

Create Your Pizza

Standard Pizza €12

Includes our House Tomato Sauce, Toons Bridge Irish Fior di Latte Mozzarella & Grated Mozzarella (contains: wheat, milk)

Additional Toppings

€1 or €1.5 each

Pompeii Sausage with O'Flynn's pork, white wine, fennel, garlic & pepper (contains: wheat, sulphites, soy) €1.5

Calabrian Nduja (spicy sausage pâté) €1.5

Jack McCarthy's Black Pudding (contains: barley, wheat, oats) Gubbeen Chorizo €1.5 Serrano Ham Black Kalamata Olives Caramelised Onions Roast Red Peppers Cherry Tomatoes Sliced Potatoes Mushrooms Aubergine Artichoke Jalapenos Rocket

Toons Bridge Smoked Scamorza (contains: milk) €1.5 Toons Bridge Fior di Latte (contains: milk) Toons Bridge Ricotta (contains: milk) House Vegan Mozzarella (contains: soy) Goat's Cheese (contains: milk) Cashel Blue (contains: milk) €1.5 Feta (contains: milk)

Sides & Dips

Focaccia with Hummus Dip €9.5 (contains: wheat, sesame seeds) Cheesy Garlic Bread €5.5 (contains: wheat, milk) Garlic Bread €4.5 (contains: wheat) Stuffed Hot Pepper Green Olives €2.5 Stuffed Garlic Green Olives €2.5 Garlic Aioli €2.5 (contains: eggs) Vegan Garlic Aioli €2.5 Sweet Chilli Dip €2.5 (contains: sulphites) Balsamic Reduction (drizzle) €1 Truffle Oil (drizzle) €1.5

Allergens

All our pizzas contain wheat. Please make us aware of any dietary requirements.

Our Story

Pompeii Pizza was born on the road in 2009. We built our first oven from salvaged bricks & dole cheques, towing it from market town to village festival on a learning curve of pizza perfection, minor burns & the benefits of long-johns on a frosty winter morning. During this time, we started our Thursday night pizza sessions in the beer garden of the Franciscan Well Bar. Our friendship with the award-winning brew pub has grown over the years & we're now resident here seven nights a week.

Our Pizza

We make our dough from a unique blend of flour milled in-house from Irish heritage grain grown by Kells Wholemeal, combined with the finest Italian Caputo type '00'. Our homemade tomato sauce is a secret recipe, with some choice ingredients. Toppings are sourced from quality local producers including Toons Bridge Dairy, Gubbeen Smokehouse, The Real Olive Company, O'Flynn's Gourmet Sausages, Ballinrostig Homestead, McCarthy's of Kanturk & The Boots Italian Specialities. The magic happens in the wood-fired oven, heated to over 400°C using well-seasoned hardwood. This heat, delivered to the dough through convection, conduction & radiation, seals in the steam & flavours from the yeast, resulting in a light fluffy bread that's easily digestible & delicious.



Pick Your Pizza

Margherita Italiana €12 Tomato Sauce, Olive Oil, Toons Bridge Fior di Latte, Fresh Basil (vegetarian; contains: wheat, milk)

Plain Cheese / Margherita Irlandese €12 Tomato Sauce, Grated Mozzarella, Toons Bridge Fior di Latte (vegetarian; contains: wheat, milk)

Margherita Vegana €12 Tomato Sauce, Vegan Mozzarella, Fresh Basil (vegan; contains: wheat, soy)

Salsiccia \in 14 Tomato Sauce, Broccoli with Garlic, Chilli & Olive Oil, Pompeii Garlic & Fennel Sausage, Toons Bridge Fior di Latte (contains: wheat, sulphites, milk, soy)

Nduja €14 Tomato Sauce, Spicy Calabrian Nduja, Caramelised Onions, Fresh Basil, Toons Bridge Fior di Latte, Parmesan (contains: wheat, milk)

Contadina Bianca €14 Jack McCarthy's Black Pudding, Pear, Cashel Blue Cheese, Toons Bridge Toons Bridge Fior di Latte (contains: wheat, barley, oats, milk)

Quattro Formaggi €14 Toons Bridge Smoked Scamorza, Cashel Blue, Toons Bridge Ricotta, Fior di Latte (vegetarian; contains: wheat, milk)

Parmigiana Bianca €14 Aubergine, Goat's Cheese, Cherry Tomato, Toons Bridge Fior di Latte, Parmesan, Basil, Sea Salt (contains: wheat, milk)

Pizza Bianca €13 Sliced Potatoes, Paprika, Toons Bridge Fior di Latte, Parmesan, Rosemary, Sea Salt (vegetarian; contains: wheat, milk)

Marinara €11 Tomato Sauce, Garlic, Olive Oil, Oregano (vegan; contains: wheat)

Jackfruit Vegan €14 BBQ Marinated Pulled Jackfruit, Peppers, Black Olives, House Vegan Mozzarella, Rocket (vegan; rocket not included on chilled version; contains: wheat, soy)

Sweet Pizza

Fragola half pizza with home-made hazelnut chocolate base, strawberry ricotta, fresh strawberries, biscuit crumb, fresh mint €7.9 (contains: wheat, milk, nuts)

Banana half pizza with home-made hazelnut chocolate base, banana ricotta, fresh banana, coconut Bailey's cream, biscuit crumb, fresh mint €7.9 (contains: wheat, milk nuts)

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