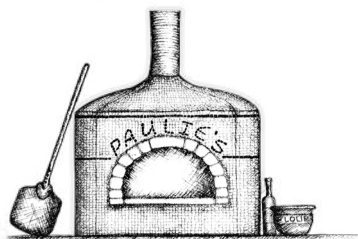


Vera Pizza  
Napoletana



Open Mon - Thu from 6pm  
Fri 12pm - 3pm, 6pm - late  
Sat, Sun 2pm - late

# PAULIE'S PIZZA

— Estd 2008 —

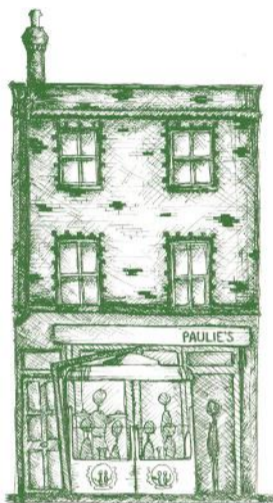
58 Grand Canal Street Upper, Beggars Bush, Dublin 4. Tel: 01 6643658

## ANTIPASTI

- 'Paulie's' Antipasti Sharing Plate (mixed salumi, Sfizi & toast) 16.5
- Wood-Fired smoked Caciocavallo cheese, roast tomatoes & char grilled toast 10.5
- Galway mussels in a tomato & white wine broth w/ garlic, chilli, parsley & grilled lemon 10
- Marinated tomato bruschetta 8.5 (v)  
add buffalo mozzarella 2
- Crispy deep fried mozzarella bocconcini w/ marinara dipping sauce 9
- Prosciutto Crudo, Bufala Burrata, wood oven dried tomatoes & aged balsamic 11
- Char-grilled Octopus, warm potato, black olive, caper & lemon salad w/ smoked paprika 11.5
- Heirloom Beetroot & Blood Orange Salad w/ watercress, goats cheese & honey mustard dressing 10.5
- Pan fried 'Squid Picante' w/ cherry tomatoes, baby spinach, nduja, garlic & sourdough 11
- Truffle Arancini, crispy fried risotto balls w/ tomato fondue & parmesan reggiano 9.5

## SPECIALS

Please see the board for daily starter, pasta & pizza specials



## TAKE AWAY

All of our pizzas are available to take away, simply drop in or call ahead & we'll have it ready.



'Food for the people, by the people'

## PIZZA

Our pizzas are made to the standards of the Assozione Vera Pizza Napoletana with Caputo '00' flour, San Marzano tomatoes, Mozzarella di buffalo, where possible, slow proven dough & a wood fired oven, cooking at over 450°C. All pizzas are 12" Neopolitan thin crust.

### NAPOLI *Classic toppings from the home of pizza*

**Margherita DOC** - Buffalo mozzarella, Basil, Parmesan, Tomato Sauce & Olive Oil 14

**Capricciosa** - Tomato sauce, Mozzarella, Ham, Mushroom, Black Olive & Artichoke 16.5

**Quattro Formaggi** - Tomato sauce, Gruyere, Parmesan, Mozzarella & Gorgonzola 16

**Calzone** - Ricotta, Mozzarella, Salami, Basil & Black pepper in a folded pizza 16.5

**Bianca** - Shaved parmesan, Mozzarella, Garlic, Cherry tomatoes, Prosciutto & Rocket 16.5

**Caprese** - Cherry tomatoes, Baby buffalo mozzarella, Basil, Oregano, Sea salt, Cracked black pepper & Rocket 17

**Napoletana** - Tomato sauce, Garlic & Oregano 11.50

**Vegetarian** - Mixed seasonal vegetables w/ Mozzarella & Tomato sauce 15.5

### NEW YORK *toppings inspired by NYC - same thin base*

**Double Pepperoni** - Spicy pepperoni w/ Mozzarella & Tomato sauce 16.5

**Hero** - Parma ham, Pepperoni, Salami, Red peppers, Mozzarella & Tomato sauce 16.5

**Super Picante** - Spicy salami, Fresh chilli, Red peppers, Rocket, Tomato sauce & Mozzarella 16.5

**Siciliano** - Tomato sauce, Capers, Olives, Anchovies, Oregano & Mozzarella 15.5

### HOUSE CREATIONS

**Juniors Pizza** - Butternut squash puree, Parmesan, Mozzarella, Rocket, Black pepper, Pancetta & Grated goats cheese 16.5

**Roxy's Pizza** - Tomato sauce, Chilli, Bacon, Garlic, Oregano, Parmesan & Basil 16.5

**The Zoe** - Buffalo mozzarella, Tomato sauce, Nduja, Pepperoni, Spicy salami & Fresh chillis (extra spicy) 17

**The Vegan Pizza** - Vegan mozzarella, Red pepper, Spinach, Courgette, Tomato & Basil 16

## PASTA & RISOTTO

- Scialatelli Pasta w/ Gambas, cherry tomatoes, white wine, garlic, chilli, parsley & salsa verde 18.5
- Ravioli w/ goats cheese, walnuts & honey, butter sauce, walnut pesto, sundried cherry tomatoes & shaved pecorino 17
- Slow Braised Lamb Ragu w/ fresh pappardelle, rosemary & grated Ricotta Salata 17
- Saffron & Mussel Risotto w/ samphire & pea shoots 17.5
- Slow braised Beef Bolognese w/ rigatoni di gragnano, basil, oregano & parmesan 16.5

