

STARTERS

GARLIC BREAD 9" | €7.50 (5;7)

mozzarella, garlic, oregano

CAPRESE SALAD | €8.50 (5)

tomato slices, buffalo mozzarella,
basil, oregano, olive oil

DEEP FRIED GOATS CHEESE | €9.50 (2;5;6;7)

served with sundried tomato & olive tapenade,
walnuts, honey, rocket and sourdough bread

TRIO BRUSCHETTE

cherry tomato, garlic, oregano, basil, parmesan (3pcs)| €8.00 (7)
speck, scarmoza, cherry tomato, parmesan (3pcs)| €10.50 (7)
gamberi, lemon & chilli mayo, basil, parmesan (3pcs)| €11.50 (8;10;7)

CALAMARI FRITTI | €12.00 (7;8;9;11)

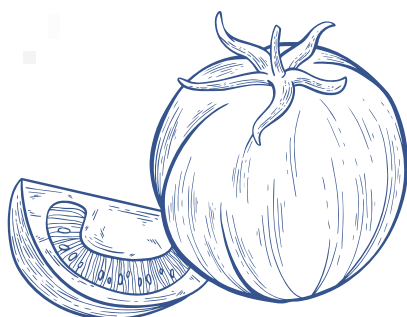
deep-fried calamari served with slice of lemon &
tartar sauce

ANTIPASTO PLATTER FOR 2 | €22.00 (2;5;7;14)

prosciutto, speck, salami, selection of cheese, olives, red onion chutney,
honey, breadsticks



INSALATE



PRAWN SALAD | €13.50 (6;8;10;11)

shrimp, sundried tomatoes and green olives
served on a salad bed with a chilli lemon
mayo dressing

HOUSE SALAD | €14.00 (5; 7; 11)

buttermilk, lemon & parsley breaded chicken
fillet & feta cheese on a bed of salad with a
lemon vinaigrette

**ALLERGENS: 1.PEANUTS 2.TREENUTS 3.SESAME 4.SOYBEANS 5.MILK 6.EGGS 7.GLUTEN 8.FISH 9.MOLLUSCS 10.CRUSTACEANS
11.MUSTARD 12.LUPIN 13.CELERY 14.SULPIN DIOXIDE**

PIZZA 13"

MARGHERITA | €12.50 (5;7)

tomato sauce, mozzarella, basil, parmesan

MARINARA | €12.00 (8;7)

tomato sauce, basil, garlic

REGINA | €14.50 (5;7)

tomato sauce, mozzarella, ham, mushroom, basil, parmesan

TRICOLORE | €14.50 (5;7)

tomato sauce, mixed peppers, Neapolitan salami, basil, parmesan, mozzarella

VEGETERIAN | €14.50 (5;7)

tomato sauce, mozzarella, basil, parmesan, onion, peppers, mushroom, black olives

Add Vegan Cheese | €1.50

VESUVIUS | €15.00 (5;7)

tomato sauce, ventricina salami, n'duja, mozzarella, chilli flakes, basil, parmesan

CARNE | €16.00 (5;7)

tomato sauce, mozzarella, basil, parmesan, speck, ham, neapolitan salami

WHITE PIZZA 13"

base is topped with a italian white cooking sauce - panna di cucina instead of tomato sauce

MIMOSA | €14.50 (5;7)

panna di cucina, mozzarella, sweet corn, ham, parmesan, basil

CHAMPIGNON | €14.50 (5;7)

panna di cucina, ham, mushroom, parmesan, basil

GENOVESE | €15.00 (5;7;2)

panna di cucina, pesto genovese, Neapolitan salami, mozzarella, parmesan, basil

ORTOLANA | €15.00 (5;7)

scarmoza, mixed grilled veg, mozzarella, parmesan, basil

Add Vegan Cheese | €1.50

TIROLESE | €15.00 (5;7)

mozzarella, scarmoza, speck, parmesan, basil

TUNA | €15.50 (5;7;8)

tuna, red onion, olives, mozzarella

QUATRO FORMAGGI | €16.00 (5;7)

gorgonzola, mozzarella, provolone, parmesan, basil

PARMA | €16.50 (5;7)

mozzarella, parma ham, cherry tomato, rocket salad, parmesan, basil

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PIZZA DELA CASA



CALZONE | €15.00 (5;7)

tomato sauce, ricotta, mozzarella, parmesan, black pepper

BUFALINA | €16.00 (5;7)

tomato sauce, buffalo mozzarella, parmesan, basil

CAPRA | €16.00 (5;7;2)

goats cheese, mozzarella, walnuts, speck, cherry tomato, parmesan, basil

CARRETTIERA | €17.00 (5;7)

