

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

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)

Rigatoni pasta, aubergine, Datterini tomato, basil, fior di latte and pecorino. (v) 1, 3, 7, 8

Rigatoni 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	2.95
Spicy tomato salsa	2.95
Basil pesto Garlic & truffle	3.50

SIDES 1, 12

Forno 500° garlic bread	6.95
Garlic bread with Fior di latte	9.50
French fries	6.95
Rosemary + garlic potatoes	6.95
Mixed garden salad	7.95
Broccoli and green beans	7.95



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

PROUD TO BE THE
FIRST PIZZERIA IN
IRELAND CERTIFIED BY
(ASSOCIATION VERACE
PIZZA NAPOLITANA)

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

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. Buon Appetito!



Pizza is Naples unrivaled culinary masterpiece and treated as a veritable art form. At Forno 500°, we take our pizza very seriously too. Our oven (Forno) has been specially built on-site by one of only two artisan wood fired oven manufacturers left in Naples. We found the best – a fourth generation Neapolitan oven manufacturer. These artisans were brought to Ireland for the two week building process. Using old world Neapolitan techniques and raw materials including clay from Mount Vesuvius.

The Verace Pizza Napolitana association (AVPN) was officially established by the Italian government as a denomination of control (DOC), a designation that made AVPN a legal entity, able to give special designation to stand out pizzerias throughout the world. The team at Forno500° are extremely honoured to be awarded the first accreditation in Ireland. We have made the list to join the top pizzerias and have become 707th pizzeria to join this prestigious list worldwide.

As a partner of the Associazione Verace Pizza Napoletana (AVPN) a pizzeria must be inspected by Naples and adhere to a strict set of rules set by AVPN.

Forno 500° are dedicated to spreading the culture and traditions of the 'True' Neapolitan pizza. Our promise is to only cook with real oak (not gas). Our toppings only come with a protected designation of origin. We adhere to a process that regulates the rising of the dough to kneading techniques and baking temperature are regulated. 'The Art of Vera Neapolitan Pizzamaking' is now recognised as UNESCO Intangible World Cultural Heritage.

We hope you enjoy our premium wood fired pizza which is a soft, light and airy dough topped with stand out DOP ingredients imported directly from Naples. It's now official and we are extremely proud to have received the seal of approval from Naples, home of the first born pizza.

BUON APPETITO!