

Stone Oven Pizzeria

feel like in italy

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

[NEAPOLITAN] Our Pizza chef Vito Manzari is happy to introduce his pizza in Ireland. His dough is subject to 70% hydratation 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 hydratation 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, Sardinian 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, grated pecorino, fresh chilli. 15

Asti. (1a,12,13)

White pizza with *fiordilatte* mozzarella, rocket salad, Sardinian cured ham, 'datterini' tomatoes, 24 months aged parmesan shavings. 17*

Torino. (1a,2,9,12,13)

Tomato sauce, *fiordilatte* mozzarella, semi sundried tomatoes, rocket salad, "Dublin Hills" goat cheese. 16

Sud. (1a,2,9,12,13)

Yellow datterino tomato sauce, PDO buffalo mozzarella, spicy 'nduja sausage paste, basil, stracciatella, fresh chilli. 18*

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

Trulla. (1a,2,9,12,13)

White pizza with *fiordilatte* mozzarella, basil, artichokes, pancetta, a whole PDO burrata. 17*

Capricciosa. (1a,2,9,12,13)

Tomato sauce, *fiordilatte* mozzarella, taggiasche olives, oyster mushrooms, artichokes, cooked ham, salame. 18*

Ortolana. (1a,2,9,12,13)

Tomato sauce, *fiordilatte* mozzarella, courgettes, fried aubergines, mixed peppers, oregano. 15

Tartufata. (1a,2,9,12,13)

White pizza with *fiordilatte* mozzarella, truffle cream, Sardinian 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

Trinacria. (1a,2,4b,9,12,13)

White pizza with *fiordilatte* mozzarella, semi-dried tomatoes, fried aubergines, sausage, almonds flakes, salted ricotta. 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

Diavola (1a,2,9,12,13)  13 | **Four cheese** (1a,2,9,12,13)  15

TUESDAY DEAL

Join us every Tuesday from 5pm. A **FREE* PIZZA** for every bottle of wine purchased.

[* pizzas with the star are 3.00 euro extra with TUESDAY DEAL // Doesn't apply for take away wine bottles.]

MYMENU DEAL - FROM NOW THIS IS YOUR PERSONAL MENU

Take care of it and don't share it with anybody. Use it again next time! Less waste of paper and more money in your pocket. Come back with it, **show us this menu at your arrival** and enjoy a **15% OFF** on your bill!

[valid until 30-10-2023 **not valid with Tuesday Deal]

LEAVE US



A RATING

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

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

 vegetarian /  gluten free
 spicy /  Sardinian dishes