

SNACKS

Selection of marinated Olives
with Homemade Focaccia (Italian Flat Bread)
(2)

Chef Focaccia of the day
(2)

Garlic Bread
(2)

Garlic Bread & Cheese
(2, 6)

SMALL PLATES

Pesto Arancini

Fried Rice Ball with Basil Pesto & Fior di latte Mozzarella, served on Arrabbiata Sauce & grated Grana Padano Cheese
(1, 2, 3, 6, 11)

Prawn Arancini

Fried Rice Ball with Prawn & Creamy Filling, served on Prawn Shell Bisque sauce
(1, 2, 3, 6, 11)

Crab Croquettes

Golden Fried Crab Croquettes with Creamy Potato & Fresh Herbs, Crispy Rocket, and served with Citrus Aioli
(1, 2, 3, 6, 13)

Burrata & Parma Ham Salad

Cured Italian Ham, Soft Milky Cheese & Focaccia (Italian Flat Bread)
(2, 6, 12)

Chicken Caesar Salad

Our Farm Baby Gem Lettuce, tossed in our creamy House dressing with crunchy Croutons, grated Grana Padano Cheese & crispy Bacon Bits
(2, 3, 4, 6, 12)

Goat Cheese Salad

Our Farm Mix Lettuce, Orange Segments, Caramelised Red Onions, Roasted Walnuts, Goat Cheese, Raspberry Vinaigrette & Focaccia (Italian Flat Bread)
(2, 3, 6, 11, 12)

SIDES

Regular Fries

Roast Garlic Mozzarella Fries

Spicy Cured Meats Fries
with 'Nduja Aioli & Mozzarella

Pancetta Parmesan Fries
with Chili Honey Aioli

Salad Bowl



AUTHENTIC NEAPOLITAN PIZZA FIRED IN LIMERICK

Neapolitan pizza made with slow-fermented dough, premium Italian ingredients and cooked in our Valoriani oven.

CLASSICS

Margherita

San Marzano Tomato Sauce, Fresh Basil, Fior di latte Mozzarella, Grana Padano Cheese & EVOO
(2, 3, 6)

The benchmark for proper Neapolitan pizza simple, balanced and all about the dough

Diavola

San Marzano Tomato Sauce, Fior di latte Mozzarella, Spicy Ventricina 'Nduja & Fresh Chillies
(2, 6)

Heat, sweetness and smoke, one of our most ordered pizza

Prosciutto

San Marzano Tomato Sauce, Fior di latte Mozzarella, Parma Ham, Cherry Tomato, our Farm Rocket & Grana Padano Cheese
(2, 6)

Added after the bake to keep the balance, light & fresh

Napoletana (Veggie)

San Marzano Tomato Sauce, Fior di latte Mozzarella, Aubergine, Zucchini, Tomatoes, Red Onion, our Farm Rocket & EVOO
(2, 6, 12)

CREATIONS

Triple Pepperoni

San Marzano Tomato Sauce, Fior di latte Mozzarella, Irish Napoli & Calabrian Pepperoni and crush Roast Garlic
(2, 6)

Ventricina e Burrata & Hot Honey

San Marzano Tomato Sauce, Fior di latte Mozzarella, Spicy Italian Salami, Soft Milky Cheese & Fresh Basil
(2, 6)

Ham & Fresh Pineapple

San Marzano Tomato Sauce, Fior di latte Mozzarella
(2, 6)

Spicy Gorgonzola

San Marzano Tomato Sauce, Fior di latte Mozzarella, Gorgonzola Cheese, 'Nduja, Parmesan, Honey, Basil & EVOO
(2, 6)

Il preferito dello chef

San Marzano Tomato Sauce, Fior di latte Mozzarella, Crispy Pancetta & Caramelised Red Onion
(2, 6, 12)

Ham & Mushroom

San Marzano Tomato Sauce, Fior di latte Mozzarella, Cooked Ham, Mushrooms & EVOO
(2, 6)

Gluten Free base available on request.

At Forde's Courtyard, Neapolitan pizza is not a side offering, It's our foundation.

Our dough is fermented slowly for flavour and digestibility, stretched by hand and fired at high heat in our Valoriani oven for the light blistered crust Naples is famous for.

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PASTAS

Marinara Bufala

Our Homemade Tagliatelle in Tomato Sauce with Buffalo Mozzarella
(1, 2, 3, 6)

Pasta de Gorgonzola e Chicken

Our Homemade Tagliatelle in Creamy Gorgonzola Cheese Sauce with Herbed Chicken & Pistachio
(2, 3, 6, 11)

Amatriciana

Our Homemade Linguine, Guanciale (Italian Cured Pork Jowl), Pecorino Romano in White Wine Tomato Sauce
(1, 2, 6, 12)

Tagliatelle ai Gamberi

Our Homemade Tagliatelle with sautéed Prawns, Cherry Tomatoes, Green Vegetable, with creamy Prawn Shell Bisque sauce
(1, 2, 3, 5, 6, 13)

Carbonara Vera

Our Homemade Linguine, Guanciale (Italian Cured Pork Jowl), Pecorino Romano in Egg Yolk Creamy Sauce
(2, 3, 6)

DESSERTS

Tiramisu

Mascarpone & Tia Maria "Coffee Liqueur", Cream, with Savoirdi Coffee Biscuits
(2, 3, 6, 10)

Strawberry Tiramisu

Cream in a Jar, Strawberry Coulis.
(2, 3, 6, 10)

Pistachio Raspberry Cheesecake

(2, 3, 6, 11, 12)

Torta al Cioccolato

Chocolate Cake with Almonds, layered with a Light Creamy Filling and served with Hot Chocolate Sauce
(2, 3, 6, 11)

ANTIPASTO PLATTER

A selection of Taleggio, Gorgonzola & Fontina Cheese, Spicy Ventricina Salami, Parma Ham & Coppa (Italian Cured Pork Neck), with Pear Chutney, Dried Fruits, a selection of Nuts & Olives, served with Crackers & Focaccia
(1, 2, 6, 11)

DIPS

'Nduja Aioli (3)
Hot Honey

Roast Garlic Aioli (3, 6)
Chilli & Honey Aioli (3)