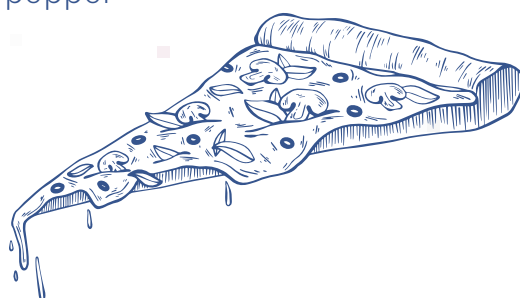
tomato sauce, italian sausage, pepper, provola, parmesan

QUATTRO STAGIONI | €18.00 (5;7;14)

ham, salami, n'duja, buffalo, gorgonzola, parmesan, provolone, mozzarella, mushroom, peppers, tomato sauce

RACCHETTA | €20.00 (5;7)

half calzone half bufalina in the shape of a racket



Add Ham/Salami | €1.50



SIDES



CRUSHED POTATOES | €4.50 (7)

PANCETTA & PARMESAN LOADED FRIES | €6.00 (7)

SIDE SALAD | €3.00 (5)

FRIES | €3.00 (7)



EXTRA



GLUTEN FREE PIZZA BASE | €1.50

VEGAN CHEESE | €1.50

EXTRA ESPRESSO SHOT | €0.50

EXTRA MEAT | €2.00 (5;6;7)

EXTRA CHEESE | €1.50 (5)

CHILLI LEMON MAYO | €0.50 (5;6)

ALTERNATIVE MILK | €0.50

PUCCIA BREAD | €3.00 (7)

TARTAR SAUCE | €0.50 (5;6)

KETCHUP | €0.50

MAYO | €0.50 (5;6)

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PASTA



SPAGHETTI AGLIO E OLIO | €13.50 (5;6;7;10)

garlic, olive oil, chilli flakes, parsley, parmesan cheese & shrimp tossed with spaghetti pasta

SPAGHETTI ALLA NORMA | €13.50 (5;6;7;13;14)

deep-fried aubergine, tomato sauce, ricotta salata and basil

GNOCCHI ALLA SORRENTINA | €14.50 (5;6;7;13;14)

garlic, tomato, gnocci, mozzarella, basil

PENNE ALLA PUTTANESCA | €14.50 (5;6;7;13)

olive oil, chilli, garlic, tomato, black olives, capers & penne

LASAGNA BOLOGNESE | €14.50 (2;5;6;7;13;14)

bolognese in bechamel sauce with parmesan, mozzarella, basil and a side salad

PENNE AL PESTO | €15.00 (2;5;6;7)

guanciale, pesto, parmesan, panna di cucina

SPAGHETTI ALL' AMATRICIANA | €15.50 (5;6;7;13)

guanciale, tomato, white wine, pecorino, spaghetti

SPAGHETTI ALLA CARBONARA | €15.50 (5;6;7)

spaghetti, egg, pecorino, guanciale, black pepper

TAGLIATELLE ALLA BOLOGNESE | €16.50 (5;6;7;13;14)

Irish minced beef & pork, tagliatelle, parmesan, basil

RIGATONI SAUSAGE & MUSHROOM | €16.50 (5;6;7;13;14)

leek, garlic, sausage, mushroom, panna di cucina, parmesan, rigatoni & white wine

RAVIOLI SPINACI E RICOTTA | €17.00 (2;5;6;7)

ravioli filled with spinach & ricotta served with butter, parmesan & sage sauce topped with toasted walnuts

RIGATONI WITH RAGU NAPOLETANO | €17.00 (6;7;14)

six-hour braised beef in an onion and tomato sauce served with rigatoni pasta and bruschetta

LINGUINE E CRAB PROSECCO | €18.00 (5;6;7;8;10;14)

garlic, chilli flakes, cherry vine tomatoes, green olives, crab meat tossed with linguine

LINGUINE AL SALMON VODKA | €18.00 (5;6;7;8;13;14)

linguine, olive oil, garlic, salmon, vodka, panna di cucina, parsley, lemon juice, courgette



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MAIN COURSE

PUCCIA SANDWICH | €8.00 (5;7)

homemade Puccia bread filled with lettuce, cheese, peppers, tomato, grilled vegetables and your choice of meat.

