

2020

Pi Restaurant Menu 2020

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PIZZA 12"

V = Vegetarian | VG = Vegan

LOVIN' DUBLIN - BEST PIZZA IN DUBLIN,

1. **NDUJA — 2019**

Crushed Tomato, Fresh Basil, Scamorza, Nduja, Honey, Parmigiano Reggiano, Garlic

14.5

2. **SALSICCIA**

Crushed Tomato, Fresh Basil, Piquillo Peppers, Pickled Chillies, Gubbeen Chorizo, Toons Bridge Fior di latte, Parmigiano Reggiano

14.5

3. **SALUMI**

Crushed Tomato, Buffalo Mozzarella, Rocket, Prosciutto, Semi Sun-Dried Tomato, Extra Virgin Olive Oil

14.5

4. **PORTOBELLO — V**

(Bianca - No Crushed Tomato)

Grana Padano, Spinach, Braised Portobello Mushrooms, Taleggio, Garlic, Pickled Shimeji Mushrooms, Fresh Herbs

14

5. **VEGATE — V, VG**

Crushed Tomato, Cashew Ricotta, Charred Tenderstem Broccoli, Oven Roasted Red Onion, House Smoked Almonds, Fresh Basil

14

6. BARBA — V

(Bianca - No Crushed Tomato)

Grana Padano, Roasted Golden Beetroot,

St. Tola Goats' Cheese with Tarragon, Red Onion Marmalade, Basil, Fresh

Herbs **Add Prosciutto +2**

13.5

7. MARGHERITA — V

Crushed Tomato, Fresh Basil, Toons Bridge Fior di Latte,

Extra Virgin Olive Oil, Parmigiano Reggiano

11.5

8. MARINARA — V, VG

Crushed Tomato, Garlic, Oregano, Extra Virgin Olive Oil

9

HOUSE-MADE DIPS

— Basil Aioli

— Roast Garlic & Herb

— Chipotle Mayo

1.5

EXTRAS

— Fior di latte

— Chorizo

— Nduja

— Prosciutto

— Braised Mushrooms

— Rocket

2

2

2

2

2

1

DRINKS — WINE

O = Organic | VG = Vegan

REDS

Stored at 16 °C
GLASS | BOTTLE

A A BADENHORST SECATEURS, SHIRAZ-CINSAULT-GRENACHE — VG

Swartland, South Africa, 2018
Deep plum and blackcurrant, lovely freshness
— | 35

PODERE MONTEPULCIANO D'ABRUZZO — VG, O

Umani Ronchi, Italy, 2017
Juicy cherry, dark chocolate palate — perfect pizza red
7.5 | 29.5

SI ORGANIC TEMPRANILLO — VG, O

Bodegas Señora de Iniesta, Spain, 2017
Medium bodied, fresh cherry, ripe strawberry
7.5 | 29

SAINT FELIX MERLOT-CABERNET-CARIGNAN

Domaine les Yeuses, France, 2016
Smooth, light and fruity, touch of spice
6.5 | 26

WHITES

A A BADENHORST SECATEURS CHENIN BLANC — VG, O

Swartland, South Africa, 2018
Light and fresh, peach, honey and orange blossom
— | 35

VILLA BIANCHI VERDICCHIO — VG, O

Umani Ronchi, Italy, 2016

Crunchy apple, zesty lemon — great pizza white

7.5 | 29.5

VERMENTINO

Domaine les Yeuses, France, 2017

Fresh, fruity Mediterranean white, touch of oak

6.9 | 27.5

DECALOGUE

GRENACHE-COLOMBARD-SAUVIGNON CUVÉE

IGP Vicomte d'Aumelas, France, 2016

Pear, green apple - simple honest white

6.5 | 25

PROSECCO

PROSECCO FRIZZANTE BOLLICINE N.V

Casa Vinicola Botter, Italy

Crisp peach, honey, melon

— | 30

ROSÉ

FLYING SOLO GRENACHE-CINSAULT ROSÉ — VG

Gayda, France, 2016

Light, fresh, summer fruits

6.9 | 27.5

DRINKS — BEER

Ask hosts about our Specials / Seasonals

PERONI NASTRO AZZURRO

Lager 33cl Bottle, 5.2%

5.5

BIRRA ICHNUSA

Unfiltered Lager 33cl Bottle, 5%

6

BEAVERTOWN GAMMA RAY

American Pale Ale 33cl Can, 5.4%

6.5

WHIPLASH BODY RIDDLE

Pale Ale 33cl Can, 4.5%

6

SIERRA NEVADA PALE ALE

American Pale Ale 35.5cl Can, 5%

6

WHIPLASH ROLLOVER

Session IPA 33cl Can, 3.8%

6

HOLLOWS & FENTIMANS GINGER BEER

Ginger Beer 500ml Bottle, 4%

6.95

FOUNDERS ALL DAY IPA

Session IPA 35.5cl Can, 4.7%

6

ORPENS IRISH CIDER

33cl Bottle, 5.3%

6

THORNBRIDGE BIG EASY

Non-Alcoholic Beer 33cl Bottle, 0.5%

4

HEINEKEN 0

Non-Alcoholic Beer 33cl Bottle, 0%

4.5

DRINKS — SOFT DRINKS

ALL 2.15

COKE

DIET COKE

7UP

SAN PELLEGRINO LEMON

SAN PELLEGRINO ORANGE

OLD JAMAICA GINGER BEER

SAN PELLEGRINO SPARKLING WATER

ACQUA PANNA STILL WATER

DESSERT

CHOCOLATE BUDINO

Indulgent chocolate pot topped with Achill Island sea salt

4.95

VANILLA ICE CREAM

With Extra Virgin Olive Oil, and Achill Island sea salt

Delicious... just trust us!

3.95

**We're walk-ins only at PI, no
reservations.**



George's Street, Dublin 2

hello@pipizzas.ie



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