



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLITANA

PROUD TO BE THE FIRST PIZZERIA IN IRELAND  
AWARDED WITH CERTIFICATION FROM NAPLES  
(ASSOCIAZIONE VERACE PIZZA NAPOLITANA)



WE ARE DEDICATED TO PRESERVING AND SPREADING THE CULTURE OF REAL NEAPOLITAN WOODFIRED PIZZA. NEAPOLITAN PIZZA DOUGH SHOULD BE UN CUT. SOFT AND NOT CRISPY. OURS IS LEAVENED AND MATURED FOR OVER 24 HOURS SPECIFIC TO TRUE NEAPOLITAN PIZZA TO ENSURE MAXIMUM DIGESTIBILITY. BUON APPETITO!

## STARTER - ANTIPASTI

- Minestrone (v) (vegan)**  
Made with seasonal farm vegetables and cannellini beans 9 9.95
- Arancini (v)**  
Deep fried rice balls stuffed with mozzarella, served with marinara sauce 1, 7, 9, 12 12.95
- Goats cheese salad (v)**  
Goats cheese with mixed leaves, fresh beetroot, apple and walnuts 7, 8, 12 13.95
- Bruschetta Sicilia (v) (vegan)**  
Home baked Forno 500° bread, sweet baby cherry tomatoes and diced onion 1, 12 13.95
- Cozze con N'duja**  
Fresh mussels cooked with spicy N'duja and Datterini tomatoes. 1, 2, 12, 14 13.95
- Calamari & vegetable Fritti**  
Deep fried calamari rings with vegetable fritti, chilli and tomato dip 1, 12, 14 14.50
- Gamberi al Dattero**  
Grilled prawns, Datterino tomato 1, 2, 9, 12 14.50
- Caprese salad (v)**  
Caprese salad with buffalo mozzarella, torpedino tomato and basil 7, 8 14.95
- Antipasto Misto (for 2)**  
Mixed cured meats, 24 month Parma ham, formaggio, Forno 500° focaccia 1, 7, 8, 12 23.95

- SIDES** 1, 12
- Forno 500° garlic bread 6.50
- Garlic bread with Fior di latte cheese 8.50
- French fries | Rosemary + garlic potatoes 6.50
- Mixed garden salad 6.95
- Broccoli and green beans 7.25

## MEAT / FISH

- Pollo con funghi e cream**  
Fresh chicken breast with porcini mushroom, white wine and cream, sautéed potatoes 7, 12 22.50
- Seabass**  
Fresh fillet of seabass with prawns, mussels, clams, white wine and tomato served with sautéed potatoes 1, 2, 4, 9, 12, 14 28.95
- Costata di Manzo**  
10oz premium Irish Rib-eye steak served with creamed brandy peppercorn sauce and sautéed potatoes 7, 12 34.95

## PASTA / RISOTTO

- Riagtoni alla Norma**  
Riagtoni pasta, diced aubergine, Datterini tomato, basil, fior di latte & pecorino. (v) 1, 3, 7, 8 Vegan option available 19.50
- Fettuccine alla Bolognese**  
Fresh ribbon pasta, classic Irish beef ragu 1, 3, 7, 8, 9, 12 19.95
- Riagtoni alla Amatriciana**  
Fresh homemade pasta, smoked pancetta, tomato, red onion and white wine 1, 3, 7, 9, 12 20.95
- Lasagna Tradizionale**  
Bolognese Irish beef ragu, béchamel salsa with layered pasta sheets served with a side of house salad 1, 3, 7, 8, 9, 12 21.95
- Ricotta and spinach Lasagne al forno (v)**  
Sheets of fresh pasta filled with spinach, ricotta and vegetables, béchamel, tomato, served with a side salad 1, 3, 7, 8 21.95
- Spaghetti prawn e zucchini**  
Fresh homemade spaghetti con zucchini confit, tomato and prawns 1, 2, 9, 12 22.50
- Risotto of the day**  
Please see our specials board 23.50
- Calamarata alla Napoletana**  
Fresh homemade pasta rings, mussels, clams, prawns, calamari, fresh tomato 1, 2, 7, 9, 12, 14 24.95
- Ravioli Porcini e Crema di Tartufo Nero (v)**  
Fresh Wicklow farm egg ravioli with porcini mushroom and black truffle cream 1, 3, 7 25.50

