

Our Pizzas are made to the standards of the Assozione Vera Pizza Napoletan with 5 Stagioni 00 flour, San Marzano tomatoes, Mozzarella di buffalo where possible, slow proven dough & a wood fired oven, cooking at over 450°C.

STARTERS

- BELLA & BRAVA ANTIPASTI PLATE (2/4 PEOPLE)**  **19.70 / 26.50**
Mixed salami, sfizi & sourdough toast (Vegetarian & Vegan option available)
- MARINATED TOMATO BRUSCHETTA**  **12.50 / 15.50**
Add buffalo mozzarella for 3 euros
- MUSSELS**  **15**
Killybegs mussels in a tomato & řduja broth with garlic, chilli, parsley, grilled lemon & sourdough toast
- CRISPY ARANCINI**  **14.90**
Spinach and Ricotta s/w tomato Ragu, topped with grated parmesan
- TAGLIATA SALAD**  **17**
Lightly seared fillet steak with rocket, chopped cherry tomatoes, shaved Parmesan & balsamic reduction
- GOATS CHEESE & POACHED PEAR SALAD**  **15**
Warm goats cheese and poached pear salad, parma ham, mixed leaves, toasted walnuts & locally sourced honey
- BOCCONCINI**  **15.50**
Baby buffalo mozzarella bread crumbed, served with marinara sauce topped with grated parmesan, rocket and Balsamic Reduction.

PASTA / RISOTTO

- FUSILLI BOLOGNESE**  **18.50**
Slow braised beef & pork ragu topped with fresh basil and grated parmesan
- ORECCHIETTE**  **19.50**
Crumbled Tuscan sausage in a řduja cream sauce, fresh chilli & grated Parmesan
- ASPARAGUS & PISTACHIO RISOTTO**  **19**
Finished with lemon zest and grated Parmesan
- TAGLIATELLE FRUTTI DI MARE**  **28.50**
Gambas & Mussels, roasted cherry tomatoes, garlic, chilli, and parsley
- CONCHIGLIONI**  **25**
Stuffed with spinach & ricotta baked in our woodfire oven. With a cheese fonduta, topped with crispy pancetta

WOOD FIRED

- 10 OZ FILLET STEAK** **40.50**
Tenderstem broccoli, cherry vine tomatoes & home-cut chips and a choice of sauce
- 16 OZ T-BONE STEAK** **40.50**
Tenderstem broccoli, cherry vine tomatoes & home-cut chips and a choice of sauce
- FILLET STEAK SANDWICH**  **27**
Sauteed onions & mushrooms, mozzarella, rocket, our home-made ciabatta & home cut chips, garlic aioli dip
- ALL BEEF AND PORK IS IRISH & SOURCED LOCALLY**

SIDES

- BOWL OF MIXED OLIVES**  **10**
With Selection of dips & sourdough Toast
- 9" GARLIC BREAD**  **12 / 14**
Add cheese for 2 euros 
- SOURDOUGH TOAST**  **2.50**
- ROCKET AND PARMESAN SALAD**  **5**
- MIXED SALAD**  **5**
- HOME CUT FRIES**  **6**
- DIRTY FRIES (Topped with bolognese + mozzarella)**  **9**

PIZZA

NAPOLI Classic toppings from the home of pizza

- MARGHERITA D.O.C**  **15.50**
Tomato sauce, buffalo mozzarella, parmesan, olive oil & basil
- CAPRICCIOSA**  **16.50**
Tomato sauce, mozzarella, ham, mushroom, black olives & artichoke
- QUATTRO FORMAGGI**  **17**
Mozzarella, gorgonzola, provolone, parmesan, toasted walnuts & poached pear, rocket, parma ham
- CALZONE**  **17**
Mozzarella, plum tomatoes, salami, basil, black pepper in a folded pizza topped with tomato sauce
- BIANCA**  **17**
Mozzarella, garlic, plum tomatoes, parma ham, rocket and shaved parmesan
- CAPRESE**  **17.50**
Tomato sauce, oregano, cherry tomatoes, cracked black pepper, sea salt, buffalo mozzarella, rocket, basil & home-made basil pesto
- VEGETARIAN**  **16**
Tomato sauce, mozzarella and mixed seasonal vegetables
- SICILIANO**  **17**
Tomato sauce, mozzarella, capers, anchovies, black olives, garlic & oregano
- DOUBLE PEPPERONI**  **17.50**
Tomato sauce, mozzarella & spicy pepperoni

