



To Share

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

Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, 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.

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

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

Day Off. (1a,2,6)

Focaccia with parsley butter, Cantabrian anchovies, parsley, garlic. **18**

Tagliere di formaggi artigianali. (1a,2,9,12,13) V

Selection of cheeses with honey, homemade compote, warm focaccia, carasau bread. **16**

Starters

Crostino Croke. (1a,2,6)

Toasted bread, stracciatella, datterini tomatoes, Cantabrian anchovy. **16**

Bruschetta. (1a,2,14) V

Toasted bread, sliced 'datterini' tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. **13**

Polenta frita. (1a,2)

Fried polenta, truffle paste, spinach, crispy pancetta, gorgonzola fondue. **14**

Caprese di bufala Campana. (2) V

PDO buffalo mozzarella from Campania, vine tomatoes, basil, basil EVO oil. **14**

Burrata. (2) V

PDO burrata, red and yellow 'datterini' tomatoes, taggiasche EVO oil. **16**

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

Potatoes and mix cured meat croquette, roast pumpkin cream, vegan garlic mayo. **14**

Fagottino. (1a,2,4a,9,12,13) V

Baked "Dublin Hills" goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. **14**

Battuta di manzo. (2,6)

Hand minced beef tartare, stracciatella, Cantabrian anchovy. **18**

Calamari fritti. (1a,6,7,8,9,12,13)

Fried calamari served with homemade vegan garlic dip.

STARTER 14 / MAIN 23

Insalata di misticanza. (2) V

Mix leaves, apple stripes, pecorino cheese, poppy seeds, pumpkin seeds, Chef's special dressing. **14**

Salmon marinato. (6)

Ginger and lemon dry marinated salmon, seasonal vegetables, citronette, orange mayo, slice of orange. **16**

Pasta

gluten free pasta available on request

All our fresh egg pasta is produced by Santo.ie

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. **26**

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

Layers of pasta, bolognese sauce, béchamel, parmesan. **20**

Culurgiones. (1a,2) V

Handmade potatoes, pecorino cheese and mint ravioli with tomato and basil sauce. **24**

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

Sardinian small shell pasta, tomato sauce, onions, saffron, sausages, dill. **20**

Spaghetti al ragù. (1a,5,11,14)

Spaghetti with slowly cooked minced Irish beef and pork "bolognese" ragù. **19**

Risotto. Ask our staff for today's risotto. 23

Our risotto recipe change daily.

Ravioli. (1a,2,5) V

Porcini and asiago cheese ravioli, pumpkin cream, mushrooms. **23**

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

Pappardelle with slowly cooked wild Irish venison ragù, parsley oil. **22**

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

Bucatini 'Mancini' with traditional 'cacio e pepe' sauce (pecorino romano, black pepper), fried artichokes hearts. **21**

Linguine alla rana pescatrice. (1a,6,11)

Linguine Mancini with celeriac cream, monkfish, grey mullet roe "bottarga", dill, mint oil. **24**

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] (11,14)

Sous vide Irish lamb cutlets, roasted pumpkin cream, pan sautéed savoy cabbage, demi-glace. **31**

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

8oz grilled Irish beef fillet, sous-vide pumpkin, goat cheese drops, mushrooms and rice chips, pumpkin seeds, demi-glace. **41**

Suprema di pollo. (2,11,14)

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

Rana Pescatrice. (6,7,11,14)

Courgette wrapped monkfish fillet, bisque, mix herbs, taggiasche olives bits, dry datterini tomatoes. **28**

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

Patate arrosto. V Baby roasted potatoes.

Insalata mista. V Mix salad.

Fagiolini alla 'nduja. 'nduja greenbeans.

Add
a side
+6e

Ask our staff about today's desserts

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)