

# MENU

## STARTERS

### Polpette 'nduja e birra €13

Homemade beef and Calabrian 'nduja meatballs in a beer-braised tomato and onion sauce with Italian Rosetta bread  
G (Wheat) MK SP

### Caciocavallo fritto €12

Caciocavallo cheese fritters, in a sun-dried tomato and pepper sauce, pickled red onions, basil oil G MK SP

### Friggitelli €7 (v)(v)

Blistered Padron peppers, smoked Maldon sea salt, garlic & lemon dip

### Carpaccio di manzo €16

Carpaccio of Irish Hereford Prime beef, light lemon cream, Worcestershire sauce  
MK E

## TO SHARE

### Schiacciata €12 (v) (Vegan option also available)

Schiacciata bread served with Straciatella and confit Datterino tomatoes. G MK

### Antipasto all'italiana €20 (Vegetarian option available)

Selection of Italian cured meats and cheeses, olives, grilled vegetables, sun-dried tomato pesto served with warm selection of bread.  
G (Wheat) MK

### Burrata, pesche grigliate e datterini confit €20

Italian burrata for two, grilled peach, confit Datterino tomatoes, basil oil, toasted sourdough  
G MK SP

## SIDES €6 EACH

French Fries / Mashed Potato (MK) / Roasted Potatoes (MK) /  
Garlic Bread (G) Grilled vegetables / Sautéed  
Garlic Mushrooms (MK) / Mixed Salad

### Suppliers

Beef - Michael Joyce Farmer Co Kilkenny,  
Organic Vegetables - Glebe Organic Farm North Dublin,  
Fish - Wrights of Marino Dublin,  
Italian Products - Cordelia Foods & Italicatessen  
Chicken - Manor Farm Co Cavan

### Gluten free pasta and bread available.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M / Sesame Seeds = SS /  
Eggs = E / Fish = F / Sulphites = SP / Lupin = L / Celery = CY / Molluscs = ML /  
Soybeans = S / Peanuts = P / Nuts = N / Milk = MK

Service charge of 12.5% for parties of five or more.

*The Little Pig*  
SPEAKEASY

## MAIN COURSE

All our pasta is made fresh, in-house every morning

### Spaghettoni cacio e pepe €22

Fresh homemade spaghettoni pasta, Pecorino Romano and cracked black pepper sauce G MK

### Paccheri alla Genovese €25

Paccheri pasta, slow-cooked Irish beef and onion sauce, pecorino cheese G MK CY E

### Paccheri pistacchio e gamberi €28

Paccheri pasta with Straciatella cheese, prawns, pistachio pesto, sun-dried tomatoes, crushed pistachio G N MK SP F C

### Bucatini alla amatriciana €26

Fresh homemade bucatini pasta, crispy guanciale, tomato sauce, Pecorino Romano cheese G MK SP

### Agnolotti di agnello con sugo di arrosto €27

Handmade Agnolotti egg pasta filled with irish spring lamb, lamb and mint jus, Pecorino cream G (Wheat) E SP MK CY

### Maccheroncini con crema di peperoni €20 (v)(v)

Fresh homemade maccheroncini pasta, roasted red pepper sauce, mint oil, toasted almond flakes G N (almond)

### Controfiletto di manzo €37

Chargrilled 10oz Irish beef striploin, crispy fried onions, peppercorn sauce  
MK SP CY S

### Branzino, gazpacho e zucchini €28

Pan-seared Sea bass, chilled tomato and red pepper gazpacho, charred courgette  
F SP

### Sovracosce di pollo €28

Chargrilled chicken thighs, organic Irish roasted potatoes, lemon-parsley vinaigrette  
MK SP

### Costina di manzo €30

Slow-braised beef short rib, creamy potato purée, red wine jus drizzle MK CY SP

## DESSERT

### Panna cotta ai frutti di bosco €10

Vanilla panna cotta served with red berry coulis  
MK MF CY

### Cheesecake al pistacchio €10

Fresh pistacchio cheesecake served with chocolate sauce  
G MK E N (Pistacchio)

### Tiramisu €10

Traditional Italian dessert with layers of Ladyfinger pastries, coffee and Mascarpone cream  
MK E G (Wheat) N

### Cheesecake al cioccolato vegana €10 (v)(v)

Vegan cheesecake with smooth, dairy-free Belgian chocolate.  
G (Wheat)

### Cheese board €20 (To share)

Selection of Italian cheese, Caciocavallo, Gorgonzola, Pecorino, Caciotta served with chutney, honey and crackers  
G (Wheat) MK