



ASSOCIAZIONE
**VERACE
PIZZA**
NAPOLITANA

PROUD TO BE THE FIRST PIZZERIA IN IRELAND
AWARDED WITH CERTIFICATION FROM NAPLES
(ASSOCIATION VERACE PIZZA NAPOLITANA)



VEGAN MENU AVAILABLE. PLEASE ASK YOUR SERVER.

NOMINATED TOP 100 ITALIAN RESTAURANTS IN EUROPE BY LOVEITALIANLIFE.COM

WE ARE DEDICATED TO PRESERVING AND SPREADING THE CULTURE OF REAL NEAPOLITAN WOODFIRED PIZZA. 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. BUON APPETITO!

WE ARE SO PROUD OF OUR FORNO (OVEN). BUILT BY HAND HERE IN DUBLIN BY NEOPOLITAN ARTISANS WHICH HOLDS DAILY DOME TEMPERATURES OF 500° FOR THAT LIGHTER SMOKY CRUST. TASTE THE DIFFERENCE IN THE REAL OAK WOODFIRE AND IN THE DOP INGREDIENTS IMPORTED DIRECTLY FROM NAPLES.

STARTER – ANTIPASTI

Minestrone (v) (vegan)

Made with seasonal farm vegetables and cannellini beans 9 10.95

Arancini (v)

Deep fried rice balls stuffed with mozzarella, served with marinara sauce 1, 7, 9, 12 13.95

Goats cheese salad (v)

Goats cheese with mixed leaves, fresh beetroot, apple and walnuts 7, 8, 12 14.95

Bruschetta Sicilia (v) (vegan)

Home baked Forno 500° bread, sweet baby cherry tomatoes and diced onion 1, 12 15.50

Cozze con N'duja

Fresh mussels cooked with spicy N'duja and Datterini tomatoes. 1, 2, 12, 14 14.95

Calamari and vegetable Fritti

Deep fried calamari rings with vegetable fritti, chilli and tomato dip 1, 12, 14 15.95

Gamberi al Dattero

Grilled prawns, Datterino tomato 1, 2, 9, 12 15.95

Caprese salad (v)

Caprese salad with buffalo mozzarella, torpedino tomato and basil 7, 8 16.95

Antipasto Misto (for 2)

Mixed cured meats, 24 month Parma ham, formaggio, Forno500° focaccia 1, 7, 8, 12 26.95

SIDES 1, 12

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

MEAT / FISH

Pollo con funghi e cream

Fresh chicken breast with porcini mushroom, white wine and cream, sautéed potatoes 7, 12 24.95

Seabass

Fresh fillet of seabass with prawns, mussels, clams, white wine and tomato served with sautéed potatoes 1, 2, 4, 9, 12, 14 31.95

Costata di Manzo

10oz premium Irish Rib-eye steak served with creamed brandy peppercorn sauce and sautéed potatoes 7, 12 37.95

PASTA / RISOTTO

Riagtoni alla Norma

Rigatoni pasta, diced aubergine, Datterini tomato, basil, fior di latte and pecorino. (v) 1, 3, 7, 8 Vegan option available 21.95

Fettuccine alla Bolognese

Fresh ribbon pasta, classic Irish beef ragu 1, 3, 7, 8, 9, 12 21.95

Rigatoni alla Amatriciana

Fresh homemade pasta, smoked pancetta, tomato, red onion and white wine 1, 3, 7, 9, 12 22.95

Lasagna Tradizionale

Bolognese Irish beef ragu, béchamel salsa with layered pasta sheets served with a side of house salad 1, 3, 7, 8, 9, 12 23.95

Ricotta and spinach Lasagne al forno (v)

Sheets of fresh pasta filled with spinach, ricotta and vegetables, béchamel, tomato, served with a side salad 1, 3, 7, 8 23.95

Spaghetti prawn e zucchini

Fresh homemade spaghetti con zucchini confit, tomato and prawns 1, 2, 9, 12 24.95

