-glace. 26

Add a side +5e **Patate fritte.** (2,9) Fried chips.

Patate arrosto. Baby roasted potatoes.

Insalata mista. Mix salad.

Fagioli. Sous vide cannellini beans with garlic, sage, rosemary.

SUPPLIERS LIST

Fish

Sustainable
Seafood Ireland
 ssi_wholesale

Meat

Corrigan's
Drumcondra
 corrigans_butchers

Fresh pasta

Santo santo.dublin
cured meat and cheeses
100% Italy

Goat cheese and Fresh eggs

Timmy Mc Glynn
 dublinhillsgoatscheese

Bread

Russel street
Bakery
 russellst.bakery

Pasta Mancini,

Riso San Massimo
Harvestalk
 harvestalk