

WHITE WINES | VINI BIANCHI

WHITES BY THE GLASS

House White ¹²	8.50	Sauvignon Blanc ¹²	9.25
Soave Classico ¹²	8.95	Moscato Giallo (sweet) ¹²	10.25
Rosé Chiaretto ¹²	8.95	Prosecco ¹²	10.95
Chardonnay ¹²	9.25	Gavi di Gavi D.O.C.G ¹²	11.95
Pinot Grigio ¹²	9.25		

HOUSE WHITE WINE – ITALY

Antico Blasone Bianco – Vino di Tavola Bianca 31.50

A dry table wine, light straw yellow, soft and light on the palate.

Grapes: Trebbiano and Malvasia ¹² 500ml carafe 24.95

Centalato Bianco I.G.T. – Tuscany 33.50

Our second house wine of superior quality. Notes of white flowers, slightly fruity, fresh & smooth. Grape: 100% Trebbiano. ¹²

ITALIAN WHITE WINES | VINI BIANCHI

Orvieto Classico D.O.C – Toscana 34.95

Dry, velvety, light golden yellow with varying intensity and a delicate and inviting aroma. Grape: Cannaiolo Bianco ¹² 500ml carafe 28.50

Fontanella Bianco I.G.T. – Umbria 35.95

Fruity and floral with clear hints of pineapple and yellow peach.

Fresh and persistent that leaves a wonderful pleasure in the mouth.

Grapes: Trebbiano and Grechetto ¹²

Soave Classico – D.O.C – Verona 35.95

Unique flavour notes of melon and orange zest. Dry, and fruity with a stunning almond finish. Grape: Pinot Bianco ¹²

Vernaccia di San Gimignano D.O.C.G. – Tuscany 36.50

A Tuscan favourite! Dry, fresh and intense with citrus fruits and characteristic almond flavours. Grape: Vernaccia ¹²

Chardonnay Colli Perugini D.O.C – Umbria 37.50

Full bodied, straw yellow, fresh and fruity, with a broad and balanced taste. Ageing: 6 months. Grapes: Chardonnay ¹²

Sauvignon Tenuta San Giorgio IGT – Veneto 38.50

Dry, medium bodied, soft and light on the palate with hints of crisp apple. Grape: Sauvignon ¹²

Goretti Pinot Grigio I.G.T. – Umbria 38.50

Delicate perfume of white flowers, fruit notes of peach and pear. Smooth, balanced and refreshing. Grape: Pinot Gris ¹² 500ml carafe 31.95

Moscato Giallo D.O.C – Piemonte 38.95

A medium sweet white wine, intense, smooth and highly characteristic with notes of honey. Grapes: Moscato ¹²

Gavi di Gavi D.O.C.G – Piemonte 41.95

A superior white wine that is balanced and dry with hints of soft white flowers and citrus fruits. Grape: Cortese ¹² 500ml carafe 35.50

Regaleali Bianco I.G.T. – Sicily 42.50

From the famous Regaleali wine estate in Sicily. Award winning wine 2021. Crisp and refreshing with notes of apple, pear, peach & citrus fruits. Grapes: Inzolia & Cataratto. ¹²

Vita Sauvignon Blanc Monferrato DOC – Piemonte 46.50

A superior Sauvignon Blanc, full bodied with intense and persistent floral notes of exotic fruits. Well balanced providing freshness and character. Grape: Sauvignon Blanc ¹²

Allergens: 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.

RED WINES | UINI ROSSI

RED BY THE GLASS

House Red ¹²	8.50	Montepulciano ¹²	9.75
Bardolino Classico ¹²	8.95	Barbera D'Asti ¹²	10.25
Merlot ¹²	9.25	Ripasso Valpolicella ¹²	11.50
Cabernet Sauvignon ¹²	9.25	Chianti Classico Riserva ¹²	12.50

HOUSE RED WINE – ITALY

Antico Blasone Rosso - Vino di Tavola	31.50
A light table wine, dry, ripe and pleasant with a hint of dried red fruits. Grapes: Sangiovese and Cannaialo ¹² 500ml carafe 24.95	
Centalto Rosso I.G.T. – Toscana	33.50
Our second house wine of superior quality. Persistent with a delicate scent of violets and fresh fruits, round & medium bodied with soft tannins. Grape: 100% Sangiovese ¹²	

