



WELCOME TO CASA DELLA PIZZA

At Casa Della Pizza, we deliver an authentic Italian dining experience, focusing on quality, tradition, and freshness. Here's what makes us special:

The Pizza Oven *Our pizzas are baked in the Napoli, a hand-built brick oven made from high-quality refractory fire clay from Alfa's kiln near Rome. This oven retains heat efficiently, and its design ensures each pizza is perfectly cooked, providing a true taste of Italy.*

The Herb Garden *Our rooftop herb garden supplies fresh herbs, adding rich flavor to our dishes and reflecting our dedication to using the finest ingredients.*

Our Black Garlic *Our fermented garlic is made by placing garlic in a warm, moist, controlled environment in house fermentation machine over the course of 2-3 weeks, a process that produces black garlic cloves.*

Our Pizza Dough *Our 72-hour pizza dough recipe uses slow, cold fermentation to create a flavourful dough with a chewy, bubbly crust.*

OUR SUPPLIERS

Meat Supplier *All our beef and pork come from local butcher Nigel Gahan. Our cured meats, mozzarella, and San Marzano tomatoes are supplied by K&C Norton, ensuring top-quality ingredients in every bite.*

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

Fiorella Mozzarella & Pizza Flour *Our Fiorella Mozzarella is known for its rich, creamy texture, fresh and delicate flavour. Combined with our premium pizza flour, both sourced from K&C Norton, they bring an authentic and unforgettable Italian experience to every pizza we create.*

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

Soup of the Day €9

Served with Soda bread (1,1A,4,7,11)

Please see your server.

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 Fiorella 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 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 homemade pickles. (€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, Fiorella Mozzarella, and aromatic basil leaves. **(1,1A,3,7)**

Double Pepperoni €18

With San Marzano tomato sauce, Fiorella Mozzarella, and extra Napoli pepperoni. **(1,1A,3,7)**

Quattro Formaggi €19

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

El Camino €19

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

Hawaiian €18

San Marzano tomato sauce, Fiorella Mozzarella, Savory slices of smoked ham and juicy, golden pineapple. **(1,1A,2,3,7)**

Meat Lovers €20

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

Vegeterian Deep Dish €19

With San Marzano tomato sauce, Fiorella 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, Fiorella Mozzarella, Camembert, Cashel Blue, and aged Parmesan. **(1,1A,3,7)**

Pasta

Fettuccini Alfredo €15

classic Italian favourite, tender pasta, creamy sauce with white wine, aged Parmesan and garlic. **(1A,2,3,7)**

Add Chicken €5 Add Sauteed Veg €3

Homemade Lasagna €19

Layers of tender pasta, rich beef ragu, creamy bechemel, melted mozzarella baked to golden perfection, served with spicy slaw and refreshing mixed leaf salad. **(1A,2,3,4,6,7)**

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SHARING BOARD

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 Brisket Sliders (1,1A,2,3,4,6,7,14)

DIPS

Fermented Black Garlic Mayo (2,5,6) €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

Mexican Style 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 served with fresh cream, made daily. (1,1A,2,3,7,9A,9B)

Chocolate Fondant €9

Warm chocolate fondant with Glenowen bourbon vanilla ice cream (1,1A,2,3,7)

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