

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**

<b>BELLA &amp; BRAVA ANTIPASTI PLATE (2 PEOPLE)</b>	<b>19.70</b>
Mixed salami, sfizi & sourdough toast (Vegetarian & Vegan option available)	
<b>MARINATED TOMATO BRUSCHETTA</b>	<b>12.50 / 14.50</b>
Add buffalo mozzarella for 2 euros	
<b>MUSSELS</b>	<b>14.50</b>
Killybegs mussels in a tomato & white wine broth with garlic, chilli, parsley, grilled lemon & sourdough toast	
<b>CRISPY ARANCINI</b>	<b>14.50</b>
Marinara Ragu, truffle oil & provolone cheese	
<b>TAGLIATA SALAD</b>	<b>16.90</b>
Lightly seared fillet steak with rocket, chopped cherry tomatoes, shaved Parmesan & balsamic reduction	
<b>GOATS CHEESE &amp; POACHED PEAR SALAD</b>	<b>14.90</b>
Warm goats cheese and poached pear salad, parma ham, mixed leaves, toasted walnuts & locally sourced honey	
<b>OVEN BAKED BURRATA</b>	<b>15.50</b>
Confit cherry tomatoes, ñduja & sourdough toast	

**PASTA / RISOTTO**

<b>RIGATONI BOLOGNESE</b>	<b>18.50</b>
Slow braised beef & pork ragu topped with fresh basil and parmesan	
<b>PACCHERI</b>	<b>19.50</b>
Crumbled Tuscan sausage in a ñduja cream sauce, fresh chilli & shaved Parmesan	
<b>PORCINI MUSHROOM RISOTTO</b>	<b>18.50</b>
Provolone, rocket, shaved Parmesan and a drizzle of truffle oil	
<b>LINGUINI FRUTTI DI MARE</b>	<b>28.50</b>
Gambas, mussels and squid, roasted cherry tomatoes, white wine, garlic, chilli & parsley	
<b>CONCHIGLIONI</b>	<b>25</b>
Stuffed with fig & gorgonzola baked in the woodfire oven in a cheese fonduta with pancetta crisps	

**WOOD FIRED**

<b>10 OZ FILLET STEAK</b>	<b>39</b>
Tenderstem broccoli, cherry vine tomatoes & home-cut chips	
<b>16 OZ T-BONE STEAK</b>	<b>39</b>
Tenderstem broccoli, cherry vine tomatoes & home-cut chips	
<b>FILLET STEAK SANDWICH</b>	<b>26</b>
Sauteed onions & mushrooms, mozzarella, rocket, garlic aioli served on our home-made ciabatta & home cut chips	
<b>ALL BEEF AND PORK IS IRISH &amp; SOURCED LOCALLY</b>	

**SIDES**

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

**PIZZA**

**NAPOLI** Classic toppings from the home of pizza

<b>NAPOLETANA</b>	<b>14</b>
Tomato sauce, oregano, olive oil & basil	
<b>MARGHERITA D.O.C</b>	<b>15.50</b>
Tomato sauce, buffalo mozzarella, parmesan, olive oil & basil	
<b>CAPRICCIOSA</b>	<b>16.50</b>
Tomato sauce, mozzarella, ham, mushroom, black olives & artichoke	
<b>QUATTRO FORMAGGI</b>	<b>17</b>
Tomato sauce, mozzarella, gorgonzola, provolone, parmesan, toasted walnuts & a drizzle of honey	
<b>CALZONE</b>	<b>17</b>
Mozzarella, plum tomatoes, salami, basil, black pepper in a folded pizza topped with tomato sauce	
<b>BIANCA</b>	<b>17</b>
Mozzarella, garlic, plum tomatoes, parma ham, rocket and shaved parmesan	
<b>CAPRESE</b>	<b>17.50</b>
Tomato sauce, oregano, cherry tomatoes, cracked black pepper, sea salt, buffalo mozzarella, rocket, basil & home-made basil pesto	
<b>VEGETARIAN</b>	<b>16</b>
Tomato sauce, mozzarella and mixed seasonal vegetables	
<b>SICILIANO</b>	<b>17</b>
Tomato sauce, mozzarella, capers, anchovies, black olives, garlic & oregano	
<b>DOUBLE PEPPERONI</b>	<b>17.50</b>
Tomato sauce, mozzarella & spicy pepperoni	

