

Stone Oven Pizzeria

feel like in italy

// Choose your pizza: Neapolitan Pizza or Black Pinsa? //

[NEAPOLITAN PIZZA] Our Pizza chef Vito Manzari is happy to introduce his pizza in Ireland. His dough is subject to 70% hydration and a slow maturation (between 36 and 48 hours) to ensure the development of aromas, flavors and above all high digestibility. We use Dallagiovanna flour Napoletana 2.0, awarded Italian flour made exclusively with Italian grains and highly recommended by AVPN (Associazione Verace Pizza Napoletana).

[BLACK PINSA] The "Pinsa" is an ancient Roman recipe for preparing a rectangular shaped pizza made with a special blend of flours (wheat, rice and soya flour) which results in a crunchy crust and soft centre. Thanks to an high hydration of the dough, a slow maturation, the Pinsa has a very high digestibility and is lower in carbohydrates and fat. Our version is just black, made adding vegetable charcoal to the pizza dough, 100% natural. [Just +1e]

Agrodolce. (1a,2,9,12,13) Yellow datterino tomato sauce, *fiordilatte* mozzarella, sausage, fried aubergine, 24 months aged parmesan shavings, basil. 17*

Olivia. (1a,2,9,12,13)  Tomato sauce, *fiordilatte* mozzarella, semi sundried tomatoes, fried aubergines, artichokes. 14

Regina Margherita. (1a,2,9,12,13) Tomato sauce, PDO buffalo mozzarella, cured ham, 24 months aged parmesan shavings, basil. 17*

Bruto. (1a,2,9,12,13) White pizza with *fiordilatte* mozzarella, pancetta, potatoes, red onions. 14

Salsiccia e friarielli. (1a,2,9,12,13) White pizza with *fiordilatte* mozzarella, spicy broccoli rabe, sausages. 14

Dario Fo'. (1a,2,6,9,12,13) Tomato sauce, PDO buffalo mozzarella, anchovies, taggiasche olives, capers, oregano. 15


Calabrese. (1a,2,9,12,13)  Tomato sauce, *fiordilatte* mozzarella, spicy 'nduja sausage paste, taggiasche olives, red onions. 15

Pepericcia. (1a,2,9,12,13)  Tomato sauce, *fiordilatte* mozzarella, sausages, mixed peppers, pecorino, fresh chilli. 15

Asti. (1a,12,13) White pizza with *fiordilatte* mozzarella, rocket salad, cured ham, 'datterini' tomatoes, 24 months aged parmesan shavings. 17*

Fenice. (1a,2,4b,9,12,13) White pizza with *fiordilatte* mozzarella, taleggio cheese, cured ham, a whole PDO burrata, toasted almonds, mix peppers cream. 18*

Torino. (1a,2,9,12,13)  Tomato sauce, *fiordilatte* mozzarella, semi sundried tomatoes, rocket salad, "Dublin Hills" goat cheese. 16

Vulcano. (1a,2,9,12,13)  Tomato sauce, *fiordilatte* mozzarella, scamorza cheese, spicy ventricina salamino, mixed peppers. 14

Trevigiana. (1a,2,9,12,13) White pizza with *fiordilatte* mozzarella, radicchio, gorgonzola, speck, mushrooms. 17*


Capricciosa. (1a,2,9,12,13) Tomato sauce, *fiordilatte* mozzarella, taggiasche olives, oyster mushrooms, artichokes, cooked ham, salame. 18*

Deep Purple. (1a,2,9,12,13) Purple potato cream with *fiordilatte* mozzarella, scamorza cheese, crispy guanciale, basil. 18*

Tartufata. (1a,2,9,12,13) White pizza with *fiordilatte* mozzarella, truffle cream, cured ham, parmesan shavings. 18*

Parmigiana 2.0. (1a,2,9,12,13)  Tomato sauce, *fiordilatte* mozzarella, fried aubergines, grated parmesan, parmesan shavings, basil. 16

Traditional pizza always available:

Marinara (1a,9,12,13)  10 | **Margherita** (1a,2,9,12,13)  12 | **Calzone** (1a,2,9,12,13) 14

Prosciutto e funghi (1a,2,9,12,13) 13 | **Four cheese** (1a,2,9,12,13)  15

Diavola (1a,2,9,12,13)  13



// Pizza Culture // The word pepperoni in Italian has no meaning.

We have a similar word, 'peperoni' (just one 'p') that means 'peppers'. In Italian culture what is usually called by pepperoni from people coming from the US is **Pizza Diavola**, a Margherita with spicy salamino.



TUESDAY DEAL

Join us every
Tuesday from 5pm.

A FREE* PIZZA
for every bottle of
wine purchased.

Doesn't apply for take away wine bottles.

* pizzas with the star are 3.00 euro extra with TUESDAY DEAL

For groups of 6 people or more, a discretionary 10% service charge will be applied - we don't split bills

 vegetarian /  gluten free /  spicy /  Sardinian dishes

Allergens: 1. Cereals containing gluten, 1a Wheat / 2. Milk products / 3. Peanuts / 4. Nuts, 4a walnuts, 4b almonds, 4c hazelnut, 4d cashew nuts / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeryiac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)

Suppliers list: Fish / Sustainable Seafood Ireland (ig: ssi_wholesale), Meat / Corrigan's Drumcondra (ig: corrigans_butchers) Goat cheese, Fresh eggs / Timmy Mc Glynn (ig: dublinhillsgoatscheese), Fresh pasta, Bread / Santo (ig: santo.dublin)