## SIDES

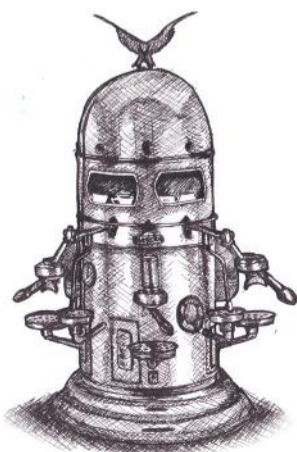
- Rocket & Parmesan Salad  
Mixed Salad • Garlic Bread  
.....  
all €4.50

## DOLCE

- Warm chocolate brownie w/ hazelnuts, hot caramel sauce & vanilla ice-cream 6.95
- Sicilian orange drizzle cake w/ mascarpone cream, orange & cinnamon syrup 6.95
- Affogato - hot shot of espresso w/ vanilla ice-cream, amaretto & dusted w/ chocolate 6.95
- Tiramisu - Italian sponge with Marsala liqueur & mascarpone cream 6.95
- Vanilla panna cotta w/ fresh berry compote 6.95

A discretionary service charge of 12.5% will be placed on parties of 5 or more.

Please advise us if you have a food allergy or particular dietary requirements. Information regarding allergens is available upon request. Beef served on this premises originates in the Republic of Ireland.



JUNIORS

## WHITE WINE

Paulie's White, 2017 Torre del Falasco Garganega, Veneto  
(Fresh, full of flavour & easy) 7 / 28

2017 Mandrarossa 'Ciaco Bianco' Finao, Sicily  
(Crisp w/ refreshing citrus & grapefruit notes) 8 / 30

2017 Conte Amato Pinot Grigio Sacchetto, Veneto  
(Full bodied w/ notes of peach, pear, apple & citrus,  
crisp & refreshing) 9 / 34

2017 Ponte del Diavolo, Sauvignon Blanc, Friuli  
(Fresh & crisp w/ hints of apricot) 9 / 34

2017 Saladini Pilastrini Pecorino, Marche Region  
(Organic, dry & mineral w/ a bouquet of acacia & jasmine.  
Excellent w/ Seafood) 35

## RED WINE

Paulie's Red, 2017 Torre del Falasco Corvina, Veneto  
(like Paulie's Pizza, fresh, full of character & fun) 7 / 28

2017 Mandrarossa 'Costadune', Nero d'Avola, Sicily  
(Juicy Forest fruits w/ spicy notes) 8/30

2017 Saladini Pilastrini Rosso Piceno, Marche Region  
(Organic. Montepulciano & Sangiovese. Ruby red & earthy  
w/sweet black fruits & vanilla) 8.5 / 32

2014 Sangiovese Armigero Reserva Casa Vinicola Botter  
(Full bodied w/ vanilla-oak, smooth black cherry & a spicy finish)  
9 / 34

2016 Old True Zinfandel, Puglia  
(Old vine Zinfandel w/ plum, cherry, chocolate & soft velvety tannins)  
9 / 34

2017 Composizione, IGT Rosso Veneto  
(Like a baby Amarone.. crushed black pepper, cherry plum & spice  
w/ a creamy palate & long finish) 36

*vintages subject to change*

## BEERS

Peroni Nastro Azzuro Lager 5.95

Brewdog Punk IPA 5.95

Holzar Bier Amber Ale .5L 7.95

Hollow Ginger Beer .5L 6.95

Hop House 13 Irish Lager Draught 5.95

Open Gate Seasonal Draught 5.95  
(ask your server)



### PROSECCO

8 / 39.5

### ROSATO

2015 Ponte Pietra Pinot Grigio Rosato, Veneto  
(Full bodied yet fresh with a crisp, apple-pear finish)  
7.5 / 28

Coke / Diet Coke 2.5

San Pellegrino Sodas  
Aranciatta / Limonata / Aranciata  
Rossa / Pompelmo (grapefruit) 2.5

Mineral Water  
San Pellegrino sparkling /  
Panna Still 4.5

all jugs €36 **JUGS.** each jug serves 4

### PINEAPPLE EXPRESS

(Plantation 3yr White Rum, Kraken Black Spiced Rum & Gabriel Boudier's  
Coconut Liqueur mixed with Pineapple & Lime Juice, fresh strawberries,  
pineapple, angostura bitters & strawberry puree. Lengthened with Soda)