Add fries | €2.00

Vegetarian | €8.00
Neapolitan Salami | €9.00
Ham | €8.50
Prosciutto | €10.50
Speck | €9.50

BEEF BURGER | €15.00 (5;7;11)

Irish 8oz beef burger, shredded lettuce, tomato, grilled veg, pancetta, scarmoza in a homemade puccia bun & fries

LAMB BURGER | €15.50 (5;7;11)

Irish 8oz lamb burger, greek yogurt & mint dressing, rocket salad, grilled veg, feta cheese in a homemade puccia bun & fries

CHICKEN SCALOPPINE | €18.00 (5;7)

buttermilk chicken breast cooked in butter & lemon sauce served with crushed baked potatoes & asparagus

BRAISED SHORT RIB | €19.50 (13;14)

8 hour slow cooked short rib in red wine jus served with crushed baked potatoes & asparagus

SALMON FILLET | €20.00 (2;5;6;8)

fillet of salmon in white sauce served with crushed potatoes & asparagus

SIRLOIN STEAK | €25.00 (7)

Irish 10oz steak served with flat mushrooms, roasted cherry tomatoes, pepper sauce & fries



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DESSERTS

SFOGLIATELLE | €6.50 (5;6;7)

puffed pastry filled with ricotta, lemon & cinnamon

TIRAMISU | €7.00 (5;6;7)

homemade coffee flavoured italian dessert

GELATO SUNDAE | €7.00 (5;6;7)

served with fresh whipped cream & strawberries

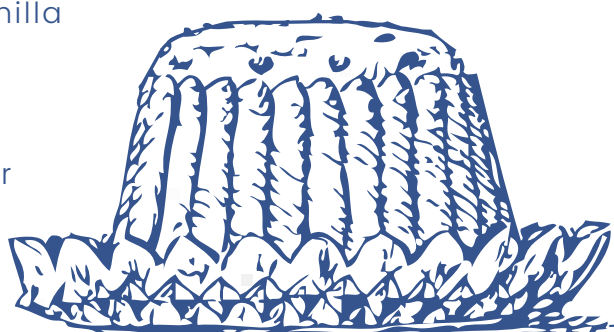
Choose any three flavours: Strawberry; Vanilla; Chocolate; Pistachio; Lemon Sorbet; Mango

PANNA COTTA | €7.50 (5)

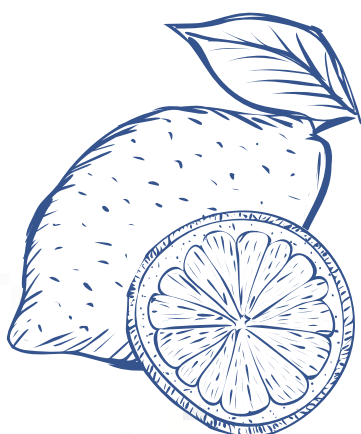
classic italian dessert with delicate vanilla and a fresh strawberry coulis

NUTELLA PIZZA | €8.50 (2;5;7)

strawberry, nutella, banana, icing sugar



APERITIFS



LIMONCELLO | €4.50

Italian Lemon Liqueur mainly produced in Southern Italy

FRANGELICO | €4.50

Italian Hazelnut Liqueur flavoured with cocoa and vanilla

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COCKTAILS

MIMOSA | €10.00

prosecco, orange juice and a dash of grenadine

BELLINI | €11.00

prosecco, grenadine & peach nectar

APEROL SPRITZ | €11.00

prosecco, aperol and soda water

WATERMELON SPRITZ | €11.00

midori, prosecco, dash of sparkling water

BELLA NAPOLI SPRITZ | €12.00

raspberry framboise, aperol, lemon juice, basil, sparkling water

STRAWBERRY SHAKE | €12.00

passoa liqueur, grenadine, strawberry gelato, bitters, grapefruit

GRAPEFRUIT & LEMON SORBET ROSSINI | €12.00

grapefruit soda, lemon sorbet, prosecco and a dash of grenadine

AMALFI SPRITZ | €12.00

prosecco, aperol and pineapple juice

PIZZA MAESTRO | €12.00

passoa liqueur, orange juice, lemon juice, prosecco, honey, sparkling water

BLUEBERRY JAM | €13.00

Blue curacao, apple juice, cranberry juice, grenadine, orange bitters, sparkling water