Risotto of the day

Please see our specials board 24.95

Calamarata alla Napoletana

Fresh homemade pasta rings, mussels, clams, prawns, calamari, fresh tomato 1, 2, 7, 9, 12, 14 26.95

Ravioli Porcini e Crema di Tartufo Nero (v)

Fresh Wicklow farm egg ravioli with porcini mushroom and black truffle cream 1, 3, 7 27.95

PIZZE

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

RED ALL RED PIZZAS ARE SERVED WITH SAN MARZANO DELL 'AGRO SARNESE-NOCERINO DOP TOMATO

Margherita DOP (v) – San Marzano DOP, Fior di latte, Parmesan, basil, extra virgin olive oil 1, 7 15.95

Bufalina (v) – San Marzano DOP, buffalo mozzarella, Parmesan, basil, extra virgin olive oil 1, 7 18.50

Vegan Rustica (v) – San Marzano DOP, aubergines, cherry tomatoes, garlic, toasted pine nuts, rocket, Modena balsamic vinegar, extra virgin olive oil 1, 8, 12 (add vegan cheese +3.75) 18.95

Napoletana – San Marzano DOP, Fior di latte, anchovies, olives, garlic, extra virgin olive oil 1, 4, 7, 12 18.95

Forno 500° – San Marzano DOP, Fior di latte, Irish beef meatballs, Parmesan, pepper, extra virgin olive oil 1, 7, 12 18.95

Caprese (v) – San Marzano DOP, cherry tomatoes, Fior di latte, rocket, pesto, extra virgin olive oil 1, 7, 8 18.95

Diavola – San Marzano DOP, Fior di latte, N'duja, spicy salami, basil, extra virgin olive oil. 1, 7, 12 19.50

Piccante – San Marzano DOP, Fior di latte, N'duja, rocket, pecorino shavings 1, 7, 12 19.50

Tonnara – San Marzano DOP, Fior di latte, red onion, tuna, extra virgin olive oil 1, 4, 7 19.95

24 Month – San Marzano DOP, Fior di latte, rocket, 24 month aged Parma ham, Parmesan shavings 1, 7, 12 20.95

Capricciosa – San Marzano DOP, Fior di latte, Parmesan, mushrooms, salami, ham, olives, artichokes, ex.v. olive oil 1, 7, 12 20.95

WHITE ALL WHITE PIZZAS ARE SERVED WITHOUT TOMATO

Pesto (v) – Fior di latte, home-made pesto, cherry tomatoes, Parmesan 1, 7, 8 19.50

Modena – Buffalo mozzarella, mortadella and crushed pistachio 1, 7, 8, 12 20.50

Montana (v) – Fior di Latte, ricotta, porcini mushroom, black truffle oil 1, 7, 12 20.95

4 Formaggi (v) – Fior di latte, emmental, auricchio, gorgonzola, extra virgin olive oil 1, 7 21.50

Prosciutto di Parma – Fior di Latte, Parma ham, cherry tomato, burrata, pesto, extra virgin olive oil 1, 7, 8, 12 22.50

Tronchetto (folded pizza) – Fior di latte, cream, auricchio, emmental, cherry tomato, rocket, Parma ham, Parmesan shavings, extra virgin olive oil 1, 7, 12 22.50

EXTRA TOPPINGS

Meatballs	2.95	Gorgonzola Ricotta	3.50	Roasted garlic	2.95
Ham	2.95	24 month Parma ham	4.25	Spicy tomato salsa	2.95
Pepperoni Salami	2.95	Vegan cheese	3.75	Basil pesto	3.50
N'duja	3.25	Burrata	4.50	Garlic & truffle	3.50

DIPS

FORNO500.IE

10% service charge for groups of 5 or more. All service/tips goes to staff. Please note we are unable to split bills for groups – Buon Appetito!
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. Minimum charge of one main course per person at busy times.





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!