### LONG ISLAND ICE T

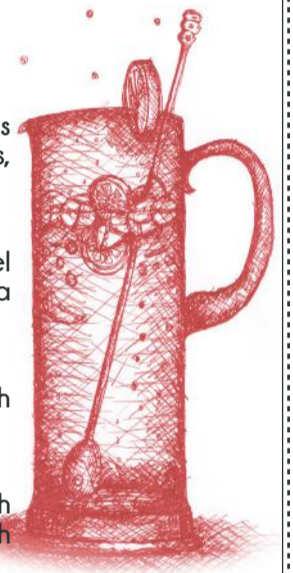
(Plantation 3yr White Rum, Martin Millers Gin, Absolut Vodka, Triple Sec & el  
Jimador Blanco Tequila combined with lemon juice & topped with Coca  
Cola)

### PAULIE'S SANGRIA

(Available Tinto or Rosso. Blended w/ Triple Sec & fresh fruit, topped with  
prosecco)

### ELDERFLOWER COLLINS

(Martin Millers Gin, Gabriel Boudier Elderflower liqueur & Triple Sec with  
fresh basil, blueberries, orange, sugar syrup & lemon juice. Topped with  
Soda.)



## COCKTAILS

all €12

### ROSEMARY GIMLET

(Bombay Sapphire Gin, lemon juice & house made rosemary syrup shaken to  
perfection served in a champagne coupe)

### GINGER & HONEY OLD FASHIONED

(Buffalo Trace Bourbon lovingly stirred w/ our raw honey & ginger syrup  
served on the rocks)

### HAILSTORM

(Kraken spiced rum muddled w/ fresh ginger, apple & lime, topped w/ Hollow  
ginger beer & finished w/ Velvet Falernum, served on the rocks)

### CUCUMBER GIN FIZZ

(Bombay Sapphire Gin & Gabriel Boudier Elderflower Liqueur shaken w/  
cucumber, basil, lemongrass & fresh lemon juice. Topped w/ Prosecco &  
served in a champagne coupe)

### BARRY'S SIDE CAR

(Buffalo Trace Bourbon, Hennessy Brandy & Triple Sec shaken w/ lemon juice  
& sugar syrup. Served in a martini glass w/ a sugar rim & lemon twist)

### BLACKBERRY BRAMBLE

(Bombay Sapphire Gin & Gabriel Boudiers Creme de Mure shaken w/ fresh  
blackberries, blueberries & strawberries combined w/ lemon juice, agave  
nectar syrup & served in an old fashioned glass)

### MARGARITA ROSA

(A delicious & refreshing twist on the classic margarita w/ El Jimador  
Reposado, grapefruit liqueur, freshly squeezed pink grapefruit juice & agave  
syrup served straight up)

### STUBBORN MULE

(Kettle One vodka shaken w/ fresh ginger, lemongrass, & lime juice.  
Topped with ginger beer & served straight up)

## LIQUOR

### VODKA

Belvedere 8  
Crystal Head 8  
Grey Goose 9  
Kettle One 7  
Kettle One Citron 7  
Kettle One Vanilla 7

### GIN

Bombay Sapphire 6.5  
Hayman's Old Tom 6.5  
Hendrick's 8  
Brockmans Intensely  
Smooth Gin 8  
Dingle Gin 6.5  
Drumshanbo  
Gunpowder Irish Gin 8

### RUMS & CACHACA

Plantation 3yo White 6  
Plantation Dark 6  
Plantation 5yo Dark 7  
Elements Eight 8  
Kraken Spiced Rum 6  
Cachaca Fuba 6  
Wray & Nephew 7

### TEQUILA

La Pencha Mescal 7  
Don Julio Anejo 11.5  
Patron Reposado 10  
Patron XO Café 7  
Don Julio Blanco 8  
El Jimador Blanco 6  
El Jimador Reposado 6

### WHISKEY & SCOTCH

Green Spot 9  
Jameson 6  
Johnny Walker Black 8  
Label 7.5  
Redbreast 12 Year 9.5  
Glenrothes Select  
Reserve 9.5  
Teeling Small Batch 6  
Connemara Peated Malt 7

### BRANDY

Chateau du Breuil Fine  
Calvados 6  
Hennessy VS Cognac 6

### BOURBON & RYE

Buffalo Trace 6.5  
Makers Mark 7  
Jack Daniels 6  
Bulleit Rye 7  
Bulleit Bourbon 7

### APERITIFS

Aperol 5  
Campari 5  
Martini Rosso 4.5  
Martini Bianco 4.5  
Nolly Prat Dry 4.5  
Pimms 5  
Ricard Pastis 4.5

### DIGESTIFS & AMARI

Amaretto Disaronno 5  
Bailey's Irish Cream 5  
Crème de Menth 4.5  
DOM Benedictine 6  
Drambuie 6  
Kahlua Coffee Liqueur 5  
Limoncello Pallini 3.5  
Maraschino Liqueur 4.5  
Frangelico 5  
Fernet Branca 5  
Amaro Montenegro 6  
Vecchio Amaro del Capo 6  
Sambuca Antica Classic 4  
Jaegermeister 5