



Pompeii

Pizza

real & rustic since 2009

Meat

Salsiccia 11/13

Tomato Sauce, Garlic & Chilli Marinated Broccoli, O'Flynn's Sweet Italian Sausage, Fior di Latte (contains: wheat, milk)

Nduja 12/14

Tomato Sauce, Nduja, Caramelised Onions, Fresh Basil, Fior di Latte, Parmesan (contains: wheat, milk)

Contadina Bianca 11/13

Jack McCarthy's Black Pudding, Pear Slices, Gorgonzola, Fior di Latte (contains: wheat, milk)

Romana 12/14

Tomato Sauce, Anchovies, Olives, Fior di Latte, Oregano (contains: wheat, milk, fish)

Vegetarian

Margherita Italiana 10/12

Tomato Sauce, Olive Oil, Fior di Latte, Parmesan, Fresh Basil (contains: wheat, milk)

Margherita Irlandese 10/12

Tomato Sauce, Grated Mozzarella, Fior di Latte (contains: wheat, milk)

Pizza Bianca 10/12

Potatoes, Paprika, Fior di Latte, Parmesan, Rosemary, Sea Salt (contains: wheat, milk)

Quattro Formaggi 12/14

Gorgonzola, Fontina, Ricotta, Fior di Latte (contains: wheat, milk)

Parmigiana Bianca 11/13

Aubergine, Goat's Cheese, Cherry Tomato, Pesto, Fior di Latte, Parmesan (contains: wheat, milk)

Montanara Bianca 11/13

Goat's Cheese, Beetroot, Balsamic Reduction, Fior di Latte, **Walnuts** (contains: wheat, milk, nuts)

Vegan

Marinara 9/11

Tomato Sauce, Garlic, Olive Oil, Oregano (contains: wheat)

See blackboards for weekly specials

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.