

## Antipasti

### STARTERS

- Bruschetta Classica**  €10.00  
Slice Of Il Fornaio Sourdough Bread With Fresh Tomatoes, Basil, Garlic, And Oregano.  
(Allergen: WHEAT(GLUTEN))
- Insalata Caprese**  €14.80  
Fresh Sliced Mozzarella Cheese For Di Latte (Igp), Fresh Tomatoes, Oregano & Extra Virgin Olive Oil.  
(Allergen: WHEAT(GLUTEN), MILK)
- Gamberetti del Diavolo** €15.50  
Doyles Prawns Sautéed In Garlic Extra Virgin Olive Oil In A Spicy Tomato Sauce Served With Il Fornaio Bread.  
(Allergen: WHEAT (GLUTEN) SHELLFISH - CRUSTACEANS)
- Il Tagliere del Fornaio** €16.00  
Selection of Italian (DOP) Cooked And Cured Meats Assorted Italian Cheese (DOP & IGP) & \*Olives. Served With Il Fornaio Bread.  
(Allergen: WHEAT(GLUTEN), MILK)  
\*NOTE we buy pitted olives for this tagliere, whole or partial pitted may remain)

## Primi Piatti

### PASTA DISHES

Ask Waiter For Pasta Special Of The Day

- Rigatoni Amatriciana** €20.00  
Homemade Bronze Cut Rigatoni Pasta Served With Slow Cooked San Marzano Sauce With Guanciale (IGP) And Grated Pecorino Romano (DOP).  
(Allergen: WHEAT(GLUTEN), MILK, EGG)
- Tagliatelle al Sugo D'Arrosto** €22.50  
Homemade Bronze Cut Tagliatelle Pasta Served With Slow Cooked Beef Brisket "100% Irish Beef" In A Creamy Wild Mushroom Sauce, Flavoured With Rosemary  
(Allergen: WHEAT(GLUTEN), EGG)
- Rigatoni Arrabiata**  €19.00  
Homemade Bronze Cut Rigatoni Pasta With Spicy San Marzano Sauce With Peperoncino From Calabria (DOP) & Aglio Rosso (Red Garlic) di Castelleris (IGP)  
(Allergen: WHEAT(GLUTEN), EGG)
- Spaghetti Carbonara** €22.00  
Il Fornaio Spaghetti Pasta With Eggs, Guanciale, Pecorino Romano And Black Pepper.  
(Allergen: WHEAT(GLUTEN), EGG, MILK)
- Raviolo Toscano** €25.00  
Homemade Pasta Filled With Beef Served In An Italian Sausage And Mushroom Sauce.  
(Allergen: WHEAT(GLUTEN), EGG, MILK, SULPHITES)
- Raviolo Campano**  €25.00  
Ravioli Pasta Filled With Spinach And Ricotta Cheese In A Fresh Tomato Sauce Topped With Grated Sabbionara Cheese (Italian Red Wine Cheese).  
(Allergen (WHEAT (GLUTEN), EGG, MILK, SULPHITES)
- Spaghetti al Pomodoro**  €19.00  
Il Fornaio spaghetti pasta in a datterino piennolo tomato and basil sauce  
(Allergen (WHEAT (GLUTEN), EGG)

## Secondi di Pesce

Ask Waiter For Special Main Course Of The Day

## Secondi di Carne

Ask Waiter For Special Main Course Of The Day

- Porchetta al Forno** €25.00  
Roasted Suckling Pork From Ariccia (IGP) Flavoured With Natural Herbs From An Ancient Roman Recipe Served With Rosemary Potatoes Topped With Caramelised Onions.  
(Allergen: SULPHITES)
- Pollo Arrosto alla Romana** €27.00  
A Halfside Of Premium Chicken Slowly Oven Roasted Served With Peppers & Onions Sauce And Baked Rosemary Potatoes.  
(Allergen: SULPHITES)
- Brasato Di Manzo** €28.00  
Slow Cooked Braised Angus Beef Served On A Bed Of Potatoes Topped With Caramelised Onions  
(Allergen: SULPHITES)

