



To Share

Prazzida. (1a,2,9,12,13) Focaccia with fried aubergines, semi-dried tomatoes, taggiasche olives, stracciatella cheese, basil. 18

Tagliere di formaggi artigianali. (1a,2,4,8,9,12,13)
Perfect for sharing and savoring.

A curated selection of premium Irish and Italian cheeses, accompanied by an assortment of Italian honeys, dried fruits, and our house-made compote. 18

Montanarine 3 small discs of fried pizza dough

Classica. (1a,2,8,9,12,13)
Roasted tomato sauce, parmesan, basil. 13

Fumè. (1a,2,8,9,12,13)
Marinated asparagus, crispy pancetta, smoked stracciatella. 15

Cruda. (1a,2,8,9,12,13,14)
Beef tartare, caramelised onion, parmesan shaving. 16

Starters

Cubo di Vito. (1a,2,5,9,12,13)
Pizza dough cube with a carbonara hearth. 15

Bruschetta. (1a,2,14)
Toasted bread, diced 'datterini' tomatoes, PDO buffalo mozzarella, balsamic vinegar reduction, rocket, taggiasche EVO oil. 13

Crostino Croke. (1a,2,6,14)
Creamy buffalo ricotta, marinated courgettes, Cantabrian anchovies. 17

Burrata. (1,2)
PDO burrata, red and yellow 'datterini' tomatoes, taggiasche EVO oil, 'Russell street bakery' bread crackers. 16

Crockette. (1a,2,3,4d,5,6,8)
Trio of croquettes: spinach & feta, potato & mixed cured meat, parsley & white fish, accompanied by our vegan garlic dip. 15

Fagottino. (1a,2,4a,9,12,13)
Baked 'Dublin Hills' goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 14

Battuta di manzo. (1a,6,12)
Hand minced Irish beef tartare, capers, taggiasche, anchovies, Dijon mustard, 'guttiau' bread. 17

Calamari fritti. (1a,6,7,8,9,12,13)
Fried calamari served with homemade vegan garlic dip.
STARTER 14 / MAIN 23

Zuppetta di cozze. (1,6,8,11,14)
Sauteed mussels, light tomato sauce, hint of chilli, toasted bread. 16

Insalata di misticanza. (2,14)
Mix leaves, feta cheese, fennel, taggiasche olives, pomegranate seeds, balsamic dressing. 16

Insalata Superpippo. (6,7,12)
Mix leaves, diced prawns, avocado, red onion, cucumber, mustard dressing. 17

Lattuga saltata. (2,3,4a,4d,10)
Panfried baby lettuce gem, hummus, goat cheese, basil pesto, walnuts. 14

Ask our staff about today's desserts

OUR SUPPLIERS

- Bread Russel street Bakery russellst.bakery
- Violetta potatoes Ballymackenny ballymackenny
- Pasta Mancini Riso San Massimo Harvestalk harvestalk
- Meat Corrigan's Drumcondra corrigans_butchers
- Organic chicken Ring's farm rings.farm
- Fish Urban Monger urbanmonger
- 'Skeaghanore' duck, Irish cheeses La rousse laroussefoods1
- Goat cheese and Fresh eggs Timmy Mc Glynn dublinhillsgoatscheese

Tagliere Sardegna. (1a,2,9,12,13)
A great selection of Sardinian craft meats and cheeses, grilled vegetables, artichokes, olives, carasau bread, honey, house-made compote and more.
24x2 ppl / 31x3 ppl / 40x4-5 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.

Pasta gluten free pasta available on request

all our pasta is homemade

Fregola ai frutti di mare. (1a,5,6,7,8,11,14)
Handmade little spherical pasta with a mix of seafood, 'datterini' tomatoes, chilli, bisque. 26

Lasagne all'emiliana. (1a,2,5,9,11,12,13)
Layers of pasta, bolognese sauce, béchamel, parmesan. 21

Culurgiones. (1a,2,11)
Handmade potato, pecorino cheese and mint ravioli with tomato and basil sauce. 24

Malloreddus alla Campidanese. (1a,5,11)
Sardinian small shell pasta, tomato sauce, onions, saffron, sausages, dill. 21

Spaghetti al ragù. (1a,11,14)
Spaghetti with slowly cooked minced Irish beef and pork 'bolognese' ragù. 20

Risotto. (2,4c,11)
San Massimo arborio rice, asparagus, Macroom buffalo ricotta, toasted hazelnut, chives. 26

Ravioli. (1a,2,5,11,14) Braised oxtail ravioli, Jerusalem artichoke cream, demi-glaze, organic orange powder. 24

Pappardelle al ragù di agnello. (1a,2,5,11,14) Pappardelle with slowly cooked lamb ragù, pecorino 'Giglio sardo' fondue. 23

Bucatini cacio, pepe e carciofi. (1a,2,11)
Bucatini with traditional 'cacio e pepe' sauce (pecorino romano, black pepper), fried artichokes hearts. 21

Paccheri alla rana pescatrice. (1a,5,6,7,8,11,14)
Paccheri with monkfish, squid ink, yellow datterini tomatoes, Cabras grey mullet roe 'bottarga', Tuscan green sauce. 27

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

Zuppa di pesce. (1a,6,7,8,11)
Seafood stew with fillet of fish, mixed shellfish, light tomato sauce, garlic toasted 'Russell street bakery' bread. 28

Filetto di manzo. [28 days dry aged] (11,14)
8oz Irish beef fillet, shimeji mushrooms, celeriac cream, oven baked salted shallots, demi-glaze. 43

Pollo. (2,3,11,14) Ring's farm free range chicken supreme filled with potato, sausage, scamorza cheese wrapped with pancetta, demi-glaze, vegetable caponata. 28

Petto d'anatra. [served pink] (1a,11,14)
Sous vide 'Skeaghanore' duck breast, truffle aubergine cream, asparagus, salted crumble, demi-glaze. 34

Orata. (4f,6,11,14)
Panfried seabream, celery cream, mix baby vegetables. 27

Patate fritte. (2,8,9) Fried chips.

Patate arrosto. Roasted potatoes.

Insalata mista. Mix salad.

Fagiolini alla 'nduja. 'nduja greenbeans.

Add
a side
+6e