

IMPASTO⁴⁸

The secret behind the pizza

Starters

Garlic Bread (+cheese) (1,4)	€6 (+50c)
Bruschetta Impasto (1)	€7
<i>Toasted italian bread with fresh tomatoes flavoured with basil, oregano and garlic.</i>	
Gamberi Piccante (1,6,7)	€12
<i>Prawns with nduja sausage tossed in garlic oil in a light San Marzano tomato sauce served with toasted bread.</i>	
Wings + Blue cheese dip	€10.50
<i>Hot&Spicy, BBQ (1,8,10,13,14), Cajun (1,8,10)</i>	
Arancini with small salad	€8
<i>Ragu (1,2,3,4,12,14), Mushroom&Sausage (1,4,8,10,13), Spinach (1,4), Ham (1,4)</i>	

Pasta

Tagliatelle Bolognese (1,5,12,14)	€15
<i>Pasta with 100% Irish minced beef in a San Marzano tomato sauce.</i>	
Spaghetti Carbonara (1,4,5)	€15
<i>Pasta with pancetta, egg yolk, topped with black pepper and parmesan.</i>	
Lasagna with Sourdough Garlic bread (1,4,5,12,14)	€15
<i>Oven baked layers of pasta with 100% Irish beef bolognese sauce with bechamel, parmesan and fior di latte mozzarella cheese.</i>	
Spaghetti Terracina (1,5,6,7,12)	€16
<i>Spaghetti with prawns and nduja sausage in a piennolo cherry tomato sauce.</i>	
Raviolo Toscano (1,2 cashew, 4,5,14)	€17
<i>Pasta stuffed with Fasona Permontese beef (IGP) in a funghi porcini and white truffle sauce.</i>	
Raviolo Ricotta Spinaci (1,2 cashew,4,5)	€17
<i>Pasta stuffed with ricotta cheese and spinach in a red and yellow piennolo tomato sauce topped with creamy bufala.</i>	

Sides and Dips

Skin on Fries	€3.50
Patate Piccante (4)	€5.50
<i>Woodfire ovenbaked potatoes with nduja sausage and fior di latte mozzarella.</i>	
Patate Al Forno	€5
<i>Woodfire ovenbaked potatoes topped with garlic oil and herbs.</i>	
Salad	€4.50
Dips	€2
<i>Garlic mayo (5,10), green pesto (2 cashew nuts, 12,14), BBQ (1,4,6,8,14)</i>	

Pizza 12"

Margherita (1,4)	€13
<i>San Marzano tomato sauce, mozzarella fior di latte, fresh basil and extra virgin olive oil.</i>	
Pepperoni (1,4)	€15
<i>San Marzano tomato sauce, mozzarella fior di latte and pepperoni salsiccia (IGP).</i>	
Parmareggio (1,4)	€16.50
<i>San Marzano tomato sauce, Buffalo campana (DOP) mozzarella, prosciutto senese (IGP), sunblushed tomatoes topped with rocket and parmesan shavings.</i>	
Ortolana (v) (1,4,12)	€15
<i>San Marzano tomato sauce, Mozzarella fior di latte, aubergines, courgettes, peppers and carmelised onions.</i>	
Piccante (1,4)	€16.50
<i>San Marzano tomato sauce, mozzarella fior di latte, pepperoni salsiccia (IGP), nduja, ventricina (IGP).</i>	
Impasto 48 (1,4)	€15.50
<i>San Marzano tomato sauce, bufala campana mozzarella (DOP), fresh datterino tomatoes topped with basil and parmesan shavings.</i>	
Calzone (1,4)	€17
<i>San Marzano tomato sauce, Mozzarella fior di latte, finocchiona fennel salami (IGP), roast ham with herbs.</i>	

White Pizza

Boscaiola (1,4,12)	€16.50
<i>Mozzarella fior di latte, sausages from Ariccia (IGP), smoked scamorza cheese and marinated chestnut mushrooms.</i>	
Quattro Formaggi (1,4)	€16.50
<i>Mozzarella fior di latte, parmesan, smoked scamorza and gorgonzola.</i>	
Rustica (1,4)	€16.50
<i>Mozzarella fior di latte, smoked scamorza, pancetta, sundried tomatoes.</i>	
Cotto (1,4)	€16.50
<i>Mozzarella fior di latte, roast ham, mushrooms, nduja.</i>	

Kids Menu

Any of the below + a drink €13

- Spaghetti pomodoro (1,5)
- Spaghetti bolognese (1,5,12,14)
- 7" Margherita pizza (1,4)
- 7" Pepperoni pizza (1,4)
- 7" Ham pizza (1,4)

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Desserts

Nutella pizza with marshmallows (1,2 hazelnut,4,5,8) <i>For 2 people sharing</i>	€10
Tiramisu (1,4,5,12)	€6
Cannoli (1,2,4,5)	€6
Panna Cotta (1,4)	€6
Brownie with ice-cream (1,2,4,5)	€6.50

Drinks

Soft drinks <i>Coca-Cola, Coca-Cola zero, Diet Coke, Fanta, Sprite</i>	€2.95
San Pelligrino Lemon	€2.95
San Pelligrino water	€2.70
Coffee	€3.30
Iced coffee	€3.70
Tea	€2.50
Hot Chocolate	€3.70

Cocktails

Spritz (Aperol/Campari)	€7.50
Americano	€9
Martini Rosso	€6
Martini Bianco	€6
Campari Soda	€4.50
Aperol Soda	€4.50
Bellini	€8
Mimosa	€8

Red Wine

Nero D'avola Tola <i>Region: Sicily. Taste: Full body, balanced</i>	€6/glass €26/bottle
Arboreo Montepulciano DOC <i>Region: Abruzzo. Taste: Velvet smooth palate</i>	€6.50/glass €27/bottle
Le Tobele Valpolicella Ripasso <i>Region: Veneto. Taste: Chocolate and black cherry fruit</i>	€35/bottle

Beers

Peroni	€6
Birra Moretti	€6
Hope craft beer	€6.50

White Wine

Tola Catarratto (House) <i>Region: Sicily. Taste: Fruity and citrus</i>	€6/glass €26/bottle
Dissegna Pinot Grigio <i>Region: Veneto. Taste: Apple and pear with floral hints (Dry)</i>	€6.50/glass €29/bottle
La Caplana Gavi <i>Region: Piedmont. Taste: Floral and fruity (Dry)</i>	€31/bottle

Prosecco

Dissegna <i>Region: Veneto. Taste: Fruity and floral (Dry)</i>	€6/glass €26/bottle
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'Impasto 48' was established in 2019 by Seán Carroll & Giorgio Lisi (Master Baker).

It was established with a simple goal in mind. To deliver the best quality Italian dishes in Ireland, with a strong focus on Pizzas. The name 'Impasto' translates into english as 'dough' and '48' is the hours we leave our dough to proof.

This is to ensure the dough for each pizza is perfect every time. Impasto 48='The secret behind the pizza'.

Allergens

Please ensure you inform our staff of any allergens prior to ordering. Please note all 14 allergens are present in our kitchen, trace amounts may be present at all stages of cooking.

1. Cereals Containing gluten (i.e. wheatflour/semola), 2. Nuts, 3. Peanuts, 4. Milk, 5.Eggs, 6.Fish, 7.Shellfish-crustoceans, 8. Soya Beans, 9. Molluscs, 10. Mustard, 11. Seasme Seeds, 12. Sulphur dioxide, 13. Lupin, 14. Celery