

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 and 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

MAIN COURSE – IL SECONDO

Fettucine Bolognese

Ribbon pasta, classic Irish beef ragu 1, 3, 9, 12

Rigatoni 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

Rigatoni alla Norma

Rigatoni pasta, diced aubergine, Datterini tomato, basil, Fior di latte and pecorino (v) 1, 3, 7, 9, 12 (Vegan option available)

GLUTEN FREE PASTA ON REQUEST

Pizza Margherita DOP (v)

San Marzano DOP, Fior di latte, Parmesan, basil, EVOO (v) 1, 7

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 Forno500

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

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

DIPS

Roasted garlic	2.95
Spicy tomato salsa	2.95
Basil pesto Garlic & truffle	3.50

EXTRA TOPPINGS

Meatballs Ham	2.95
Pepperoni Salami	2.95
N'duja	3.25
Gorgonzola Ricotta	3.50
24 month Parma ham	4.25
Vegan cheese	3.75
Burrata	4.50



ASSOCIAZIONE
VERACE
PIZZA
NAPOLITANA

PROUD TO BE THE
FIRST PIZZERIA IN
IRELAND CERTIFIED BY
(ASSOCIAZIONE 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!