## Contorni

### SIDES

Ask Waiter For Sides Of The Day

- Patate al Rosemarino**  €7.00  
Oven Roasted Potatoes With Garlic, Rosemary & Extra Virgin Olive Oil.
- Insalata Mista**  €7.00  
Mixed Leaves Salad, Cucumber, Tomato, Onions, Served With Italian Balsamic Dressing.
- Vegetali Mista**  €7.00  
Mixed Grilled Vegetables



## Pizza Specialità

<b>D'Ariccìa</b> Bufala Mozzarella (DOP), Suckling Pork From Ariccìa (IGP) And Red Onion From Tropea. (Allergen: WHEAT(GLUTEN))	€22.50
<b>Rustica</b> Bufala Mozzarella (DOP), Roasted Potatoes, Guanciale. (Allergen: WHEAT(GLUTEN), MILK)	€22.50
<b>Friarella</b> Bufala Mozzarella (DOP), Friarelli Napoletani (Broccoli Rabe), Fresh Italian Sausage From Ariccìa (IGP) (Allergen: WHEAT(GLUTEN), MILK)	€22.50
<b>Parma</b> Bufala Mozzarella (DOP), San Marzano Tomato Sauce, Parma Ham, (DOP) And Grilled Artichokes. (Allergen: WHEAT(GLUTEN), MILK)	€22.50
<b>La Bufalina</b>  Bufala Mozzarella (DOP), Red And Yellows Datterino Tomatoes, Fresh Basil & Extra Virgin Olive Oil (Allergen: WHEAT(GLUTEN), MILK)	€22.50

## Le Pizze

Il Fornaio Pizza dough is made fresh in house daily.

Each individual pizza (12 inch) is hand stretched and our carefully selected high quality ingredients are added

<b>Margherita</b>  San Marzano Tommto Sauce & 100% Fior Di Latte Mozzarella Cheese (IGP). (Allergen: WHEAT(GLUTEN), MILK)	€15.50	<b>Carbonara</b> 100% Fior Di Latte Mozzarella Cheese (IGP), Guanciale, Salty Egnog (DOP) (Zabaione) & Pecorino Romano Cheese (DOP). (Allergen: WHEAT(GLUTEN), MILK, EGG)	€21.00
<b>Quattro Formaggi</b>  100% Fior Di Latte Mozzarella Cheese (IGP), Parmigiano Reggiano Cheese, (DOP), Di Mucca D'alpeggio Rossa & Gorgonzola (IGP) (Allergen: WHEAT(GLUTEN), MILK).	€19.50	<b>Ortolana</b>  San Marzano Tomato Sauce, 100% Fior Di Latte Mozzarella Cheese (GP), Grilled Aubergines, Courgettes, Peppers, Onion (Allergen: WHEAT(GLUTEN), MILK)	€19.00
<b>Pepperoni</b> San Marzano Tomato Sauce & 100% Fior Di Latte Mozzarella Cheese (IGP), With Sliced Pepperoni. (Allergen: WHEAT(GLUTEN), MILK)	€19.00	<b>Reggio Emilia</b> San Marzano Tomato Sauce, 100% Fior Di Latte Mozzarella Cheese (GP), Parma Ham (DOP), Rocket & Parmigiano Reggiano (DOP). (Allergen: WHEAT(GLUTEN), MILK)	€21.00
<b>Capricciosa</b> San Marzano Tomato Sauce, 100% Fior Di Latte Mozzarella Cheese (IGP), With Mushrooms, Italian Ham, Artichokes, *Olives (We Use Pitted Olives However As We Do Not Produce Olives We Cannot Guarantee That All Pits Have Been Removed) Eggs. (Allergen: WHEAT(GLUTEN), MILK, EGG)	€21.00	<b>Diavola</b> San Marzano Tomato Sauce, 100% Fior Di Latte Mozzarella Cheese (IGP), Sliced Pepperoni, Ndjua (Creamy Spicy Salame (IGP) Spicy Ventricina Salame (IGP). (Allergen: WHEAT(GLUTEN), MILK)	€21.00
<b>Fornaio</b>  San Marzano Tomato Sauce, 100% Fior Di Latte Mozzarella Cheese (IGP), Red And Yellow Piennolo Tomatoes, Parmigiano Cheese & Basil. (Allergen: WHEAT(GLUTEN), MILK)	€19.50		

