



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

**[NEAPOLITAN]** Our pizza chef, Vito Manzari, is delighted to bring his passion for authentic Italian pizza to Ireland. At the heart of our pizza is a carefully crafted dough, made using a traditional biga preferment. This technique enhances the depth of flavor, creates an irresistibly light and airy texture, and ensures exceptional digestibility. We take pride in using only the finest ingredients, including the renowned Dallagiovanna Napoletana 2.0 Type 0 flour. Highly recommended by the AVPN (Associazione Verace Pizza Napoletana), this premium flour allows us to achieve a perfectly balanced dough—soft, flavorful, and true to the Neapolitan tradition. From the first bite to the last, we invite you to experience the artistry and passion behind every pizza we make.

**[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, 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€]**

## Classic Pizzas

### **Marinara.** (1a,9,12,13)

Tomato sauce base, garlic, oregano, basil. 13

### **Margherita.** (1a,2,9,12,13)

Tomato sauce base, fiordilatte mozzarella, basil. 15

### **Prosciutto e funghi.** (1a,2,9,12,13)

Tomato sauce base, cooked ham, mushrooms. 17

### **Diavola.** (1a,2,9,12,13)

Tomato sauce base, fiordilatte mozzarella, 'spicy ventricina' salame. 17

### **Olivia.** (1a,2,8,9,12,13)

Tomato sauce base, fiordilatte mozzarella, semi-dried tomatoes, fried aubergines, artichokes. 17

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

Tomato sauce base, PDO buffalo mozzarella, Sardinian cured ham, 24 months aged parmesan shavings, basil. 19\*

### **Calabrese.** (1a,2,9,12,13)

Tomato sauce base, fiordilatte mozzarella, spicy 'nduja sausage paste, taggiasche olives, red pan-fried onions. 18

### **Pepericcia.** (1a,2,9,12,13)

Tomato sauce base, fiordilatte mozzarella, sausages, mixed peppers, grated pecorino, fresh chilli. 18

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

Tomato sauce base, fiordilatte mozzarella, taggiasche olives, champignon mushrooms, artichokes, cooked ham, salame. 20\*

## Signature Pizzas

### **Mortazza.** (1a,2,4e,9,12,13)

Pistachio pesto base, smoked provola, mortadella, stracciatella, pistachio crumbs. 22\*

### **Franco.** (1a,2,4a,9,12,13)

Walnuts pesto base, scamorza cheese, pan-fried porcini mushrooms, sausage, 24 months aged Parmesan shavings, basil. 20\*

### **Granada.** (1a,2,9,12,13)

Asparagus cream base, marinated asparagus, crispy guanciale, smoked stracciatella, pomegranate seeds. 20\*

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

Yellow 'datterino' Tomato sauce base, PDO buffalo mozzarella, spicy 'nduja sausage paste, basil, stracciatella, fresh chilli. 19\*

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

Truffle cream base, fiordilatte mozzarella, Sardinian cured ham, parmesan shavings. 21\*

### **Sicilian sunset.** (1a,2,8,9,12,13)

Roasted tomatoes sauce based, smoked provola, fried aubergine, salted ricotta, basil. 18

vegetarian / gluten free / spicy / Sardinian dishes

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 pine nuts, 4e pistachio, 4f cashew / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeryiac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)

### **Manifesto.** (1a,2,4d,9,11,13)

Basil pesto base, fiordilatte mozzarella, semi-dried tomatoes, red pan-fried onions, rocket salad, feta cheese. 18

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

Tomato sauce base, fiordilatte mozzarella, scamorza cheese, spicy ventricina salame, mixed peppers. 17

### **Parmigiana 2.0.** (1a,2,8,9,12,13)

Tomato sauce base, fiordilatte mozzarella, fried aubergines, grated parmesan, parmesan shavings, basil. 19

### **Ispanica.** (1a,2,4d,6,8,9,12,13)

Tomato sauce base, after cooking: PDO buffalo mozzarella, Cantabrian anchovies, basil pesto, fried basil. 20\*

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

Tomato sauce base, fiordilatte mozzarella, semi-dried tomatoes, rocket salad, 'Dublin Hills' goat cheese. 18

### **Diego.** (1a,2,6,9,12,13)

Tomato sauce base, PDO buffalo mozzarella, anchovies, taggiasche olives, capers, oregano. 18

### **Calzone.** (1a,2,9,12,13)

Folded pizza, fiordilatte mozzarella, tomato sauce, ham, mushrooms. 18

### **Acciughina.** (1a,6,9,12,13)

Tomato sauce base, semi-dried tomatoes, taggiasche olives, capers, Cantabrian anchovies, garlic, basil. 20\*

## White Pizzas

### **Four cheese.** (1a,2,9,12,13)

Fiordilatte mozzarella base, parmesan, smoked cheese, gorgonzola. 18

### **Asti.** (1a,2,9,12,13)

Fiordilatte mozzarella base, rocket salad, Sardinian cured ham, 'datterini' tomatoes, 24 months aged parmesan shavings. 21\*

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

Fiordilatte mozzarella base, coppa-style pancetta, potatoes, red pan-fried onions. 17

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

Fiordilatte mozzarella base, spicy broccoli rabe, sausages. 17

// Our Deals //

### **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 01-11-2025 \*\*not valid with Tuesday Deal]