WOOD-FIRED PIZZERIA, ORGANIC WINE BAR & COFFEE HOUSE

Our Dough

Made fresh every morning in-house from fresh yeast, Tipo '00' flour, 5 Stagioni, water and salt. Our pizza dough is based on a traditional Neapolitan recipe that's slowly fermented, giving the dough time to develop deep flavour and form the perfect crust.

Our Oven

Our oven was handmade in Italy and we use kiln-dried wood from sustainable forests. The oven can take two hours to heat up and reaches temperatures of 400°C which ensures the perfectly crisp and airy crust, what the Italians call the cornicione.

Our Toppings

Italian inspired pizza with the cream of Italian and Irish ingredients sourced from our polytunnel and gardens, and our favourite local suppliers.

Our Sauce

We use Italian plum tomatoes for our crushed sauce and just a touch of sea salt. It is uncooked to bring out the freshest flavours in cooking.

All our bases are vegan.

Gluten-free bases are available on request.

All meats are gluten-free and lactose-free.

Vegan cheese is available on request.

Breakfast menu served 9am-12pm

Smoothies & Juices €6.50

Very Berry

mixed berries, local yoghurt, orange juice. 7

Homemade Harvest

homemade granola, apple, local yoghurt, orange juice. 1,5,7,8

Fresh Start

spinach, rocket, apple, cucumber, lemon juice, honey

Continental €9

Fruit granola, strawberry smoothie, fruit plate, mini-danish, croissant & scone 1,3,5,7,8,11

Wood-fired flatbreads €12.50

Irish breakfast

local sausage, bacon, portobello mushrooms, black & white pudding, free range egg 1,3,6,7,12

Vegan 🕾

Baba ghanoush, tabbouleh, roasted cauliflower, pickled onion & tahina sauce 1,6

Flatbread benedict

Limerick ham, smoked, applewood cheddar cheese, free range eggs, hollandaise sauce, chives 1,3,6,7

Sweet o

Nutella, strawberries, hazelnuts, garden mint 1,6,8





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Served from 12:30

BAR SNACKS

Pitted green olives Smoked almonds Dooliner brown bread



€4.00



€4.00

€4.00

SHARING PLATES

Charcuterie and cheese

St. Tola goat's cheese, Cratloe sheep's cheese, Ailwee Cave's cheddar, Gubeen chorizo & salami, celery & grapes, pickled relish & Carrs water crackers

(1,7,9,12)

(1,3)

€18.00

SALADS

Caesar salad **€12.00** (1,4,7,12)

smoked pancetta,, baby gem lettuce, garlic croutons, shaved parmesan & silver skin anchovy

smoked chicken +€4.00 Atlantic red prawns +66.00

(2)

St. Tola goat's cheese salad

Fennel, rocket, St. Tola goat's cheese with a citrus dressina





€13.00

Vegan super salad

Quinoa & pomegranate, pumpkin seeds, walnuts, mixed leaves with white balsamic & mustard dressing

(8.10.12)



€12.00

Macroom burrata

cherry tomatoes, roasted hazelnuts, basil pesto, herb salad & lemon juice

(7,8)



€14.00

1-Gluten. 2-Crustaceans. 3-Eggs. 4-Fish. 5-Peanuts. 6-Soybeans 7-Milk. 8-Nuts. 9-Celery. 10-Mustard.



VN Vegan





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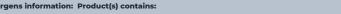
Served from 12:30

WOOD-FIRED PIZZAS

Margherita	Fior di latte mozzarella, La Fiammante tomatoes, fresh basil, olive oil	(1,7,12) V	€14.00
Carnosa	prosciutto, speck, salami, pepperoni, tomatoes, mozzarella, rocket	(1,7,12)	€17.00
Salsiccia e friarielli	spiced Italian sausage, raab broccoli, Fior di latte, burrata	(1,7,12)	€16.50
Classic pepperoni	pepperoni, tomatoes, mozzarella, olive oil	(1,7,12)	€15.00
Frutti di Mare	Atlantic red prawns, Burren smoked salmon, calamari, dill, tomatoes, mozzarella	(1,2,7,12,14)	€17.50
St. Tola goat's cheese	St. Tola goat's cheese, mozzarella, cherry tomatoes, pesto	(1,7,12)	€16.00
Vegetariana	grilled aubergine, courgette, artichoke, Fior di latte	(1,7,12)	€15.00
Boscaiola	wild mushrooms, black truffle paste, prosciutto, Fior di latte, olive oil	(1,7)	€16.00
Garlic and pesto bread		(1,7)	€6.00

Garlic mayo | Chipotle mayo

€1.00



1-Gluten. 2-Crustaceans. 3-Eggs. 4-Fish. 5-Peanuts. 6-Soybeans 7-Milk. 8-Nuts. 9-Celery. 10-Mustard. Vegan 11-Sesame Seeds. 12-Sulphur Dioxide and Sulphites. 13-Lupin. 14-Molluscs.











Served from 12:30

SWEET PLATES

Sticky toffee pudding €9.5

Vanilla ice-cream, honeycomb, caramel sauce 1.3.7

Vanilla crème brulee €9.5

Mixed berries 3,7

The banner cheese plate €14.5

St Tola goat's cheese, Cratloe sheep's cheese, Aillwee caves, cheddar, smoked almonds, apple relish, grapes, Carr's water crackers 7.9.12

Tiramisu €9.5

Espresso jelly, chocolate soil 1.3.7

Valrhona dark chocolate fondant €9.5

White & milk chocolate, hazelnut praline, raspberry 1.3.7.8

Home-made ice-cream selection €9.5

Chocolate, strawberry & vanilla 3,7







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