

WHITE WINES | VINI BIANCHI

WHITES BY THE GLASS

House White	12	8.95	Sauvingon Blanc	12	9.95
Soave Classico	12	9.50	Moscato Giallo (sweet)	12	10.75
Rosé Chiaretto	12	9.50	Prosecco	12	11.50
Chardonnay	12	9.75	Gavi di Gavi D.O.C.G	12	12.50
Pinot Grigio	12	9.95			

HOUSE WHITE WINE –ITALY

Antico Blasone Bianco – Vino di Tavola Bianca	32.95
A dry table wine, light straw yellow, soft and light on the palate. Grapes: Trebbiano and Malvasia 12	500ml carafe 26.50

Centalato Bianco I.G.T. – Tuscany	35.50
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	36.50
Dry, velvety, light golden yellow with varying intensity and a delicate and inviting aroma. Grape: Cannaiolo Bianco 12 500ml carafe 29.95	

Fontanella Bianco I.G.T. – Umbria	38.50
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	37.95
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	38.95
A Tuscan favourite! Dry, fresh and intense with citrus fruits and characteristic almond flavours. Grape: Vernaccia 12	

Chardonnay Colli Perugini D.O.C – Umbria	39.95
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	40.95
Dry, medium bodied, soft and light on the palate with hints of crisp apple. Grape: Sauvignon 12	

Goretti Pinot Grigio I.G.T. – Umbria	40.95
Delicate perfume of white flowers, fruit notes of peach and pear. Smooth, balanced and refreshing. Grape: Pinot Gris 12 500ml carafe 35.50	

Moscato Giallo D.O.C – Piemonte	41.50
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	44.95
A superior white wine that is balanced and dry with hints of soft white flowers and citrus fruits. Grape: Cortese 12 500ml carafe 38.50	

Regaleali Bianco I.G.T. – Sicily	45.95
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	49.95
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 | VINI ROSSI

RED BY THE GLASS

House Red 12	8.95	Montepulciano 12	9.95
Bardolino Classico 12	9.50	Barbera D'Asti 12	10.95
Merlot 12	9.75	Ripasso Valpolicella 12	12.25
Cabernet Sauvignon 12	9.75	Chianti Classico Riserva 12	12.95

HOUSE RED WINE – ITALY

Antico Blasone Rosso - Vino di Tavola	32.95
A light table wine, dry, ripe and pleasant with a hint of dried red fruits. Grapes: Sangiovese and Cannaialo 12	500ml carafe 26.50
Centalto Rosso I.G.T. - Toscana	35.50
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 | VINI ROSSI

Bardolino Classico D.O.C - Verona	37.95
Ruby red colour, light bodied, pleasantly dry and harmonious with hints of black cherry and raspberry. Grape: Corvina 12	500ml carafe 31.50
Fontanella Rosso I.G.T. - Umbria	38.50
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.	39.50
Intense fruitiness with hints of spice. Ruby red, round, well bodied with soft tannins. Grape: Montepulciano 12	500ml carafe 32.95
Kymera Primitivo IGT - Salento, Puglia	39.95
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	41.95
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	41.50
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	42.50
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	43.95
Brilliant red with intense flavour of mature berries. Smooth, fruity tannins. Grapes: Merlot & Sangiovese. 12	
Nero D'Avola Regaleali Rosso I.G.T. - Sicilia	46.95
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	41.95
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	48.95
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	47.95
Rich and intense dark cherry flavours with a smooth, chocolatey finish. Grapes: Corvina, Rondinella and Molinara 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.

PREMIUM RED WINES

Corte Conte Cavalli Rosso Veronese - Veneto	48.50
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	49.95
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	57.95
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	71.95
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	81.95
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	103.95
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	86.95
Ethereal, spicy with hints of cherry, raspberry and blackcurrant. Warm and full with great structure, elegant and balanced. ¹²	
Amarone della Valpolicella Classico Riserva	119.95
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 Chiaretto Blush D.O.C - Veneto	37.95
Fresh, harmonic, dry & delicate with fruity notes of raspberry, peach & sour cherry. Grapes: Corvina & Rondinella. ¹²	
Lavignone Barbera Rosé D.O.C - Piemonte	41.95
A superior rosé that is intense, full, with freshness and flowery notes. Pale pink with orange reflections. Grape: Barbera. ¹²	

SPARKLING WINES | SPUMANTE

Sparkling Rosé Merlot Frizzante - Veneto	40.95
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.	42.50
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	81.95
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	

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.

COCKTAIL MENU

CLASSIC ITALIAN COCKTAILS

SANGRIA SANGIOUESE	13.50
Cabernet Sauvignon, pineapple juice, fresh lime, simple syrup and San Pellegrino grapefruit <small>12</small>	
VENETIAN FIZZ	13.95
Aperol, prosecco, fresh lemon, simple syrup and San Pellegrino grapefruit <small>12</small>	
BELLINI	13.95
Fresh peach pureé topped with prosecco <small>12</small>	
ROSSINI	13.95
Fresh strawberry pureé topped with prosecco <small>12</small>	
APEROL SPRITZ	14.50
Aperol topped with Prosecco and club soda <small>12</small>	
THE NEGRONI	15.95
Beefeater Gin, Martini Rosso Sweet Vermouth, Campari and orange oil <small>8</small>	

500° ORIGINALS

MARASCHINO CHERRY OLD FASHIONED	14.95
Tullamore Dew Irish Whiskey, Maraschino cherry juice, Angostura bitters and lemon oil	
500° SOUR	15.50
Jameson Irish Whiskey, fresh lemon, simple syrup, egg white, cherry and Montepulciano float <small>3</small>	
GUNPOWDER SPRITZ	15.95
Gunpowder Irish Gin, fresh lime, simple syrup and San Pellegrino grapefruit soda	
FORNO ESPRESSO MARTINI	15.95
Smirnoff Vodka, fresh brewed espresso, Kahlua, 500° vanilla syrup and chocolate	
LADYCELLO	15.95
Limoncello, white rum, fresh lemon and grenadine	
CUCUMBER ROYALE	15.95
Smirnoff Vodka, fresh lime, simple syrup, cucumber, mint, Angostura bitters and Prosecco <small>12</small>	

MOCKTAILS

VIRGIN G+T	9.50
Fresh lemon, simple syrup, basil, rosemary, cucumber and tonic water	
GRAPEFRUIT NOJITO	9.50
Fresh lime, lemon, mint, simple syrup and San Pellegrino grapefruit soda	

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.



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	8.50
Peroni	1	9.50

BOTTLES

Peroni	1	7.95
Moretti	1	7.95
Peroni Gluten Free		7.95
Peroni 0%	1	7.50
Coors Light	1	7.95
Corona	1	7.95
Heineken	1	7.95
Rockshore Irish lager	1	7.95
Bulmers Cider	12	8.25
Kopparberg 500ml	1	9.50

SOFT DRINKS / SODAS

Aqua Panna still water	750ml	6.95
San Pellegrino sparkling water	750ml	6.95
Coke / Coke Zero		4.45
Sprite Zero		4.45
Fanta Orange		4.45
Fanta Lemon		4.45
Fruit Juices		4.45

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.