



WELCOME TO CASA DELLA PIZZA

At Casa Della Pizza, we take pride in delivering an authentic Italian dining experience, with a dedication to quality, tradition, and freshness. Here's a glimpse into what makes our pizzeria special:

The Pizza Oven Our pizzas are crafted in the Napoli, a hand-built brick oven that stays true to Italian tradition. Made with high-quality refractory fire clay from Alfa's kiln in Anagni, near Rome, this oven ensures superior heat retention and efficiency. Its wide base allows for easy use of the peel, while the narrow, pointed arch minimises heat loss. This expertly designed oven ensures every pizza is cooked to perfection, delivering a true taste of Italy.

The Herb Garden Situated on our rooftop, our herb garden offers an array of fresh herbs that add a burst of flavour to our dishes. We believe in using the freshest ingredients, and our rooftop garden is a testament to our commitment to quality.

OUR SUPPLIERS

Meat Supplier We source all our beef and pork from the renowned local butcher, Nigel Gahan. Additionally, our cured meats, mozzarella, and San Marzano tomatoes are supplied by K&C Norton, ensuring the finest quality ingredients in every bite.

Fish Supplier Our seafood is sourced from Select Seafood, guaranteeing fresh and flavourful fish for our dishes.

DOP Cheese & Pizza Flour Our cheese has been awarded the DOP (Denominazione di Origine Protetta), meaning Protected Designation of Origin. This prestigious certification guarantees the cheese's exceptional quality. Our DOP cheese and premium pizza flour are sourced from K&C Norton, adding authentic Italian flavours to our pizzas.

Smoker All of our meats are smoked in-house for 24 hours using applewood and hickory woodchips.

WE INVITE YOU TO SAVOUR THE FLAVOURS OF ITALY, RIGHT HERE IN DUBLIN.

BUON APPETITO!



STARTERS

Minestrone Soup €9

Rich tomato soup with macaroni pasta, mixed beans, garlic, celery, finished with a dollop of sour cream. (1,1A,4,7,11)

Chicken Wings €13.50

Choice of Buffalo, Jack Daniels BBQ, or smoked. Served with blue cheese dip and a celery stick. (2,3,4,6,7,14)

Cobb Salad €12

Our classic Cobb salad with crisp romaine lettuce, sweet corn, smoked bacon, sliced avocado, and hard-boiled egg, drizzled with ranch dressing. (add grilled chicken €4) (2,3,6)

Crab Cakes €15

Homemade with spring onion, sweetcorn, and coriander. Breaded, deep-fried, and served on roasted red pepper and lime butter. (1,1A,2,3,6,7,13)

Cheesy Garlic Bread €13.50

Crusty home-baked sourdough with rich garlic butter, braised garlic, and fermented black garlic, topped with DOP mozzarella. (1,1A,3)

Antipasto Plate €15

An assortment of Italian delicacies, including smoked prosciutto, savoury salami, spicy chorizo, artichokes, smoked applewood cheese, semi-dried tomatoes, Italian olive mix, and tangy pickles, drizzled with olive oil and served with crunchy breadsticks. (as main €21) (1,1A,3,6,7)

Cheese Nachos €13

Served with cheddar cheese sauce, Monterey Jack, salsa, guacamole, sour cream, and jalapeños. (1,1A,3,4,6,7,14) (smoked pork €4 or smoked beef €5)

3 Men's Tacos €15

Choice of slow-cooked beef brisket, pulled pork, or tempura prawn, served with Monterey Jack cheese, guacamole, sour cream, salsa, and jalapeños. (1,1A,2,3,4,6,7,13) (or three ways €16.50)

MAIN COURSES

Chicken Burger €21

Southern fried chicken burger served on a brioche bun with baby gem lettuce, tomato, caramelised onion jam in vintage balsamic, and homemade buffalo sauce, blue cheese sauce, with a side of gherkins. (1,1A,2,3,4,5,6)

Beef Burger €21

Himalayan salt-aged beef burger cooked on our Josper grill and served on a brioche bun with baby gem lettuce, tomato, caramelised onion jam in vintage balsamic, Dubliner cheese, streaky bacon, chipotle mayo, and a side of gherkins. (1,1A,2,3,4,5,6)

Fish and Chips €23.95

Traditional beer-battered fish of the day served with minted mushy peas, homemade tartare sauce, a wedge of lemon, and chunky hand-cut chips. (1,1A,2,6,7,12)

Baby Back Ribs €22

Full House smoked pork ribs served with potato salad, buttered corn on the cob, and gherkins. (€15 as starter) (2,4,6,7,14)

The Bonnington Hotel is an allergen-aware business; please note our food may contain or come into contact with common allergens such as dairy, gluten, shellfish, or nuts. While we take every step to minimise the risk and ensure there is no cross-contamination, we cannot guarantee this 100%.

