

Our menu — from dough to sauces — everything is prepared entirely in - house. Rooted in Neapolitan tradition, using carefully sourced Italian & local ingredients.

SMALL PLATES

- GARLIC PIZZETTA**, rosemary & sea salt (1) €9
MUSHROOM PIZZETTA, pecorino, garlic (1, 7) €12
- MARINATED HOUSE OLIVES** (12) €5
- SIGNATURE CHICKEN WINGS** €13
blue cheese dip, apple & fennel slaw (3, 7, 10, 9)
- CRISPY BABY CALAMARI** €13.95
homemade lemon aioli (3, 7, 14, 10)
- CREAMY BURRATA** €14.50
roast cherry tomatoes, walnut pesto, finished with fresh basil & sea salt sourdough (7, 8, 1)
- STRACIATELLA BRUSCHETTA** €9.50
sundried tomato, basil pesto, sourdough (7, 8, 1)
- WHIPPED RICOTTA** €9.50
confit garlic, chives, pine nuts, crostini (7, 8, 1)
- NAPOLI BOARD** €14.50
finocchiona salami, Gubbeen cheese (7, 12, 1)
house marinated olives, sourdough

FRESH PASTA

- PAPPARDELLE AL RAGU** €23
24 hour slow cooked O'Flynn's beef, rich Neapolitan ragu, red wine, finished with pecorino (1, 3, 7, 12)
- WILD MUSHROOM PACCHERI** €19
white wine, pecorino romano, rocket, cream, toasted pine nuts (1, 3, 7, 8, 12)

BURGER & FRIES

*Low carb, swap your bun for a lettuce wrap !
GF buns are available. add crispy crowe farm bacon €2.50*

- 6OZ CLASSIC IRISH BEEF BURGER** €18
pickled red onion, lettuce, cheese, burger sauce (12, 1)
or make it a smash burger with two 3oz patties !
- THE NAPOLI SMASHBURGER** €18.50
spicy nduja, pesto mayo, rocket, pickled red onion, straciatella cheese, two 3oz beef patties (12, 1, 8)
- TEXAS BEEF BURGER** €18.50
Crowe farm pork belly, apple & fennel slaw, crispy onion, bbq sauce, lettuce (12, 1, 3, 10)
- DIRT BIRD SOUTHERN FRIED CHICKEN** €18.50
apple & fennel slaw, chipotle aioli, jalapeno (7, 1, 3, 10)
- GRILLED CHICKEN BURGER** €18
marinated herb chicken, pesto mayo, tomato, rocket, pickled red onion. (12, 1, 7, 8)

12" WOODFIRED PIZZA

oo organic flour dough, fermented, hand-stretched, cooked at 450° in our neapolitan woodfired oven.

- MARGHERITA** €16
san marzano tomato, fior di latte, basil, olive oil (1, 7)
- SPICY DIAVOLA WITH NDUJA PICCANTE** €18.50
finocchiona salami, nduja, san marzano, fior di latte, (1, 7)
- PROSCIUTTO E FUNGHI** €18
roast ham, mushroom, marzano tomato, fior di latte (1, 7)
- PEPPERONI PICCANTE** €17.50
san marzano tomato, fior di latte, pepperoni (1, 7)
- CAPRICIOSA (WHITE PIZZA)** €18.50
Crowe Farm roast ham, salami, mushroom, black olive, fior di latte (1, 7) - *good as calzone*
- BEE STING** €19
pepperoni, homemade fennel sausage, chilli, san marzano, fior di latte, finished with hot honey & whipped ricotta (1, 7)
- BURRATA, PESTO, SUNDRIED TOMATO** €19.50
fior di latte, san marzano tomato, finished with burrata, rocket & basil pesto (1, 7, 8) (v)
- HAWAIIAN** €18
Crowe Farm roast ham, pineapple & chilli chutney, San Marzano tomato, fior di latte (1, 7)
- HEY PESTO !** €18
Crowe Farm bacon, San Marzano tomato, fior di latte, finished with basil pesto & rocket (1, 7, 8)
- BBQ PORK BELLY** €18.50
bbq base, , crowe farm pork belly, jalapeno, red onion, pecorino romano (1, 7, 12) - *good as calzone*
- CHORIZO & FRESH CHILLI** €18.50
sundried tomato, Marzano tomato, fior di latte (1, 7)
gluten free 10" base - same price as above. Build your own - 2 toppings €18

