

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

BRUNCH

UOVA IN PURGATORIO (EGGS IN PURGATORY) €15

a classic Italian breakfast dish similar to shasouka.
eggs gently poached in roast red pepper & san marzano sauce, garlic, feta & crusty sourdough bread.

SPICY NDUJA EGGS €15

eggs gently poached in roast red pepper & san marzano sauce, feta, nduja for added spice & crusty sourdough bread.

FRENCH TOAST & BLUEBERRY COMPOTE €15

Brioche slices panfried until golden, served with whipped mascarpone, honey, toasted almonds

FRENCH TOAST & CRISPY BACON €15

Brioche slices panfried until golden with crispy Crowe Farm bacon & maple syrup.

CROQUE MONSIEUR €16

House baked honey roast Crowe Farm ham, Gubbbeen smoked cheese, toasted until crispy, rocket & parmesan salad.
Add a fried egg to make it a croque madame (€2)

BASIL PESTO CHICKEN WRAP WITH FRIES €17

grilled herb marinated chicken, house basil pesto, rocket, sundried tomato & apple & fennel slaw.

MEDITERRANEAN BRUNCH PLATE €16

creamy burrata, house marinated olives, roast cherry tomatoes, dressed rocket, crispy bacon, basil pesto, sourdough

SOUTHERN FRIED CHICKEN WAFFLES €16.95

crispy southern fried chicken, waffles, maple chipotle mayo, rosemary bacon matchsticks, pickled cucumber, tarragon.

GRILLED CHICKEN CAPRESE SALAD €17

cherry tomato, bocconcini, rocket, basil pesto, italian leaves, toasted pine nuts (7, 8) (vegetarian €14)

BURGERS

BREAKFAST SMASHBURGER & FRIES €18.50

fried egg, pickled red onion, lettuce, cheese, burger sauce, two 3oz beef patties

6OZ CLASSIC IRISH BEEF BURGER & FRIES €18

pickled red onion, lettuce, cheese, burger sauce (12, 1)

GRILLED CHICKEN BURGER & FRIES €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

BITES

SIGNATURE CHICKEN WINGS €13

blue cheese dip, apple & fennel slaw (3, 7, 10, 9)

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.