

# WHITE WINES | VINI BIANCHI

## WHITES BY THE GLASS

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

## 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 <sup>12</sup> 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 <sup>12</sup>

**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 <sup>12</sup>

**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 <sup>12</sup>

**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 <sup>12</sup>

**Sauvignon Tenuta San Giorgio IGT – Veneto** 40.95

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

**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 <sup>12</sup> 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 <sup>12</sup>

**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 <sup>12</sup> 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. <sup>12</sup>

**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 <sup>12</sup>

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 <sup>12</sup>	8.95	Montepulciano <sup>12</sup>	9.95
Bardolino Classico <sup>12</sup>	9.50	Barbera D'Asti <sup>12</sup>	10.95
Merlot <sup>12</sup>	9.75	Ripasso Valpolicella <sup>12</sup>	12.25
Cabernet Sauvignon <sup>12</sup>	9.75	Chianti Classico Riserva <sup>12</sup>	12.95

## HOUSE RED WINE –ITALY

<b>Antico Blasone Rosso - Vino di Tavola</b>	32.95
A light table wine, dry, ripe and pleasant with a hint of dried red fruits. Grapes: Sangiovese and Cannaialo <sup>12</sup> 500ml carafe	
26.50	
<b>Centalto Rosso I.G.T. – Toscana</b>	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 <sup>12</sup>	

## ITALIAN RED WINES | VINI ROSSI

<b>Bardolino Classico D.O.C – Verona</b>	37.95
Ruby red colour, light bodied, pleasantly dry and harmonious with hints of black cherry and raspberry. Grape: Corvina <sup>12</sup> 500ml carafe	
31.50	
<b>Fontanella Rosso I.G.T. – Umbria</b>	38.50
Delicate and fresh in the mouth with the right balance of tannins. Dry harmonious & fruity. Grapes: Merlot and Sangiovese <sup>12</sup>	
<b>Montepulciano d'Abruzzo – D.O.C.</b>	39.50
Intense fruitiness with hints of spice. Ruby red, round, well bodied with soft tannins. Grape: Montepulciano <sup>12</sup> 500ml carafe	
32.95	
<b>Kymera Primitivo IGT – Salento, Puglia</b>	39.95
Fruit driven with notes of plums and spicy notes. Full, persistent, dry, intensely flavoured with round tannins. Grape: Primitivo <sup>12</sup>	
<b>Super Tuscan Vecchia Corona IGT – Toscana</b>	41.95
Aged in French barrique for 24 months. Deep ruby red with hints of red fruit, cherry and plum. Award Winner. Grape: Sangiovese <sup>12</sup>	
<b>Aster Cabernet Sauvignon IGT – Toscana</b>	41.50
Smooth and silky with intense ripe red fruits. Full and rich with toasted notes. Grapes: 80% Cabernet, 20% Merlot. <sup>12</sup>	
<b>Barbera D'Asti Lavignone D.O.C – Piemonte</b>	42.50
Ruby red, stunningly smooth and dry with flavours of raspberries, cherries and strawberries. Grape: Barbera <sup>12</sup> 500ml carafe	
33.95	
<b>L'Arringatore Merlot D.O.C. – Umbria</b>	43.95
Brilliant red with intense flavour of mature berries. Smooth, fruity tannins. Grapes: Merlot & Sangiovese. <sup>12</sup>	
<b>Nero D'Avola Regaleali Rosso I.G.T. – Sicilia</b>	46.95
From the famous Regaleali Estate in Sicily! Ruby-red, complex and supple, with ripe berry flavours, silky tannins. Grape: Nero D'Avola <sup>12</sup>	
<b>Chianti Classico D.O.C.G – Toscana</b>	41.95
Persistent wine, medium dry, deep ruby red, intense and fruity with notes of cherry and spice. Grape: Sangiovese <sup>12</sup>	
<b>Chianti Classico Reserva D.O.C.G – Toscana</b>	48.95
The tannic, oak-aged flavours are bright and round with a dry, fresh earthy finish. Award winning. Grape: Sangiovese <sup>12</sup>	
<b>Ripasso Valpolicella Montecorna D.O.C. – Veneto</b>	47.95
Rich and intense dark cherry flavours with a smooth, chocolatey finish. Grapes: Corvina, Rondinella and Molinara <sup>12</sup>	

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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

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## 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. <sup>12</sup>

### **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. <sup>12</sup>

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## SPARKING 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. <sup>12</sup>

### **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. <sup>12</sup>

### **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. <sup>12</sup>

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 <sup>12</sup>

### VENETIAN FIZZ 13.95

Aperol, prosecco, fresh lemon, simple syrup and San Pellegrino grapefruit <sup>12</sup>

### BELLINI 13.95

Fresh peach pureé topped with prosecco <sup>12</sup>

### ROSSINI 13.95

Fresh strawberry pureé topped with prosecco <sup>12</sup>

### APEROL SPRITZ 14.50

Aperol topped with Prosecco and club soda <sup>12</sup>

### THE NEGRONI 15.95

Beefeater Gin, Martini Rosso Sweet Vermouth, Campari and orange oil <sup>8</sup>

## 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 <sup>3</sup>

### 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 <sup>12</sup>

## 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 <sup>1</sup>	8.50
Peroni <sup>1</sup>	9.50

### BOTTLES

Peroni <sup>1</sup>	7.95
Moretti <sup>1</sup>	7.95
Peroni Gluten Free	7.95
Peroni 0% <sup>1</sup>	7.50
Coors Light <sup>1</sup>	7.95
Corona <sup>1</sup>	7.95
Heineken <sup>1</sup>	7.95
Rockshore Irish lager <sup>1</sup>	7.95
Bulmers Cider <sup>12</sup>	8.25
Kopparberg 500ml <sup>1</sup>	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.