

## STONE OVEN PIZZERIA

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

#### -[NEAPOLITAN PIZZA]

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 flavour and excellent digestibility to our dough. We exclusively utilize the acclaimed Dallagiovanna flours: Napoletana 2.0 and Uniqua Type 1, 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 a high hydration of the dough, a slow maturation and the use of natural sour dough, 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 extra}**

**Margherita** / Tomato sauce, fiordilatte mozzarella, basil. **18**

**Diavola** / Tomato sauce, fiordilatte mozzarella, spicy 'ventricina' salame. **20**

**Capricciosa** / Tomato sauce, fiordilatte mozzarella, taggiasche olives, oyster mushrooms, artichokes, cooked ham, salame **23**

**Prosciutto e funghi** / Tomato sauce, fiordilatte mozzarella, cooked ham, mushrooms **20**

**Four cheese** / White pizza with four different cheeses. **20**

**Bruto** / White pizza with fiordilatte mozzarella, pancetta, potatoes, red onions **21**

**Olivia** / Tomato sauce, fiordilatte mozzarella, semi sundried tomatoes, aubergines, artichokes. **20**

**Salsiccia e friarielli** / White pizza with fiordilatte mozzarella, spicy broccoli rabe, sausages. **21**

**Calabrese** / Tomato sauce, fiordilatte mozzarella, spicy 'nduja sausage paste, taggiasche olives, red onions. **21**

**Manifesto** / Basil pesto base, fiordilatte mozzarella, sundried tomatoes, red onions, rocket, feta cheese. **22**

**Pepericcia** / Tomato sauce, fiordilatte mozzarella, sausages, mixed peppers, pecorino, fresh chilli. **21**

**Asti** / White pizza with mozzarella, rocket, cured ham, cherry tomatoes, 24 months aged parmesan tuile. **23**

**Parmigiana 2.0** / Tomato sauce, fiordilatte mozzarella, fried aubergines, grated parmesan, parmesan shavings, basil **21**

**Torino** / Tomato sauce, fiordilatte mozzarella, semi sundried tomatoes, rocket salad, "Dublin Hills" goat cheese. **20**

**Vulcano** / Tomato sauce, spicy salamino, scamorza, mixed peppers. **21**

For group of 6 people or more, a discretionary 10% service charge will be applied. Allergens: All 14 allergens are openly used throughout our kitchen; trace amounts may be present at all stages of cooking, please ask your server for more.