**HOUSE CREATIONS**

<b>JACK THE DEVIL (EXTRA SPICY)</b>	<b>18</b>
Tomato sauce, buffalo mozzarella, pepperoni, spicy salami, ñduja, fresh chilli, rocket & olive oil	
<b>BRAVA</b>	<b>18</b>
Tomato sauce, buffalo mozzarella, salsiccia, ñduja, red onion, oregano, shaved parmesan & basil	
<b>LAURA</b>	<b>18</b>
Tomato sauce, mozzarella, pepperoni, salami, roast red peppers & Parma ham	
<b>DANNY</b>	<b>20</b>
Mozzarella, salsiccia, mushrooms, ñduja, provolone, burrata stracciatella, shaved parmesan & basil	
<b>THE BOSS</b>	<b>21</b>
Mozzarella, crumbled Tuscan sausage, onions, mushrooms, ñduja, shaved parmesan, topped basil w/ chimichurri	
<b>BOB</b>	<b>18</b>
Tomato sauce, mozzarella, ham, pancetta, garlic & parmesan	
<b>BEN</b>	<b>18</b>
Tomato sauce, mozzarella, pepperoni, roasted red peppers, caramelised red onion, garlic and basil	
<b>LEO</b>	<b>21</b>
Mozzarella, sliced fillet steak, mushrooms, red onion, chimichurri and shaved parmesan	
<b>EXTRAS</b>	
VEGETABLE <b>2</b>	CHEESE <b>3</b>
MEAT <b>3</b>	BUFFALO MOZZARELLA <b>3.50</b>

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**WINE**

**WHITE**

2019 Torre del Falasco' Garganega Italy 🍷	8.80 / 29.20
2019 Planalto Douro Branco, casa ferreirinha, Portugal 🍷	8.90 / 34.20
2019 Grillo, vigneti zabu, Sicily, Italy 🍷	35.20
2019 Picpoul de pinet, France 🍷	35.70
2022 Menetou salon France (Sancerre) 🍷	42.70

**ROSE**

2019 Pinot Grigio rosato, ponte pietra, Veneto Italy 🍷	8.80 / 29.20
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**PROSECCO**

Nv prosecco frizzante Ca' di alte, Veneto, Italy 🍷	8.80 / 29.20
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**RED**

2019 Torre del falasco, Corvina, Veneto, Italy 🍷	8.80 / 29.20
2018 Mendoza Malbec, Kaiken classic, Argentina 🍷	9 / 34.20
2019 Vinho Regional Lisboa Tinto, Evaristo, Portugal 🍷	34.70
2016 Rioja crianza, gran domino, Spain 🍷	35.20
2022 Vina Grande, Portugal 🍷	41.70

**DRINKS**

**BEERS**

Pint Peroni / Half pint 🍷🍷	6.80 / 4.30
Pint Guinness / Half Pint 🍷🍷	6.90 / 4
Peroni Red 🍷🍷	7.40
Ichnusa 🍷🍷	7.70
Peroni 00% 🍷🍷	5.70
Kopparberg Strawberry & Lime 🍷🍷	6.95

**SOFT DRINKS**

<b>SAN PELLEGRINO</b> 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**

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

**DIPS**

<b>GARLIC AIOLI</b> 🍷	2.50
<b>ÑDUJA MAYO</b> 🍷	2.50
<b>BALSAMIC REDUCTION</b>	2.50
<b>GARLIC OIL</b>	2.50
<b>CHILLI FLAKES</b>	1.50
<b>PEPPERCORN SAUCE</b> 🍷	4.50

**OPENING HOURS**

<b>WEDNESDAY</b>	5:00 - 9:00pm
<b>THURSDAY</b>	5:00 - 9:00pm
<b>FRI-SAT</b>	5:00 - 9:30pm
<b>SUNDAY</b>	5:00 - 8:00pm
<b>BANK HOLIDAYS</b>	5:00 - 8:00pm