SALAD

- GRILLED HERB CHICKEN CAPRESE SALAD** €17
cherry tomato, bocconcini, rocket, basil pesto, italian leaves, toasted pine nuts (7, 8) (vegetarian €14)
- ROCKET & PECORINO ROMANO** €7
lemon dressing (10, 7, 12)

SIDES

- fries €5 | truffle & parmesan fries (3, 7, 10) €7.50
pesto & parmesan fries (7, 8) €7.50
house slaw (3, 12, 10) €5
- DIP YOUR CRUST** €2 : truffle mayo, blue cheese, garlic & thyme, bbq, chipotle mayo

DESSERTS

NUTELLA TIRAMISU €8.50

a twist on the classic tiramisu, laced with nutella (1, 3, 7, 12, 8, 6)

BUTTERSCOTCH BUDINO €8.50

classic butterscotch pudding, topped with a walnut & rosemary crumble & chantilly cream (1, 3, 7, 12, 8)

BAILEYS CHOCOLATE MOUSSE €8.50

dark chocolate mousse, spiked with baileys and studded with dark chocolate chunks (3, 7, 6)

AFFOGATO €7.50

vanilla ice-cream with hot espresso & amaretto biscuits

COCKTAILS

APEROL SPRITZ €10.50

Aperol, prosecco, soda water

PORNSTAR MARTINI €12.50

Absolut vanilla vodka, passao liqueur, passionfruit syrup, pineapple juice, lemon

LIMONCELLO SPRITZ €10.50

limoncello, prosecco, soda water

MARGARITA €12.50

tequila, cointreau, lime juice, salt rim

WHISKEY SOUR €12.50

bulleit bourbon, angostura bitters, egg whites

FRENCH MARTINI €12.50

Absolut vanilla vodka, chambord, raspberry, pineapple, lemon

SEX ON THE BEACH €12.50

Absolut vodka, peach schnapps, orange juice, cranberry juice, grenadine

PASSIONFRUIT SPRITZ €10.50

passoa, vanilla, prosecco,

BEERS

O'Hara's craft Irish lager on draught €7.10

Heineken Bottle €5.95

Heineken 00 €5.95

Moretti Bottle €5.95

Guinness Can €5.95

O'Hara's Irish Red Ale €6.75

O'Hara's Irish Pale Ale €6.75

Koppaberg strawberry & lime €6.75

Bulmers cider €7.10

Legacy Cider €6.75

PROSECCO

GLERA FRIZZANTE

PROSECCO GLASS €9.50

GLERA FRIZZANTE

PROSECCO CARAFE €32.50

Winelab 750ml carafe

WHITE WINE

DOMUS VINI PINOT GRIGIO,

ITALY (WINELAB)

glass €8.50 | 500ml carafe €20 | 750 ml carafe €29.50

CHRISTOPHE COQUARD

SAUVIGNON BLANC, FRANCE (WINELAB)

glass €8.50 | 500ml carafe €22.50 | 750 ml carafe €33

DON PEDRO ALBARINO,

SPAIN (BOTTLE) €39

SIMSONIG CHENIN BLANC,

SOUTH AFRICA (BOTTLE) €33

WITHER HILLS SAUVIGNON BLANC

NEW ZEALAND, (BOTTLE) €39

RED WINE

BARBARIANS MALBEC,

ARGENTINA (WINELAB)

glass €8.95 | 500ml carafe €23 | 750 ml carafe €33

VINO STOCCO MERLOT, ITALY

(WINELAB)

glass €8.50 | 500ml carafe €23 | 750 ml carafe €29.50

GRAN SASSO, MONTEPULCIANO

D'ABRUZZO, ITALY (BOTTLE €39)

MIO PASSO NERO D'AVOLA,

SICILY (BOTTLE €36)

EXTENDED WINE LIST AVAILABLE ON REQUEST FROM SISTER RESTAURANT BODEGA

WINELAB CASK WINES

(Supplied by glass, carafe or sustainable bottle)

Winelab Wines are a new eco-friendly cask method of storing and providing wines, with 95% less packaging than bottled wine. Sourced directly from winemakers and put in temperature controlled casks at the winery, some are organic & all are vegan friendly.