CUSTOMER IS ALWAYS BRIGHT | €13.00

creme de cassis, orange juice, cranberry juice, bitters, cherry juice, mint, prosecco, sparkling water



BEER

BIRRA MORETTI | €5.50

lager beer, 4.8% vol

BIRRA MORETTI PINT | €6.50

lager beer, 4.8% vol

ICHNUSA | €5.50

Sardinian unfiltered blonde lager, 5% vol

PERONI | €5.50

lager beer, 4.7% vol

PERONI GLUTEN FREE | €5.50

gluten-free lager, 5.1% vol



WINE LIST

WHITE

TERRE DEL DUCA - FALANGHINA | €27.00

fresh & dry taste with hints of tropical fruit & floral perfumes

CANICATTI - GRILLO | €31.00

fruity with acidic components (100% Grillo)

BORGO MOLINO - CIARI | €33.00

pinot grigio - creamy & fruity finish with hints of wildflowers & nutmeg

ITALO CESCO - SAUVIGNON BLANC | €38.00

aroma is crisp & intense with notes of juniper berry & mint

PALA - VERMENTINO | €43.00

straw colour, bright, intense with floral & vegetable aroma

GLASS OF PINOT GRIGIO - FRIULI | €7.00

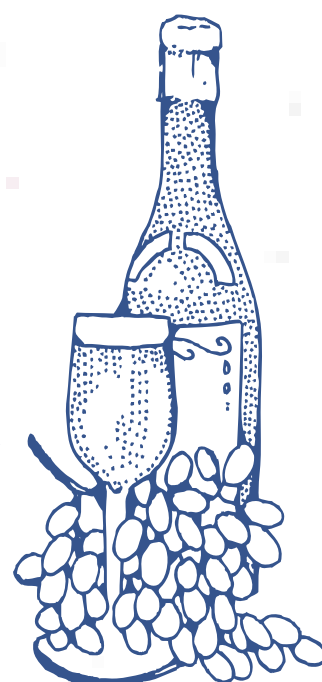
500ml Carafe | €17.00

Straw yellow in color, it evolves with scents of dry hay and toasted almond.

GLASS OF VINI STOCCO - BIANCO | €7.00

500ml Carafe | €17.00

elegant and full bodied wine that expresses notes of flowers, apricot, peach and pear.



SPARKLING WINE

BORGO MOLINO - DOC PROSECCO | €30.00

fruity aromas, harmonic dry taste

GLASS OF FRIZZANTE | €7.00

refreshing, crisp and harmonious semi-sparkling wine

500ml Carafe | €17.00

WINE LIST

RED

ILLUMINATI - RIPAROSSA | €27.00

classic, plum-scented from Montepulciano

TAGARO - NEGROMARO | €29.00

dark, dried fruits with hints of spice & savoury notes

BORGIO MOLINO- SCURI | €33.00

cabernet sauvignon - fruity wine with aromas of raspberry & cherries, full bodied