ITALIAN RED WINES | UINI ROSSI

Bardolino Classico D.O.C – Verona	35.95
Ruby red colour, light bodied, pleasantly dry and harmonious with hints of black cherry and raspberry. Grape: Corvina ¹² 500ml carafe 29.50	
Fontanella Rosso I.G.T. – Umbria	35.95
Delicate and fresh in the mouth with the right balance of tannins. Dry harmonious & fruity. Grapes: Merlot and Sangiovese ¹²	
Montepulciano d'Abruzzo – D.O.C.	36.95
Intense fruitiness with hints of spice. Ruby red, round, well bodied with soft tannins. Grape: Montepulciano ¹² 500ml carafe 30.50	
Kymera Primitivo IGT – Salento, Puglia	37.95
Fruit driven with notes of plums and spicy notes. Full, persistent, dry, intensely flavoured with round tannins. Grape: Primitivo ¹²	
Super Tuscan Vecchia Corona IGT – Toscana	38.95
Aged in French barrique for 24 months. Deep ruby red with hints of red fruit, cherry and plum. Award Winner. Grape: Sangiovese ¹²	
Aster Cabernet Sauvignon IGT – Toscana	38.95
Smooth and silky with intense ripe red fruits. Full and rich with toasted notes. Grapes: 80% Cabernet, 20% Merlot. ¹²	
Barbera D'Asti Lavignone D.O.C – Piemonte	39.50
Ruby red, stunningly smooth and dry with flavours of raspberries, cherries and strawberries. Grape: Barbera ¹² 500ml carafe 33.95	
L'Arringatore Merlot D.O.C. – Umbria	41.95
Brilliant red with intense flavour of mature berries. Smooth, fruity tannins. Grapes: Merlot & Sangiovese. ¹²	
Nero D'Avola Regaleali Rosso I.G.T. – Sicilia	42.95
From the famous Regaleali Estate in Sicily! Ruby-red, complex and supple, with ripe berry flavours, silky tannins. Grape: Nero D'Avola ¹²	
Chianti Classico D.O.C.G – Toscana	38.95
Persistent wine, medium dry, deep ruby red, intense and fruity with notes of cherry and spice. Grape: Sangiovese ¹²	
Chianti Classico Reserva D.O.C.G – Toscana	44.95
The tannic, oak-aged flavours are bright and round with a dry, fresh earthy finish. Award winning. Grape: Sangiovese ¹²	
Ripasso Valpolicella Montecorna D.O.C. – Veneto	44.95
Rich and intense dark cherry flavours with a smooth, chocolatey finish. Grapes: Corvina, Rondinella and Molinara ¹²	

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PREMIUM RED WINES

- Corte Conte Cavalli Rosso Veronese - Veneto** 44.50
Grape skins of the famous Amarone wine are used to produce this stunning wine. Notes of red fruit, raspberry, ginger, wood and spices. Grapes: Corvina, Merlot & Molinara. ¹²
- Sagrantino Di Montefalco D.O.C.G - Umbria** 46.95
Rated top 10 Montefalco wines. Aged 30 months in oak. Rich, intense blackberry and plum flavours. Grape: Sangrantino. ¹²
- Epico Barbera D'Asti Superiore - Piemonte** 53.50
Only 4,000 bottles vintaged in 2010. Gold medal winner 2021! Dry, full bodied, ruby red with spice. Refinement in oak with an intense, complex structure. Grape: Barbera. ¹²
- Barolo D.O.C.G - Piemonte** 67.95
Ruby red colour with garnet reflections. On the palate the wine is round, full bodied and powerful. Grape: Nebbiolo. ¹²
- Brunello di Montalcino D.O.C.G - Toscana** 76.95
Brunello is the ambassador of top quality Italian wines around the world. Aromatic, lively, warm, dry and intense with full ripe cherry fruit flavours. Grape: Sangiovese. ¹²
- Rosso Del Conte Nero D'Avola D.O.C - Sicilia** 95.95
The godfather of the famous Nero D'Avola of Regaleali estate. Aromas of wild berries and nuts, with hints of vanilla, cinnamon and Mediterranean herbs. Grape: Nero D'Avola. ¹²
- Amarone della Valpolicella DOCG - Veneto** 79.95
Ethereal, spicy with hints of cherry, raspberry and blackcurrant. Warm and full with great structure, elegant and balanced. ¹²
- Amarone della Valpolicella Classico Riserva** 109.95
DOCG - Veneto 24 months in Slavonian oak barrels, 24 months in barrique following ageing in the bottle. Full bodied and intense with aromas of jam and raspberry, mulberry and plums. Complex harmonic with incredible roundness and smooth tannins. Grapes: Corvina, Corvinone, Rondinella & Molinara. ¹²

ROSÉ WINES | VINI ROSA

- Bardolino Charetto Blush D.O.C - Veneto** 35.95
Fresh, harmonic, dry & delicate with fruity notes of raspberry, peach & sour cherry. Grapes: Corvina & Rondinella. ¹²
- Lavignone Barbera Rosé D.O.C - Piemonte** 38.95
A superior rosé that is intense, full, with freshness and flowery notes. Pale pink with orange reflections. Grape: Barbera. ¹²

