

IMPASTO 48 MENU

YOUR LOCAL FAMILY PIZZERIA & ITALIAN RESTAURANT

STARTERS

Buffalo Wings 13.95

Chicken Wings in our secret buffalo sauce, homemade blue cheese dip & celery (4,5,14)

Garlic Pizza Bread 6.50

Our classic pizza base with homemade garlic oil & herbs (1,4).
Add Mozzarella 1

Bruschetta Impasto(V) 8

Toasted Italian bread, fresh tomatoes, garlic oil, basil & oregano (1)

Gamberi Piccanti 14.50

Prawns tossed in a spicy nduja & san marzano tomato sauce served with toasted bread (1,6,7)

Arancine 9

Sicilian crispy rice balls, served with side salad. Choose;

- Spinach & Mozzarella (1,4)
- Ham & Mozzarella (1,4)

Insalata Caprese (V) 12

Beef tomato, Bufala campana mozzarella (DOP), topped with basil leaves, oregano & extra virgin olive oil (4)

MAINS

Chicken Burger 16.95

Kerrigans cajun chicken burger, in a brioche bun with ketchup, mayo, mixed leaves, onion & tomato, served with hand cut chunky chips & onion ring (1,4,5)

Beef Burger 16.95

Black Angus beef burger, in a brioche bun with ketchup, mayo, mixed leaves, onion & tomato served with hand cut chunky chips & onion ring (1,4,5).

Pollo Alla Contadina 23.50

Chicken breast with pancetta, sundried tomatoes, aubergine, courgettes & mushrooms in a creamy sauce served with garlic & rosemary potatoes (4,12).

Lasagna 17.00

Oven baked layers of pasta with 100% Irish beef bolognese sauce with bechamel, parmesan, fior di latte mozzarella cheese (1,4,5,12,14).
-served with homemade chunky chips or side salad

Risotto Funghi (v)(gf) 17

Chefs homemade mixed mushroom risotto made with arborio rice

Calzone 17.50

Folded pizza with, san marzano tomato sauce, fior di latte, ventricina salami, ham, pepperoni, peppers (1,4)

PASTA

Bolognese 16.50

Tagliatelle pasta with our homemade san marzano tomato bolognese sauce made with 100% Irish minced beef (1,5,12,14).

Spaghetti Carbonara 16.50

Spaghetti with italian pancetta in a rich creamy parmesan & egg yolk sauce, topped with black pepper and grated parmesan (1,4,5).

Arrabbiata (V) 15.50

Rigatoni pasta with garlic, chili flakes, parsley, in a homemade spicy san marzano tomato sauce (1,5,12,14).

Spaghetti Terracina 18.95

Spaghetti with prawns served in a spicy nduja & a piennolo cherry tomato sauce (1,5,7,12).

Ravioli Ricotta Spinaci(V) 18.50

Pasta filled with ricotta cheese and spinach in a red and yellow piennolo tomato sauce topped with creamy Bufala (1,2,4,5,14)

PIZZA

Margherita (V) 15

san marzano tomato sauce, fior di latte, parmigiano reggiano, fresh basil (1,4)

Pepperoni 16

san marzano tomato sauce, fior di latte, pepperoni (1,4)

Impasto 48 (V) 17

san marzano tomato sauce, bufala campana mozzarella(DOP), datterino tomatoes, fresh basil, parmesan shavings (1,4)

Parmareggio 17.50

san marzano tomato sauce, bufala campana mozzarella (DOP), parma ham, sunblushed tomatoes, fresh rocket, parmesan shavings (1,4)

Piccante 17.50

san marzano tomato sauce, fior di latte, pepperoni, nduja, ventricina salami (1,4)

Diavola 16.50

san marzano tomato sauce, fior di latte, pepperoni, fresh red onion & Jalapeno (1,4)

Nduja 17

san marzano tomato sauce, fior di latte, Ndjua, fresh red onion & honey (1,4)

Ortolana (V) 16

san marzano tomato sauce, fior di latte, aubergine, courgette, mixed peppers, fresh red onion (1,4)

Vegano (VE) 16

san marzano tomato sauce, aubergines, courgettes, mixed peppers, fresh red onion, garlic oil (1)

Quattro Stagioni 17.50

san marzano tomato sauce, fior di latte, artichokes, mixed peppers, mushrooms, olives, ham (1,4)

Quattro Formaggi (Base Bianca) 17.50

Fior di latte, parmigiano-reggiano, bufala mozzarella DOP, gorgonzola (1,4)

Scan to Join Our
Loyalty Programme



Dips 2.00

Homemade Garlic Aioli
(5,10)

Smokey BBQ
(1,4,6,8,14)

Blue Cheese
(4,10)

Chipotle Mayo
(4,10)

SIDES

Homemade Chunky Chips 5

Patate Al Forno 5.50

oven baked potatoes with garlic oil & rosemary

Patate Piccante 6

oven baked potatoes with spicy nduja sausage & melted mozzarella (4).

Onion Rings 5

Crispy breaded onion rings (1)

Side Salad 5

served with our homemade dressing (10,12).

Mixed Veg 5

Mixed Peppers, Courgettes, Aubergine, Mushrooms (12)

PLEASE ASK FOR DAILY SPECIALS

BEER

Guinness Draught Pint 6

Guinness Draught Zero 6

Moretti 330ml 6

Moretti Pint 6.95

Peroni 330ml 6

Peroni Pint 6.95

Peroni Zero 6

Hop House 330ml 6

Hope Craft Beer 6.50

COCKTAILS

Aperol/Campari Spritz

11.00

Espresso Martini

11.00

Pornstar Martini

11.00

Cosmopolitan

11.00

Bellini

9.50

2 for 1 on Wednesday's

DRINKS

Soft Drinks 3.60

Coke, Coke Zero, Diet Coke, Fanta, Sprite San Pellegrino Limonata, San Pellegrino Orange

Still/Spark Water 3.95

Glass of; 2.50

Cordial, Apple/Orange Juice, Milk

RED WINE

Nero D'avola Tola (House) Region: Sicily. 7.50 Glass 28 Bottle

Arboreo Montepulciano DOC Region: Abruzzo. 8.00 Glass 31 Bottle

Le Tobele Valpolicella Ripasso Region: Veneto. 39 Bottle

WHITE WINE

Tola Catarratto (House) Region: Sicily. 7.50 Glass 28 Bottle

Dissegna Pinot Grigio Region: Veneto. 8.00 Glass 31 Bottle

La Caplana Gavi Region: Piedmont. 39 Bottle

PROSECCO

Dissegna DOP Region: Veneto 7.50 Glass 28 Bottle

Please ensure you inform our staff of any allergies or intolerances 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, 2.Nuts, 3.Peanuts, 4.Milk, 5.Eggs, 6.Fish, 7.Shellfish-crustaceans, 8.Soya Beans, 9. Molluscs, 10.Mustard, 11.Sesame Seeds, 12.Sulphur dioxide, 13.Lupin, 14.Celery