HOUSE CREATIONS

- JACK THE DEVIL (EXTRA SPICY)**  **18**
Tomato sauce, buffalo mozzarella, pepperoni, spicy salami, řduja, fresh chilli, rocket & olive oil
- BRAVA**  **18**
Tomato sauce, buffalo mozzarella, salsiccia, řduja, red onion, oregano, shaved parmesan & basil
- LAURA**  **18**
Tomato sauce, mozzarella, pepperoni, salami, roast red peppers & Parma ham
- DANNY**  **20**
Mozzarella, salsiccia, mushrooms, řduja, provolone, burrata stracciatella, shaved parmesan & basil
- THE BOSS**  **21**
Mozzarella, crumbled Tuscan sausage, onions, mushrooms, řduja, shaved parmesan, topped basil w/ chimichurri
- BOB**  **18**
Tomato sauce, mozzarella, ham, pancetta, garlic & parmesan
- BEN**  **18**
Tomato sauce, mozzarella, pepperoni, roasted red peppers, caramelised red onion, garlic and basil
- LEO**  **21**
Mozzarella, sliced fillet steak, mushrooms, red onion, chimichurri and shaved parmesan
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| EXTRAS | VEGETABLE | 2 | CHEESE | 3 |
| | MEAT | 3 | BUFFALO MOZZARELLA | 3 |

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WINE

WHITE

2019 Torre del Falasco' Garganega Italy 🍷	8.90 / 29.50
2019 Planalto Douro Branco, casa ferreirinha, Portugal 🍷	9 / 34.20
2019 Grillo, vigneti zabu, Sicily, Italy 🍷	35.20
2019 Picpoul de pinet, France 🍷	35.70
2025 100% Sauvignon Blanc, Tinpot Hut, New Zealand 🍷	40

ROSE

2019 Pinot Grigio rosato, ponte pietra, Veneto Italy 🍷	8.90 / 29.50
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PROSECCO

Nv prosecco frizzante Ca' di alte, Veneto, Italy 🍷	9 / 29.50
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RED

2019 Torre del falasco, Corvina, Veneto, Italy 🍷	8.90 / 29.50
2018 Mendoza Malbec, Kaiken classic, Argentina 🍷	9.10 / 34.20
2019 Vinho Regional Lisboa Tinto, Evaristo, Portugal 🍷	34.70
2016 Rioja crianza, gran domino, Spain 🍷	35.20
2023 Bedoba Saperavi Eastern Georgia. 100% Saperavi 🍷	40

DRINKS

BEERS

Pint Peroni / Half pint 🍷🍷	7.10 / 4.50
Pint Guinness / Half Pint 🍷🍷	6.10 / 4.10
Peroni Red 🍷🍷	7.40
Ichnusa 🍷🍷	7.70
Peroni 00% 🍷🍷	5.70
Kopparberg Strawberry & Lime 🍷🍷	7

SOFT DRINKS

SAN PELLEGRINO Aranciatta / Limonata / Aranciata Rossa	3.15
Coke / Diet Coke / Coke Zero	3
San Pellegrino sparkling / Panna Still	4

COFFEE

Espresso	2.50
Double Espresso	3
Macchiato ⓘ	2.50
Americano	3
Cappucino ⓘ	3.20
Caffe Latte ⓘ	3.20
Caffe Mocha ⓘ	3.50
Hot Chocolate ⓘ	3.30
Tea	2.50

DESSERTS

WARM CHOCOLATE BROWNIE 🍷🍷🍷 Topped with vanilla ice cream and homemade caramel sauce	9
VANILLA PANNA COTTA ⓘ Mixed berry compote	9
AFFOGATO 🍷🍷🍷 A hot shot of espresso topped with chocolate ice cream, amaretto liqueur & crumbled amaretti biscuit	9
TIRAMISU 🍷🍷🍷 Italian sponge with marsala liqueur coffee & fresh vanilla mascarpone cream	9
DARK CHOCOLATE MOUSSE 🍷🍷🍷 Dark chocolate mousse, vanilla mascarpone cream topped with crumbled pistachio	9
ADDED SCOOP OF ICE CREAM ⓘ	2.50

DIPS

GARLIC AIOLI ⓘ	2.50
ÑDUJA MAYO ⓘ	2.50
BALSAMIC REDUCTION	2.50
GARLIC OIL	2.50
CHILLI FLAKES	1.50
PEPPERCORN SAUCE ⓘ	4.50

OPENING HOURS

THURSDAY	5:00 - 9:00pm
FRIDAY	5:00 - 9:30pm
SATURDAY	5:00 - 9:30pm
SUNDAY	5:00 - 8:00pm