## PIZZE

NEAPOLITAN PIZZA DOUGH SHOULD BE UN CUT. SOFT AND NOT CRISPY. OURS IS LEAVENED AND MATURED FOR OVER 24 HOURS SPECIFIC TO TRUE NEAPOLITAN PIZZA TO ENSURE MAXIMUM DIGESTIBILITY

- RED ALL RED PIZZAS ARE SERVED WITH SAN MARZANO DELL'AGRO SARNESE-NOCERINO DOP TOMATO**
- Margherita DOP (v)** - San Marzano DOP, Fior di latte, Parmesan, basil, extra virgin olive oil 1, 7 15.50
- Bufalina (v)** - San Marzano DOP, buffalo mozzarella, Parmesan, basil, extra virgin olive oil 1, 7 17.50
- Vegan Rustica (v)** - San Marzano DOP, aubergines, cherry tomatoes, garlic, toasted pine nuts, rocket, Modena balsamic vinegar, extra virgin olive oil 1, 8, 12 (add vegan cheese +3.25) 17.95
- Napoletana** - San Marzano DOP, Fior di latte, anchovies, olives, garlic, extra virgin olive oil 1, 4, 7, 12 17.95
- Forno 500°** - San Marzano DOP, Fior di latte, Irish beef meatballs, Parmesan, pepper, extra virgin olive oil 1, 7, 12 17.95
- Caprese (v)** - San Marzano DOP, cherry tomatoes, Fior di latte, rocket, pesto, extra virgin olive oil 1, 7, 8 18.50
- Diavola** - San Marzano DOP, Fior di latte, N'duja, spicy salami, basil, extra virgin olive oil. 1, 7, 12 18.50
- Piccante** - San Marzano DOP, Fior di latte, N'duja, rocket, pecorino shavings 1, 7, 12 18.50
- Tonnara** - San Marzano DOP, Fior di latte, red onion, tuna, extra virgin olive oil 1, 4, 7 18.95
- 24 Month** - San Marzano DOP, Fior di latte, rocket, 24 month aged Parma ham, Parmesan shavings 1, 7, 12 19.50
- Capricciosa** - San Marzano DOP, Fior di latte, Parmesan, mushrooms, salami, ham, olives, artichokes, ex.v. olive oil 1, 7, 12 19.50

## WHITE ALL WHITE PIZZAS ARE SERVED WITHOUT TOMATO

- Pesto (v)** - Fior di latte, home-made pesto, cherry tomatoes, Parmesan 1, 7, 8 18.50
- Modena** - Buffalo mozzarella, mortadella and crushed pistachio 1, 7, 8, 12 19.50
- Montana (v)** - Fior di Latte, ricotta, porcini mushroom, black truffle oil 1, 7, 12 19.50
- 4 Formaggi (v)** - Fior di latte, emmental, auricchio, gorgonzola, extra virgin olive oil 1, 7 19.95
- Prosciutto di Parma** - Fior di Latte, Parma ham, cherry tomato, burrata, pesto, extra virgin olive oil 1, 7, 8, 12 20.95
- Tronchetto (folded pizza)** - Fior di latte, cream, auricchio, emmental, cherry tomato, rocket, Parma ham, Parmesan shavings, extra virgin olive oil 1, 7, 12 20.95

## EXTRA TOPPINGS

- Meatballs 2.75
- Pepperoni | Salami 2.75
- Ham | N'duja 3.00
- Gorgonzola | Ricotta 3.25
- 24 month Parma ham 3.75
- Vegan cheese 3.25
- Burrata 3.95

- DIPS**
- Roasted garlic 2.75
- Spicy tomato salsa 2.75
- Basil pesto 3.25
- Garlic & truffle 3.25

VEGAN MENU AVAILABLE. PLEASE ASK YOUR SERVER.

