

# Menu

## Caffé Bar

<i>Espresso</i> Shot of coffee	€2.00
<i>Double Espresso</i> Double shot of coffee	€2.60
<i>Espresso Macchiato</i> 4 Shot of coffee topped with creamy milk	€2.50
<i>Americano</i> Shot of long coffee served with a jug of milk	€2.70
<i>Caffé Latte</i> 4 Shot of coffee with hot milk	€3.00
<i>Cappuccino</i> 4 Shot of coffee with frothy milk, topped with chocolate	€3.00
<i>Hot Chocolate</i> 4 Chocolate and hot milk served with marshmallows	€3.50
<i>Tea</i> Tea for one served with a jug of milk	€2.00
<i>Herbal Tea</i> Selection of herbal tea	€2.40
*Extra shot of coffee	€0.60
<i>Il Fornaio gourmet coffee, a selection of Italian blends from our roasting house. Roasted in Ireland</i>	

## I Dolci - Desserts

<i>Tiramisu</i> 1, 4, 5 Savoiardi biscuits, fresh coffee, fresh cream, mascarpone cheese, eggs, sugar, Napoletano strega, liquor & cacao powder	€6.50
<i>Millefoglie</i> 1, 4, 5 Flaky vanilla puff pastry, fresh cream, choose between chocolate sauce or homemade fresh jam	€6.50
<i>Cannolo Siciliano</i> 1, 2, 4, 5 Homemade cannolo, ricotta cheese, icing sugar, chocolate chips & granella di pistacchio di bronte	€6.50
<i>Dolce Del Giorno</i> Ask the waiter for the dessert of the day! (Check with your server about allergens)	€6.50

## Le Bevande - Beverages

200ml San Pellegrino fizzy drink	€2.90
500ml San Pellegrino sparkling or panna still water	€2.90
Bottles (330 ml): diet coke, orange & 7up	€2.90
Bottles (330 ml): coke	€3.10
Moretti beer (full bodied lager Italian beer 4.6%) 1	€6.50

*Il Fornaio*  
CUCINA ITALIANA

Antipasti

Bruschetta Classica 1, 4 €8.00  
Slice of Il Fornaio sourdough bread with fresh tomatoes, basil, garlic & oregano

Caprese 1, 4 €12.50  
Fresh sliced mozzarella cheese for di latte (IGP), fresh tomatoes, oregano & extra virgin olive oil.

Gamberetti del Diavolo 1, 6, 7 €10.00  
Doyle’s prawns sautéed in garlic extra virgin olive oil & spicy tomato sauce served with Il Fornaio toasted bread

Delizia di Parma 1, 4 €14.00  
Parma Ham (DOP) on a bed of rocket with tomatoes, olives\*, shavings of parmesan cheese & balsamic vinegar. Served with fresh bread

Il Tagliere del Fornaio 1, 2, 4 €21.00  
Selection of Italian (DOP) cooked and cured meats assorted Italian cheese (DOP & IGP)& Olives\*. Served with our Italian bread

Primi Piatti - Pasta Dishes

Rigatoni Amatriciana 1, 4, 5 €16.00  
Homemade bronze cut rigatoni pasta served with slow cooked San Marzano sauce guanciale & grated Pecorino Romano (DOP)

Tagliatelle Ciociara 1, 5, 12, 14 €16.00  
Homemade bronze cut tagliatelle pasta served with slow cooked San Marzano sauce & 100% Irish beef

Spaghetti Pomodoro 1, 5 €13.00  
Homemade bronze cut spaghetti “alla chitarra” with piennolo red tomato (DOP) flavoured with basil

Rigatoni Arrabiata 1, 5 €14.00  
Homemade bronze cut rigatoni pasta with spicy San Marzano sauce with peperoncino from Calabria (DOP) & aglio rosso (red garlic) di castelliri (IGP)

Spaghetti Carbonara 1, 4, 5 €16.00  
Il Fornaio bronze cut spaghetti pasta with egg, guanciale Pecorino Romano (DOP) & black pepper

Lasagna 1, 4, 5, 12, 14 €16.50  
Homemade pasta sheets San Marzano tomato sauce with 100% Irish beef, parmigiano reggiano (DOP) & mozzarella fior di latte (IGP) bechamel sauce. Served with a side order

Primi Piatti Dello Chef  
Chef’s Recipe

Raviolo Campano 1, 4, 5 €16.50  
Homemade pasta filled with bufala mozzarella & spinach with fresh tomatoes, basil & topped with Sabionara cheese

Raviolo Toscano 1, 4, 5 12 €17.50  
Homemade pasta filled with beef served in an Italian sausage and mushroom sauce.