SPARKING WINES | SPUMANTE

- Sparkling Rosé Merlot Frizzante - Veneto** 39.50
Bright and lively rosé colour. It offers an intense bouquet with distinctive notes of wild berries and summer fruit. On the palate it is very light, fruity & crisp. Grape: Merlot. ¹²
- Prosecco Spumante D.O.C.** 40.95
Dry, fresh and bubbly, that has a distinctive creamy texture. Well balanced and fruit-forward, it offers a delicious bouquet of green apple and white blossoms that makes way to a crisp, clean mouthfeel. Grape: Glera. ¹²
- Brut Treviso D.O.C - Trentino** 77.95
The Italian version of Champagne. A premium Italian sparkling wine consisting of minute bubbles and a good body. Complex and dry with luscious fruity notes of citrus and peach. Grape: Glera & Chardonnay. ¹²

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COCKTAIL MENU

CLASSIC ITALIAN COCKTAILS

- SANGRIA SANGIOUESE** 12.50
Cabernet Sauvignon, pineapple juice, fresh lime, simple syrup and San Pellegrino grapefruit ¹²
- VENETIAN FIZZ** 12.95
Aperol, prosecco, fresh lemon, simple syrup and San Pellegrino grapefruit ¹²
- BELLINI** 12.95
Fresh peach pureé topped with prosecco ¹²
- ROSSINI** 12.95
Fresh strawberry pureé topped with prosecco ¹²
- APEROL SPRITZ** 13.50
Aperol topped with Prosecco and club soda ¹²
- THE NEGRONI** 14.95
Beefeater Gin, Martini Rosso Sweet Vermouth, Campari and orange oil ⁸

500° ORIGINALS

- MARASCHINO CHERRY OLD FASHIONED** 13.95
Tullamore Dew Irish Whiskey, Maraschino cherry juice, Angostura bitters and lemon oil
- 500° SOUR** 14.50
Jameson Irish Whiskey, fresh lemon, simple syrup, egg white, cherry and Montepulciano float ³
- GUNPOWDER SPRITZ** 14.50
Gunpowder Irish Gin, fresh lime, simple syrup and San Pellegrino grapefruit soda
- FORNO ESPRESSO MARTINI** 14.95
Smirnoff Vodka, fresh brewed espresso, Kahlua, 500° vanilla syrup and chocolate
- LADYCELLO** 14.95
Limoncello, white rum, fresh lemon and grenadine
- CUCUMBER ROYALE** 14.95
Smirnoff Vodka, fresh lime, simple syrup, cucumber, mint, Angostura bitters and Prosecco ¹²

MOCKTAILS

- VIRGIN G+T** 8.95
Fresh lemon, simple syrup, basil, rosemary, cucumber and tonic water
- GRAPEFRUIT NOJITO** 8.95
Fresh lime, lemon, mint, simple syrup and San Pellegrino grapefruit soda

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THE STORY OF OUR FORNO

There are only two artisan wood fired oven manufacturers left in Naples. We found the best – a fourth generation Neapolitan oven manufacturer. We convinced the Fererra family to leave their factory in Naples to make their very first fixed oven in Ireland. Brick-by-brick from the ground up, a team of three artisan oven builders brought the ancient style of oven building using Old World Neapolitan techniques to Dublin.

Taking ten days to construct, Santa Maria bricks from Campania were used in the walls and dome, the cooking surface is Biscotto di Sorrento and all of this is put together with mortar made from volcanic ash from nearby Mount Vesuvius.

Says Mr Fererra "This ancient style Forno oven was built using old world Neapolitan techniques passed down from my great-grandfather. I first built ovens with my grandfather when I was just 13 years old. My ovens routinely maintain daily dome temperatures of 500°C and can be found in the best street pizzerias of Naples".



BEERS / BIRRA

PINTS

Guinness ¹	7.95
Peroni ¹	8.50

BOTTLES

Peroni ¹	7.25
Moretti ¹	7.25
Peroni Gluten Free	7.25
Peroni 0% ¹	6.95
Coors Light ¹	7.25
Corona ¹	7.25
Heineken ¹	7.25
Rockshore Irish lager ¹	7.25
Bulmers Cider ¹²	7.45
Kopparberg 500ml ¹	8.25

SOFT DRINKS / SODAS

Aqua Panna still water 750ml	6.50
San Pellegrino sparkling water 750ml	6.50
Coke / Coke Zero	3.95
Sprite Zero	3.95
Fanta Orange	3.95
Fanta Lemon	3.95
Fruit Juices	3.95

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