NOMINATED TOP 100 ITALIAN RESTAURANTS  
IN EUROPE BY LOVEITALIANLIFE.COM

WE ARE SO PROUD OF OUR FORNO (OVEN). BUILT BY HAND HERE IN DUBLIN BY NEOPOLITAN ARTISANS WHICH HOLDS DAILY DOME TEMPERATURES OF 500° FOR THAT LIGHTER SMOKY CRUST. TASTE THE DIFFERENCE IN THE REAL OAK WOODFIRE AND IN THE DOP INGREDIENTS IMPORTED DIRECTLY FROM NAPLES.

FORNO500.IE

10% service charge for groups of 5 or more. All service/tips goes to staff. Please note we are unable to split bills for groups - Buon Appetito!  
IMPORTANT: Gluten free, dairy free or nut free items may be requested but can not be guaranteed. Our kitchen contains all 14 allergens including nuts: Please request a manager for all allergy queries, however for severe allergies we cannot guarantee kitchen separation.  
1. Barley, Wheat or Rye | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Tree Nuts | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphites | 13. Lupin | 14. Molluscs. (v) - Vegetarian. Minimum charge of one main course per person at busy times.



FORNO 500°

2 COURSE LUNCH MENU €25.50

STARTER AND MAIN COURSE - AVAILABLE DAILY UNTIL 3.15PM

## STARTERS - ANTIPASTI

- Goats cheese salad (v)**  
Goats cheese with mixed leaves, fresh beetroot, apple and walnuts 7, 8, 12
- Zuppa minestrone (v) (vegan)**  
Traditional italian soup with cannellini beans nd garden vegetables 1, 9, 12
- Arancini (v)**  
Deep fried rice balls stuffed with mozzarella, coated with breadcrumbs and served with marinara sauce 1, 3, 7, 12
- Garlic bread with cheese (v)**  
Buffalo mozzarella DOP, garlic, rosemary, extra virgin olive oil. 1, 7
- Cozze con N'duja**  
Fresh mussels cooked with spicy N'duja sausage and datterini tomatoes 1, 2, 12, 14



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## MAIN COURSE - IL SECONDO

- Fettuccine Bolognese**  
Ribbon pasta, classic Irish beef ragu 1, 3, 9, 12
- Riagtoni alla amatriciana**  
Fresh pasta tubes, smoked pancetta, tomato, red onion, white wine 1, 9, 12
- Lasagna tradizionale**  
Bolognese beef ragu, bechamel salsa with layered pasta sheets. Served with a side of house salad. 1, 3, 7, 9, 12
- Ricotta and spinach lasagna**  
Sheets of fresh pasta filled with spinach, ricotta and vegetables. Served with a side of house salad. (v) 1, 3, 7, 9, 12
- Riagtoni alla Norma**  
Riagtoni pasta, diced aubergine, Datterini tomato, basil, Fior di latte and pecorino (v) 1, 3, 7, 9, 12 (Vegan option available)
- Pizza Margherita DOP (v)**  
San Marzano DOP, Fior di latte, Parmesan, basil, EVOO (v) 1, 7, 8
- Pizza Diavola**  
San Marzano DOP, Fior di latte, N'duja, spicy salami, basil, EVOO 1, 7, 12
- Pizza Caprese (v)**  
San Marzano DOP, Fior di latte, cherry tomatoes, rocket, pesto, EVOO (v) 1, 7, 8
- Pizza Forno 500**  
San Marzano DOP, Fior di latte, meatballs, Parmesan, pepper, EVOO 1, 7, 8
- Pizza Piccante**  
San Marzano DOP, Fior di latte, N'duja, rocket, pecorino shavings, EVOO 1, 7, 12
- Pesto**  
White pizza, homemade pesto base, Fior di latte, Datterini tomatoes, Parmesan, EVOO. 1, 7, 8
- 24 Month**  
San Marzano DOP, Fior di latte, rocket, 24 month aged Parma ham, Parmesan shavings, EVOO 1, 7, 12

GLUTEN FREE PASTA ON REQUEST

- SIDES** 1, 12
- Forno 500° garlic bread 6.50
- Garlic bread with Fior di latte 8.50
- French fries 6.50
- Rosemary + garlic potatoes 6.50
- Mixed garden salad 6.95
- Broccoli and green beans 7.25

- DIPS**
- Roasted garlic 2.75
- Spicy tomato salsa 2.75
- Basil pesto | Garlic & truffle 3.25