<b>Extra Toppings</b> Artichokes   Basil   Black *olives   Cherry Tomatoes   Egg   Funghi Porcini   Mushrooms   Onions   Peppers   Rocket   Sundried Tomatoes Tomato Sauce   Pepperoni   Ventricina Salame   Ham   Pancetta   Nduja   Italian Sausage   Salame Milano   Scamorza   Mozzarella Fior Di Latte (GP) *Olives *NOTE We Buy Pitted Olives For This Pizza, Whole Or Partial Pitt May Remain)	€2.70
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<b>Bufala Mozzarella (DOP)</b>	€4.80
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## Aperitivo

Aperol Spritz	€13.00
Pornstar Martini	€13.00
Espresso Martini	€13.00

## Le Bevande

### DRINKS

San Pellegrino Fizzy Drink 200ml	€3.50
San Pellegrino Sparkling Water 500ml	€3.50
Panna Still Water	€3.50
Fanta Orange, Sprite Bottles (330ml)	€4.00
Coke ,Coke Zero Bottles (330ml)	€4.20
Moretti Draught beer Pint	€8.00
Glass	€6.50

## I Dolci

### DESSERTS

<b>Tiramisu</b> Tiramisu Savoiardi Biscuits, Fresh Coffee, Fresh Cream, Mascarpone Cheese, Eggs, Sugar, Napoletano Strega Liquor & Cacao Powder. (Allergen: WHEAT(GLUTEN), MILK)	€7.50
<b>Cannolo Siciliano al Pistacchio</b> Homemade Cannolo, Ricotta Cheese, Icing Sugar, Chocolate Chips And Granella Di Pistacchio Di Bronte. (Allergen: WHEAT(GLUTEN), MILK, NUTS PISTACCHIO)	€7.50
<b>Dolce del Giorno</b>	€7.50

## Café Bar

Il Fornaio Coffee is carefully selected by us for you and roasted here in Dublin by us.

<b>Espresso</b> Our Own Roasted One-Shot Coffee.	€2.90
<b>Double Espresso</b> Our Own Roasted Double Shot Coffee.	€4.00
<b>Espresso Macchiato</b> Our Own Roasted Coffee With A Dash Of Milk (Allergen: MILK)	€3.00
<b>Americano</b> Our Own Roasted Long Black Coffee, Served With Cold Milk (Allergen: MILK)	€3.50
<b>Caffe Latte</b> Our Own Roasted Coffee With Creamy Milk. (Allergen: MILK)	€4.00
<b>Cappuccino</b> Our Own Roasted Coffee With Frothy Milk Sprinkled With Cocoa Powder. (Allergen: MILK)	€4.00
<b>Hot Chocolate</b> Italian Hot Chocolate. (Allergen: MILK)	€4.50
<b>Tea</b> Served With Milk (Allergen: MILK)	€3.90
<b>Herbal Tea</b> Extra shot of coffee	€2.00
<b>Extra Shot</b>	€2.90





*We did it! We've officially won  
the Little Big Italy award, proving that passion,  
tradition, and incredible flavors make all the difference.  
Grazie to everyone who supported us—this one's for you!*

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*Il Fornaio*  
CUCINA ITALIANA  
DUBLIN