



## Create Your Own Pizza €10

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

### Additional Toppings €1 each

Gubeen Chorizo  
Nduja (spicy sausage pâté)  
Crispy Serrano Ham  
Mushrooms (with thyme, garlic, salt)  
Sun-Dried Tomatoes  
Jalapenos

## Weekend Special

Check our Facebook page for updates on our latest specials

### Sides & Dips

Cheesy Garlic Bread €4.5 (contains: wheat, milk)  
Garlic Bread €3.5 (contains: wheat)  
Garlic Aioli €2.5 (contains: eggs)  
Truffle Oil €1.5  
Chilli Oil €0.5

### Allergens

All our pizzas contain wheat & milk. Please make us aware of any dietary requirements.

## Welcome

To ensure the comfort & well-being of customers & staff, we are implementing HSE guidelines. We kindly ask that you use our hand sanitising facilities & practice social distancing. Thank you for your cooperation & understanding.

### Our Story

Pompeii Pizza was born on the road in 2009. The first oven was built from salvaged bricks & dole cheques. We towed it from market town to village festival on a learning curve of pizza perfection, minor burns & the benefits of long-johns on a frosty winter morning.

We've become a resident fixture in the award-winning beer garden of the Franciscan Well Bar in Cork.

In recent years, we brought our mobile pizzeria to Kerry, initially to Waterville, & now to Wave Crest Caravan & Camping Park, Caherdaniel.

### 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, Castlegregory-based On the Wild Side, 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.