- EXTRA TOPPINGS**
- Meatballs 2.75
- Pepperoni | Salami 2.75
- Ham | N'duja 3.00
- Gorgonzola | Ricotta 3.25
- 24 month Parma ham 3.75
- Vegan cheese 3.25
- Burrata 3.95

FORNO 500°

3 COURSE EARLY BIRD MENU €36.50

STARTER, MAIN COURSE AND DESSERT - AVAILABLE DAILY UNTIL 6.15PM

## STARTERS - ANTIPASTI

- Goats cheese salad (v)**  
Goats cheese with mixed leaves, fresh beetroot, apple and walnuts 7, 8, 12
- Minestrone (v) (vegan)**  
Made with seasonal farm vegetables and cannellini beans 9
- Arancini (v)**  
Deep fried rice balls stuffed with mozzarella, served with marinara sauce 1, 7, 9, 12
- Bruschetta Sicilia (v) (vegan)**  
Home baked Forno 500° bread, sweet baby cherry tomatoes and diced onion 1, 12
- Cozze con N'duja**  
Fresh mussels cooked with spicy N'duja and Datterini tomatoes. 1, 2, 12, 14



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## MAIN COURSE - IL SECONDO

- Spaghetti prawn e zucchini**  
Fresh homemade spaghetti con zucchini confit, Datterini tomato and prawns 1, 2, 9, 12
- Riagtoni alla Norma** (Vegan option available)  
Riagtoni pasta, aubergine, Datterini tomato, basil, fior di latte and pecorino. (v) 1, 3, 7, 8
- Riagtoni alla Amatriciana**  
Fresh homemade pasta, smoked pancetta, tomato, red onion, white wine 1, 3, 9, 12
- Lasagne** - Sheets of fresh pasta filled with a choice of meat (tradizionale) or vegetable lasagne (vegetariana) (v) with a side of house salad 1, 3, 7, 8, 9, 12
- Fettuccine alla Bolognese**  
Fresh ribbon pasta, classic Irish beef ragu 1, 3, 8, 9, 12
- Costata di Manzo** €13 supplement  
10oz premium Irish Rib-eye steak served with creamed brandy peppercorn sauce and sautéed potatoes 7, 12
- Pollo con funghi e cream**  
Chicken breast with porcini mushroom, white wine and cream, sautéed potatoes 7, 12
- Bufalina (v)** - San Marzano DOP, buffalo mozzarella, Parmesan, basil, EVOO 1, 7
- Piccante** - San Marzano DOP, Fior di latte, N'duja, rocket, pecorino shavings 1, 7, 12
- Caprese (v)** - San Marzano DOP, Fior di latte, cherry tomatoes, rocket, pesto, EVOO 1, 7, 8
- Diavola** - San Marzano DOP, Fior di latte, N'duja, spicy salami, basil, EVOO. 1, 7, 12
- Vegan Rustica (v)** - San Marzano DOP, aubergines, cherry tomatoes, garlic, toasted pine nuts, rocket, Modena balsamic vinegar, EVOO 1, 8, 12 (add vegan cheese +3.25)
- Forno 500°** - San Marzano DOP, Fior di latte, Irish beef meatballs, Parmesan, pepper, extra virgin olive oil 1, 7, 12
- Pesto (v)** - Fior di latte, home-made pesto, Datterini tomatoes, Parmesan 1, 7, 8
- 24 Month** - San Marzano DOP, Fior di latte, rocket, 24 month aged Parma ham, Parmesan shavings 1, 7, 12

## DESSERT OR TEA/COFFEE

- Chocolate Mousse** 3, 6, 9
- Panna cotta - choice of 2 flavours** 7, 12
- Warm chocolate fondant** 3, 6, 7, 12 Tiramisu 1, 3, 7
- Vegan dessert of the day**

- DIPS**
- Roasted garlic 2.75
- Spicy tomato salsa 2.75
- Basil pesto | Garlic & truffle 3.25

- SIDES** 1, 12
- Forno 500° garlic bread 6.50
- Garlic bread with Fior di latte 8.50
- French fries 6.50
- Rosemary + garlic potatoes 6.50
- Mixed garden salad 6.95
- Broccoli and green beans 7.25