



Pompeii

Pizza

real & rustic since 2009

Create Your Own Pizza

Regular 12" pizza €10

Large 14" pizza €12

Includes our **House Tomato Sauce**, **Toons Bridge Irish Fior di Latte Mozzarella** & **1 topping** of your choice (contains: wheat, milk)

Additional Toppings

€1 each for 12" pizza or €1.5 for 14" pizza

Pizza slice

€3.5

with one topping
(contains:
wheat, milk)

Meats

Jack McCarthy's Black Pudding
O'Flynn's Sweet Italian Sausage
Gubbeen Chorizo
Serrano Ham
Nduja (Spicy Pork Sausage)

Vegetables

Mushrooms
Rocket
Jalapenos
Sliced Potatoes
Cherry Tomatoes
Roasted Red Peppers
Black Kalamata Olives
Caramelised Onions
Aubergine
Artichoke

Cheeses

Vegan Mozzarella (contains: soy)
Feta (contains: milk)
Goat's Cheese (contains: milk)
Ricotta (contains: milk)
Fontina (contains: milk)
Gorgonzola (contains: milk)

Dips

€1/2 each
Balsamic Reduction
Garlic Aioli (contains: eggs)
Pesto (contains: milk, pine nuts)
Truffle Oil

Sides

€2.5/3 each
Spicy Olives
Garlic Stuffed Green Olives
Garlic Bread (contains: wheat)
Cheesy Garlic Bread (contains: wheat, milk)

Garnishes

€0 each
Nutritional Yeast
Chilli Oil / Chilli Flakes
Oregano / Fresh Basil
Tabasco Sauce
Parmesan

Ciocolatto Dessert Pizzas

€6 each

Strawberry Bailey's Infused Ricotta, Homemade **Hazelnut** Chocolate, Strawberries, **Walnuts**
Banana Bailey's Infused Ricotta, Homemade **Hazelnut** Chocolate, Banana, Crushed Biscuit
contains: wheat, milk, nuts, alcohol

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. The first oven, built from salvaged bricks and dole cheques. We towed it from market town to village festival on a learning curve of pizza perfection, minor burns and 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. Our friendship with the award-winning brew pub has grown over the years and we are now resident here seven nights a week.

Our Pizza

Our dough is made from a unique blend of flour that we mill in-house from Irish heritage grain, grown by Kells Wholemeal, combined with the finest Italian Caputo type '00'. Our home-made tomato sauce is a secret recipe, with a few choice ingredients. Toppings are sourced from quality local producers including Toons Bridge Dairy, Gubbeen Smokehouse, The Real Olive Company, O'Flynn's Gourmet Sausages, and 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.