ITALO CESCO - PINOT NOIR | €38.00

light bodied with notes of red cherry, rose & vanilla

VALPOLICELLA - RIPASSO | €41.00

intense ruby red colour, pleasantly fruity with hints of spice

FIGLI LUIGI ODDERO- BARBERA D'ALBA | €47.00

smooth, soft & light with good acidity

AMARONE - SPERI | €69.00

fresh & dry taste with hints of tropical fruit & floral perfumes

GLASS OF PRIMITIVO - PUGLIA | €7.00

Fruity, with notes of plums cherry and tobacco

500ml Carafe | €17.00

GLASS OF NERO D'AVOLA | €7.00

full and robust, silky smooth with tannins that are gentle

500ml Carafe | €17.00



ROSE

BORGIO MOLINO - DOC ROSE PROSECCO | €30.00

fruity aromas, harmonic dry taste

TAGARO - MUSOROSSO | €30.00

toasty spice notes, rounded and plush in feel, accents of anise and vanilla

GLASS OF TAGARO - MUSOROSSO | €8.00

toasty spice notes, rounded and plush in feel, accents of anise and vanilla

500ml Carafe | €18.50

HOT DRINKS

SINGLE ESPRESSO | €2.00

DOUBLE ESPRESSO | €2.50

RISTRETTO | €2.00

AMERICANO | €3.00

MACCHIATO | €2.50

LATTE | €3.50

CAPPUCCINO | €3.50

MOCHA | €4.00

HOT CHOCOLATE | €3.50

BARRY'S TEA | €2.50

HERBAL TEA | €3.00

Chamomile, Peppermint, Green tea,
Earl Grey, Berries, Blackcurrent

ICED COFFEE | €5.00

AFFOGATO | €4.50



SOFT DRINKS

COKE/ZERO, FANTA, SPRITE | €2.80

SAN PELLEGRINO 300ML | €2.80

Lemon, Orange, Clementine, Grapefruit

LEMON/PEACH ICED TEA 500ML | €3.50

FRUIT JUICE | €3.00

Orange, Apple, Cranberry, Pineapple

HALF-PINT MILK | €3.00

STILL WATER 750ML | €4.50

SPARKLING WATER 750ML | €4.50





REVIEWS



★★★★★ a week ago **NEW**

I love this place, great pizza and the other menu items are class too, I had the lamb burger which was amazing and very unique. The puccia bread is so so nice. Lovely staff and atmosphere too.

★★★★★ 3 weeks ago **NEW**

The place looks great and staff are super friendly and patient with you. The food is too good, 5 stars are not enough. Everything on the menu tastes great. Tiramisu here is the best I ever had. It is made in house.

★★★★★ a month ago

Fantastic new Italian restaurant serving pizza like you would get in Naples! They have wonderful Italian wines, Moretti Beer, and a very eclectic staff. It felt like a slice on Italy in Cork!

★★★★★ 3 months ago

Real, authentic, delicious. Italian food done right. You can taste the tradition and the flair for good food. Perfect pizza crusts. The burger is absolutely to die for. Friendly, accommodating, efficient staff. Top marks for cleanliness, welcome, ingredients, and sheer taste. Cork needed an authentic Italian restaurant and this place sets a new bar for an exceedingly great Italian experience.

★★★★★ 3 months ago

Favourite new restaurant in Cork! From the coffee to their pizzas, everything I've tried is 10/10. Love the lamb burger, the homemade garlic sauce that comes with the fries and their dessert pizzas 🍕🍕 the staff are so friendly too! Couldn't recommend this place enough!

★★★★★ 4 months ago

Staff are extremely friendly. Great impression from the minute I entered. Coffee was great got it early in the day. Came back for pizza at night and did not disappoint. Absolutely gorgeous, fresh ingredients. Will certainly be a frequent visitor.

★★★★★ 4 months ago

I've ordered Pizza and Puccia Sandwich. Fresh ingredients and amazing sandwich bun seems like a perfect combination and it's so tasty. Pizza is unreal. While I was waiting I had a coffee there. The best coffee in Cork by far! Very friendly staff, will definitely come back.





REVIEWS



Reviewed 3 weeks ago

Amazing Neapolitan pizza

Great food, authentic Neapolitan pizza (I'm from Napoli so I know what I'm saying 😊). Had arancini as starter and they were super tasty! I would definitely recommend this restaurant to anyone visiting Cork. Prices are reasonable. Keep up with the good work guys!



Reviewed 3 weeks ago

Excellent food, great service :)

Excellent find, lovely authentic Italian. Offered gluten free options and seemed to cater to Vegetarians and vegans, vegan cheese etc.. I had the prawn salad, can't even describe how nice. Friends had pizza and pasta dishes and we were all very impressed. Also had lovely Italian cocktails which were lovely. Very reasonable as well, can't wait to call in again.



Reviewed 19 January 2022

THIS is real Italian Pizza

Here is the best pizza I've ever tasted and trust me I've tried so many. Well done guys! Myself and my family will be back here as soon as possible. Top top top!!!!



Reviewed 4 November 2021

Really nice food, fast and friendly service

Initially when we arrived we had to wait 5 or 10 minutes to be seated, there was seating inside and a covered and heated area outside also, we had a beautiful lunch served by a really nice and friendly waiter, the food was freshly cooked in front of us and was delicious, especially the pizza, ideal spot for lunch or evening meal with a nice glass of wine.



Reviewed 23 October 2021  via mobile

Absolutely delicious!

Visited this restaurant with my husband recently. Food is incredible, we tried both the pasta and the pizza and were impressed with both! I had the garlic prawn pasta, it was so fresh and unbelievably tasty! They have indoor and outdoor seating (latter is covered and heated). Prices were really reasonable too. Cannot recommend this place enough, we will definitely be back!

WHY NOT LEAVE US A REVIEW ON GOOGLE/ TRIPADVISOR?



GRAZIE MILLE!



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