1 Gluten 1A Wheat 2 Egg 3 Milk 4 Celery 5 Soya 6 Mustard 7 Sulphite 8 Sesame
9 Nuts 9A Almonds 9B Hazelnuts 10 Peanuts 11 Lupins 12 Fish 13 Shellfish 14 Molluscs



Neapolitan Style Pizza

Hand-stretched thin crust pizza made from slow-risen dough, giving it a light, airy texture and a delightfully crisp edge. The high heat produces a beautifully charred, bubbly crust. All our meats are sourced from our local butcher, Nigel Gahan, and all our herbs are picked fresh daily from our herb garden.

Margherita €16

With San Marzano tomato sauce, DOP mozzarella, and aromatic basil leaves. (1,1A,3,7)

Double Pepperoni €18

With San Marzano tomato sauce, DOP mozzarella, and extra Napoli pepperoni. (1,1A,3,7)

Quattro Formaggi €19

With San Marzano tomato sauce, DOP mozzarella, Camembert, Cashel Blue, aged Parmesan, and aromatic basil leaves. (1,1A,3,7)

El Camino €19

With San Marzano tomato sauce, DOP mozzarella, pulled pork, mixed peppers, jalapeños, chipotle sauce, and pico de gallo. (1,1A,2,3,7)

Fiorentine Special €19

With San Marzano tomato sauce, DOP mozzarella, semi-dried tomatoes, Parma ham, rocket, truffle oil, and aged Parmesan. (1,1A,3,7)

Figgy Duck €21

With San Marzano tomato sauce, DOP mozzarella, roast duck, figs, heritage mushrooms, and rocket. (1,1A,3,7)

Detroit Style Pan Pizza

With a thick, buttery crust that's crisp on the outside and soft on the inside. Layered with a generous amount of mozzarella, tomato sauce, and your choice of toppings, this pizza is baked to perfection in a deep pan, ensuring every bite is rich and satisfying.

Meat Lovers €20

With San Marzano tomato sauce, DOP mozzarella, pepperoni, Canadian bacon, chorizo, and Cajun chicken. (1,1A,3,7)

Vegeterian Deep Dish €19

With San Marzano tomato sauce, DOP mozzarella, spinach, bell peppers, mushrooms, onions, and ripe tomatoes—all from our rooftop garden. (1,1A,3,7)

Calzone Style Pizza

A folded Italian pizza bursting with flavour, crafted from our signature pizza dough and stuffed with an array of fillings.

Classic Calzone €20

With San Marzano tomato sauce, Monterey Jack, smoked applewood, artichoke, and fresh basil. (1,1A,3,7)

Quattro Formaggi €20

With San Marzano tomato sauce, DOP mozzarella, Camembert, Cashel Blue, and aged Parmesan. (1,1A,3,7)

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SHARING BOARDS

McG Pork Board €32

Pork Sliders (1,1A,2,3,4,6,7,8)
Cheesy Garlic Bread (1,1A,3)
Pork Belly Lollypops (4,6,7,14)
Pork Tacos (1,1A,3,4,6,7)

McG House Board €34

Buffalo Wings (2,3,4)
Smoked Wings (2,3,4,6,7,14)
Smoked Beef Nachos (1,1A,3,4,6,7,14)
Cheesy Garlic Bread (1,1A,3)
Smoked Beef Sliders (1,1A,2,3,4,6,7,14)

DIPS

Fermented Black Garlic Mayo (2,6) €3

Ranch Dressing (2,3,6) €3

Jack Daniels BBQ Sauce (4,6,7,14) €3

Hot Honey (3) €3

SIDES

Chunky Chips €5

Hand Cut Fries €5

Buttered Corn on the Cob (3) €5

Potato Salad (2,6) €5

Taco Cheese Fries (3,6,7) €5

DESSERTS

Banoffee Pie €9

Homemade with a buttery biscuit base, dulce de leche toffee, ripe banana, fresh cream, and topped with chocolate shavings. (1,1A,2,3,7)

Tiramisu €9

Made in-house with mascarpone and amaretto coffee liqueur. (1,1A,2,3,7,9A,9B)

Cheesecake €9

Homemade cheesecake, made daily. (1,1A,2,3,7,9A,9B)

Sweet Pizza €9

Banana, strawberry, and Nutella, or caramelised Amalfi lemon curd. (1,1A,2,3,9A,9B)

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