



Pompeii

Pizza

real & rustic since 2009

Create Your Own Pizza

Standard Pizza €10

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

Additional Toppings

€1 each

Meats

Jack McCarthy's Black Pudding
(contains: **barley**, **wheat**, **oats**)
O'Flynn's Sweet Italian Sausage
(contains: sulphites)
Gubbeen Chorizo
Serrano Ham
Nduja (Spicy Sausage Pâté)

Vegetables

Mushrooms
Rocket
Jalapenos
Sliced Potatoes
Cherry Tomatoes
Roast 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)

Sides & Dips

Sharing Focaccia Salad with 3 Dips (Aubergine, Hummus, Tapenade) €20 (contains: **wheat**)
Single Focaccia Salad with 1 Dip (Aubergine/Hummus/Tapenade) €9 (contains: **wheat**)
Cheesy Garlic Bread €4.5 (contains: **wheat**, milk)
Garlic Bread €3.5 (contains: **wheat**)
Spicy or Garlic-Stuffed Green Olives €2.5
Pesto €4 (contains: milk, **pine nuts**)
Tapenade €4
Garlic Aioli €2.5 (contains: eggs)
Balsamic Reduction €1
Truffle Oil €1.5

Allergens

All our pizzas contain wheat. Please make us aware of any dietary requirements.
Gluten-free versions of the Focaccia Salads are available, with Gluten-Free Crackers substituted for Focaccia.
This option may not be suitable for coeliacs due to the volume of flour in our kitchen.

Welcome

We warmly welcome you to dine at the Franciscan Well Bar & we hope you enjoy your experience here. To ensure the comfort & well-being of all customers & staff, we are implementing HSE guidelines & the Fáilte Ireland Covid-19 Safety Charter. We kindly ask your cooperation with the following requests:

- Remain in your seat until the queue is cleared (maximum of 4 people in the order queue at any time)
- Send no more than 2 people per table to the counter to order
- Make use of the hand-washing facilities beside our counter
- Use contactless card payment if possible
- Practice social distancing, respiratory hygiene, & regular hand-washing

Thank you for understanding. Welcome & have a lovely visit!



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Meat

Salsiccia €13

Tomato Sauce, Broccoli with Garlic, Chilli & Olive Oil, O'Flynn's Sweet Italian Sausage, Fior di Latte (contains: **wheat**, sulphites, milk)

Nduja €12

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

Contadina Bianca €12

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

Vegetarian

Margherita Italiana €10

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

Plain Cheese / Margherita Irlandese €10

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

Pizza Bianca €11

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

Quattro Formaggi €12

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

Parmigiana Bianca €12

Aubergine, Goat's Cheese, Cherry Tomato, Fior di Latte, Parmesan, Basil, Sea Salt (contains: **wheat**, milk)

Vegan

Margherita Vegana €10

Tomato Sauce, Vegan Mozzarella, Fresh Basil (contains: **wheat**, soy)

Marinara €9

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

Jackfruit Vegan €13

BBQ Marinated Pulled Jackfruit, Peppers, Black Olives, Rocket, Vegan Mozzarella (contains: **wheat**, soy)

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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 Bar.

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'.

The 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.