



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

[NEAPOLITAN] Our pizza chef, Vito Manzari, is thrilled to bring his pizza to Ireland. Our dough is crafted using a unique blend of two flours, Type 1 and Type 0, resulting in the creation of a preferment known as "biga" imparts a rich, melt-in-your-mouth flavor and excellent digestibility to our dough. We exclusively utilize the acclaimed Dallagiovanna flours: Neapolitana 2.0 and Uniqua Type 1 flour, both of which come highly recommended by the 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 +1€]

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

Yellow datterino tomato sauce, fiordilatte mozzarella, sausage, fried aubergine, 24 months aged parmesan shavings, basil. **18***

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

Tomato sauce, fiordilatte mozzarella, semi sundried tomatoes, fried aubergines, artichokes. **15**

Regina Margherita. (1a,2,9,12,13)

Tomato sauce, PDO buffalo mozzarella, Sardinian cured ham, 24 months aged parmesan shavings, basil. **18***

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

White pizza with fiordilatte mozzarella, coppa-style pancetta, potatoes, red onions. **15**

Salsiccia e friarielli. (1a,2,9,12,13)

White pizza with fiordilatte mozzarella, spicy broccoli rabe, sausages. **15**

Dario Fo'. (1a,2,6,9,12,13)

Tomato sauce, PDO buffalo mozzarella, anchovies, taggiasche olives, capers, oregano. **16**

Calabrese. (1a,2,9,12,13)  Tomato sauce, fiordilatte mozzarella, spicy 'nduja sausage paste, taggiasche olives, red onions. **16**

Pepericcia. (1a,2,9,12,13)  Tomato sauce, fiordilatte mozzarella, sausages, mixed peppers, grated pecorino, fresh chilli. **16**

Asti. (1a,12,13)

White pizza with fiordilatte mozzarella, rocket salad, Sardinian cured ham, 'datterini' tomatoes, 24 months aged parmesan shavings. **18***

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

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

Cacio e pepe 2.0. (1a,2,9,12,13)

White pizza with fiordilatte mozzarella, pecorino and black pepper cream, coppa-style pancetta, basill. **17**

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

Tomato sauce, fiordilatte mozzarella, scamorza cheese, spicy ventricina salamino, mixed peppers. **15**

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

White pizza with fiordilatte mozzarella, basil, artichokes, coppa-style pancetta, a whole PDO burrata. **18***

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

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

Tre Pomodori. (1a,2,9,12,13)

Basil sauce, fiordilatte mozzarella, red and yellow 'datterini' tomatoes, vine tomato chips, basil, parmesan shavings. **16**

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. **17**

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

Tomato sauce, fiordilatte mozzarella, semi sundried tomatoes, rocket salad, "Dublin Hills" goat cheese. **17**

Traditional pizza always available:

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

Calzone. (1a,2,9,12,13) **16** | **Prosciutto e funghi.** (1a,2,9,12,13) **15**

Diavola. (1a,2,9,12,13)  **15** | **Four cheese.** (1a,2,9,12,13)  **16**

TUESDAY DEAL

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

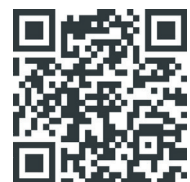
[* pizzas with the star are 3.00 euro extra with TUESDAY DEAL // Doesn't apply for take away wine bottles.]

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 16-03-2024 **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 hazelnut, 4d cashew nuts / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeryac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)

 vegetarian /  gluten free
 spicy /  Sardinian dishes