



WOOD-FIRED • LOCALLY GROWN

TOMATO BASED PIZZAS

Margherita - €11

tomato sauce, fior di latte mozzarella, parmesan, olive oil, basil.

(1) (2)

Chorizo - €13.5

tomato sauce, fior di latte mozzarella, Irish free range chorizo, garlic, parmesan, olive oil, black pepper, basil.

(1) (2)

Vegan Pimiento - €12.5

tomato sauce, roast red peppers, charred aubergines, garlic, fermented black olives, vegan parmesan, toasted pinenuts & basil.

(1) (3)

BIANCA - WHITE BASED PIZZAS

Funghi Bianca - €12.5

fior di latte mozzarella, thyme & garlic sautéed field mushrooms, cherry tomatoes, black pepper, olive oil & rocket.

(1) (2)

Salami & Kale Bianca - €13.5

fior di latte mozzarella, Irish free range fennel salami, Cashel blue cheese, house grown kale, olive oil, basil.

(1) (2)

Vegan Funghi Bianca - €12.5

white wine and shallot cream base, thyme & garlic sautéed field mushrooms, smoked tofu, cherry tomatoes, paprika oil, vegan parmesan, rocket.

(1) (3) (4) (5)

ADD TOPPINGS / DIP

- garlic alioli dip (2) €2
- vegan garlic alioli (5) (6) €2
- chorizo or salami €2
- mozzarella or blue cheese €1.5

- aubergine €1.5
- mushroom €1.5
- cherry tomatoes €1.5

- olives €1.5
- pine nuts €1.5

All our meat is high quality Irish charcuterie produced using ethically raised free range meat by **The Wooded Pig in Co. Meath**. Our organic rocket comes from **Elmhurst Cottage Farm** in Glasnevin. We grow kale ourselves on our **Stoneybatter Farm**.