Ask waiter for the Pasta with Fish of the Day1, 4, 5, 6, 7, 12

Pizza V.I.P

D’Ariccia 1, 4, 12 €17.50  
Bufala mozzarella (DOP), suckling pork from Arricia (IGP) & red onion from Tropea

Rustica 1, 4 €15.50  
Bufala mozzarella (DOP), roasted potatoes,guanciale

Friarella 1, 4 €16.50  
Bufala mozzarella (DOP), friarelli Napoletani (broccoli rabe), fresh Italian sausage from Ariccia (IGP)

Parma 1, 4 €17.50  
Bufala mozzarella (DOP), San Marzano tomato sauce, Parma Ham, (DOP) & grilled artichokes

La Bufalina 1, 4 €15.50  
Bufala mozzarella (DOP), fresh tomatoes “Datterino”, fresh basil & extra virgin olive oil

Le Pizze - Pizza

Il Fornaio Pizza dough is made fresh in house daily. Each individual pizza is hand stretched & our carefully selected high quality ingredients are added

	Small	Large
	€10.50	€12.50

Margherita🍷 1, 4 €10.50 €12.50  
San Marzano tomato sauce & mozzarella. 100% Fior di latte cheese

Napoli 1, 4, 6, 12 €11.50 €13.50  
San Marzano tomato sauce, **no** mozzarella olives\*, anchovies, capers & basil

Ai Funghi Porcini🍷 1, 4 €12.00 €14.50  
San Marzano tomato sauce, mozzarella, 100% fior di latte cheese with Italian wild mushrooms

Quattro Formaggi🍷 1, 4 €13.50 €15.50  
**No** tomato sauce, Parmigiano reggiano cheese, (DOP), toma dimucca d’alpeggio rossa, gorgonzola (IGP)& Mozzarella 100% fior di latte

Pepperoni 1, 4 €12.00 €14.40  
San Marzano tomato sauce, mozzarella cheese 100% fior di latte & sliced pepperoni

Capricciosa🍷 1, 4, 5 €14.50 €16.50  
San Marzano tomato sauce, mozzarella cheese 100% fior di latte cheese, mushrooms, Italian ham, artichokes, olives\* & eggs

	Small	Large
	€13.00	€16.00

Fornaio 🍷 1, 4 €13.00 €16.00  
San Marzano tomato sauce, mozzarella cheese 100% fior di latte, piennolo tomatoes, parmigiano cheese & basil

Carbonara 1, 4, 5 €12.50 €15.50  
**No** tomato sauce,mozzarella cheese 100% fior di latte cheese,guanciale (IGP), salty eggnog, (zabaione) pecorino romano cheese (DOP)

Ortolana🍷 1, 4, 12 €12.50 €15.00  
San Marzano tomato sauce, mozzarella 100% fior di latte (IGP), mixed vegetables (peppers, mushrooms, onions & olives\*)

Tonno e Cipolle 1, 6, 12 €13.50 €16.50  
San Marzano tomato sauce, **no** mozzarella tuna, taggiascheolives”, red onions fromTropea, oregano, capers & extra virgin olive oil

Reggio Emilia 1, 4 €13.50 €16.50  
San Marzano tomato sauce, mozzarella cheese 100% fior di latte cheese, parma ham (DOP) rocket & parmigiano reggiano (DOP)

Diavola 1, 4 €13.50 €15.50  
San Marzano tomato sauce, mozzarella cheese 100% fior di latte (IGP), slice pepperoni, Nduja (IGP), creamy spicy salame & spicy ventricina salame (IGP)

Boscaiola 1, 4, 12 €13.00 €16.50  
**No** tomato sauce Mozzarella 100% fior di latte (IGP), fresh Italiansausageform Ariccia (IGP) & mushrooms

Calzone Del Salumiere 1, 4 €15.50  
San Marzano tomato sauce, mozzarella cheese 100% fior di latte (IGP), pepperoni, salame from Calabria, salame finocchiona (IGP) & Italian ham

	Small	Large
	€1.50	€1.90

Extra Toppings €1.50 €1.90  
Artichokes, basil, olives\*, cherry tomatoes, egg, funghi porcini, mushrooms, onions, peppers, rocket, sundried tomatoes, tomato sauce, pepperoni, ventricina salame, ham, pancetta, Nduja, Italian sausage, salame Milano, tuna, goats cheese, scamorza & mozzarella fior di latte (IGP)

Bufala Mozzarella (DOP) €3.90

Secondi di Pesce

Ask waiter for the Pasta with Fish of the Day 1, 4, 5, 6, 7, 12

Secondi di Carne

Porchetta al Forno 12 €20.00  
Roasted suckling pork from Ariccia (IGP) flavoured with natural herbs from an ancient roman recipe served with rosemary potatoes

Pollo Nduja 12 €17.50  
Pan fried supreme breast of chicken with fiery Nduja sausage & chestnut mushrooms

Saltimbocca alla Romana di 1, 12 €20.00  
Vitello Irlandese  
A typical Roman dish, the name literally translates as hop in the mouth as you can’t have enough of this veal (100%Irish Beef), topped with Parma Ham & sage in an organic wine sauce with a side order of your choice

Contorni

🍷Patate Piccante 4, 12 €6.00  
Oven baked potatoes with mozzarella cheese 100% fiordi latte (IGP). Nduja (IGP) & creamy spicy salame

🍷Patate al Rosemarino 12 €5.00  
Oven roasted potatoes with garlic, rosemary & extravirgin olive oil

🍷Friarelli 1, 4 €6.00  
Friarelli Napoletani (broccoli rabe) with extra virgin olive oil& garlic (IGP)

🍷Insalata Mista €5.00  
Mixed leaves salad, cucumber, tomato, onions, served with Italian balsamic dressing

List of food allergens that may be on this menu:

\*Please advise management of any allergies.

1. Cereals containing gluten (Wheat or semolina) 2. Nuts (Pistacchio, hazelnut & pine nuts) 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Shellfish - Crustaceans 8. Soybeans 9. Molluscs 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Celery

\* Olives (we use pitted olives, however as we do not produce olives, we cannot guarantee that all pits have been removed

🍷 Vegetarian

