



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.*

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



STARTERS

Soup of the Day €6.95

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

Please see your server.

Chicken Wings €12.95

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

Chicken Caesar Salad €15.50

Baby Gem Leaves, Sourdough Croutons, smoked bacon lardons, Aged Parmesan with our House Caesar dressing. (2,3,6)

Cheese Nachos €12.50

Served with cheddar cheese sauce, Monterey Jack, salsa, guacamole, sour cream, and jalapeños. (1A,3,4,6,7)
(somked pulled pork €4 or Beef Brisket €5)

Garlic Pizza Bread €10

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

Trio of Sliders €12

Beef Brisket, Smoked Pulled Pork and Spiced Lamb. All served on a brioche bun with baby gem lettuce, crispy onions and chipotle mayo with a side of Asian slaw. (1A,2,3,6,7)

MAIN COURSES

Chicken Burger €19

Southern fried chicken burger served on a brioche bun with baby gem lettuce, tomato, caramelised onion jam, and homemade buffalo sauce with gherkins. (1A,2,3,5,6,7,8,12)

Beef Burger €19

Himalayan salt-aged beef burger cooked on our grill and served on a brioche bun with baby gem lettuce, tomato, caramelised onion jam, Smoked Applewood cheese, streaky bacon, chipotle may and gherkins. (1A,2,3,5,6,7,8,12)

Pulled Pork Burger €18

served on a brioche bun with applewood smoked cheese, baby gem lettuce, fried onion and chipotle mayo served with our house Asian slaw. (1A,2,3,5,6,7,8,12)

Baby Back Ribs €22

Full House smoked pork ribs served with Asian slaw, buttered corn on the cob and gherkins. (3,4,6,7,8,12)

Fettuccini Alfredo €14.95

classic Italian favourite, tender pasta, with a creamy white wine, garlic and aged parmesan sauce. (1A,2,3,7)
Add Chicken €5 Add Prawns €3.50 Add Sauted Veg €3

Spatchcock Chicken for 2 to share €39

A succulent spatchcock chicken, marinated in a fragrant blend of garlic, ginger, and soy, then glazed with our house korean chilli glaze and chargrilled to perfection for a smoky, crispy finish. Served with Asian slaw and Chunky chips. (4,5,6,7,8,12)

Fish and Chips €21.50

Traditional beer-battered fish of the day served with minted mushy peas, homemade tartare sauce, a wedge of lemon, and chunky hand-cut chips. (1A,2,6,7,8,12)

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 €15

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

Pepperoni €17

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

Quattro Formaggi €17

With Aldredo Sauce, Fiorella Mozzarella, Applewood, Cashel Blue, aged Parmesan, and aromatic basil leaves. (1A,3,7)

Meat Feast €19

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

Vegetarian €16

With San Marzano tomato sauce, Fiorella Mozzarella, spinach, mushrooms, caramelized onions, and Semi-Dry tomatoes—all from our rooftop garden. (1A,3,7)

El Camino €19

With San Marzano tomato sauce, Fiorella Mozzarella, pulled pork, mushroom, jalapeños and chipotle sauce. (1A,2,3,7)

Chargrilled steak

Black Angus Ribeye steak 10oz. €32

Black Angus Sirloin 10oz. €32

Black Angus T- Bone 16oz. €39

Served with Homemade Chunky chips or Creamy Mash, Fried Onion and Tenderstem Broccoli with a charred tomato and sauce of your liking: Brandy Peppercorn sauce, Garlic Butter, Red Wine Jus. (3,6,7)

SHARING BOARD

McG House Board €34

Wings (2,3,4)

Cheese Nachos (1A,3,4,6,7)

Half Rack of Ribs (1A,3)

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



DIPS

Cheddar cheese sauce (3,7)	€3
Buffalo sauce (3,6,7)	€3
Tartar sauce (2,3,6,7)	€3
Red wine jus (7)	€3
Garlic Butter (3,7)	€3
Fermented Black Garlic Mayo (2,6)	€3
Peppercorn sauce (3,6,7)	€3
Jack Daniels BBQ Sauce (5,6,7,8)	€3

SIDES

Chunky Chips	€5
Hand Cut Fries	€5
Crispy Onions (1A)	€5
Side Salad (6,7)	€5
Tenderstem Broccoli	€5
Creamy Mash Potatoes (3)	€5
Asian Slaw (8,12)	€5

DESSERTS

Tiramisu	€7.50
<i>Made in-house with mascarpone and amaretto coffee liqueur. (1A,2,3,7,9A,9B)</i>	
Cheesecake	€7.50
<i>Homemade cheesecake served with fresh cream, made daily. (1A,2,3,7,9A,9B)</i>	
Chocolate Fondant	€7.50
<i>Warm chocolate fondant with Glenowen bourbon vanilla ice cream (1A,2,3,7)</i>	
Pavlova	€7.50
<i>Served with mixed wild berries, berry compote, and coulis. (1A,2,3,7)</i>	
Selection of Ice cream	€5
<i>Vanilla, Strawberry, Chocolate (2,3)</i>	

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