

WOOD FIRED

J.M. REIDY

PIZZA MENU

OPEN THURS – SUN FROM 4PM

J.M.Reidy's when originally established in the 1870s was well known as a flour merchant and bakery and to this day the words bakery, flour and meal form a part of our decorative pilaster shopfront. We are delighted to introduce Wood Fired Pizzas using freshly prepared dough from our bakery. All of our pizzas are 12" in traditional Neapolitan style.

— THE CLASSICS —

J.M. REIDY'S HOUSE MARGHERITA PIZZA

(V) San Marzano Tomato Sauce,
Fior di Latte Mozzarella, Parmesan, Fresh Basil
& Olive Oil. . . €14
(1, 7)

ITALIAN PEPPERONI, OUR CLASSIC PIZZA

San Marzano Tomato Sauce,
Fior di Latte Mozzarella, Pepperoni, Parmesan
& Olive Oil . . . €16
(1, 7)

ARDSALLAGH GOATS CHEESE & ROASTED SWEET POTATO PIZZA (V)

Caramelised Onion Jam, Candied Pecans,
Wild Rocket,
Aged Balsamic Reduction . . . €15.50
(1, 6, 7, 8 (pecans), 10, 12)

Vegan Option: Vegan Mozzarella will be substituted for the Fior di Latte Mozzarella and Ardsallagh Goats Cheese.

J.M. REIDY'S SPECIALITIES

PROSCIUTTO HAM, WILD ROCKET & TRUFFLE

San Marzano Tomato Sauce,
Fior di Latte Mozzarella, Prosciutto
Ham, Fresh Rocket, Parmesan,
Candied Pecans, Truffle
Oil . . . €16
(1, 5, 7, 8 (pecans))

FLAMING FIRE CRACKER

Spicy Tandori Chicken, Fior di Latte
Mozzarella, Hot Honey, Pickled
Jalapenos, Nduja Sausage,
Siracha Chili Sauce . . . €16
(1, 5, 6, 7, 10, 11, 12)

MEXICAN STYLE SPICY TACO

Chipotle Beef & Bean Chili, Fajita Cheddar
Cheese, Chili Tortilla Crisps,
Buttermilk Ranch Dressing . . . €16
(1, 3, 4, 6, 7, 9, 10, 11, 12)

J.M. REIDY'S QUATRO MEAT PIZZA

San Marzano Tomato Sauce,
Fior de Latte Mozzarella, Whisky Salami,
Barbequed Pulled Pork, Chipotle Chicken,
Spicy Nduja Sausage,
Fresh Thyme . . . €17
(1, 5, 7, 9, 12)

Gluten-Free base available +€2

Please note that gluten free base is prepared in the kitchen area where high volume of gluten is used.

HAWAIIAN

San Marzano Tomato Sauce,
Fior di Latte Mozzarella, Baked
Ham and Pineapple . . . €16
(1, 5, 7, 12)

HORSESHOE GARLIC BREAD

Homemade Dough, Garlic,
Parmesan & Fior Di Latte Mozzarella,
topped with Himalayan Pink Sea
Salt & Thyme . . . €7.50
(1, 5, 7)

PAN FOCACCIA

Macroom Buffalo Mozzarella,
Taleggio (Italian Cheese), Baby
Tomatoes, Caramelized Onion,
Oregano and Rocket . . . €7.50
(1, 5, 7)

HOUSE DIPS

ROASTED GARLIC AIOLI...

€2.5 (3, 6, 7, 10)

BLACK BARREL BARBEQUE

SAUCE . . . €2.5
(1(Wheat), 6, 12)

All of our dough is prepared daily onsite and proofed over 48 hours to ensure high quality Neapolitan style crust with excellent digestion.

@j.m_reidys | #jmreidys | www.reidyskillarney.com

Allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard 11. Sesame seed 12. Sulphur dioxide and sulphites 13. Lupins 14. Molluscs (GF) Gluten Free (V) Vegetarian (VG) Vegan. Please note our dishes can be tailored to accommodate dietary requirements. All of our dishes are freshly prepared using quality locally sourced produce, please note that due consideration is given to dietary requirements, however our dishes may contain traces of nut extracts and other allergens. We have preventative measures in place, and our kitchen team are all allergen aware, but we cannot 100% guarantee. If you have any allergies, please inform your server in advance.

HOUSE COCKTAILS

ESPRESSO MARTINI

Vanilla Vodka, Kahlua,
Simple Syrup, Speciality
House Espresso . . . €13
(12 (Sulphites))*

Try our White Chocolate option

PORNSTAR MARTINI

Vanilla Vodka, Passion Fruit
Liqueur, Fresh Lime, Passion
Fruit Purée, Pineapple Juice,
Prosecco, Simple Syrup . . . €13
(12 (Sulphites))*

SPICY MARGARITA

House infused El Jimador Blanco
Tequila, Cointreau, Fresh Lime,
Agave Syrup . . . €13
(12 (Sulphites))*
Try our flavour options
(Strawberry / Pineapple)

OLD FASHIONED

Woodford Reserve, Angostura
Bitters, House Simple
Syrup, Dried Orange . . . €14
(12 (Sulphites))*
Try our Rum option
(Bacardi Caribbean Spiced)

BRAMBLE

Tanqueray, Raspberry Liqueur,
Fresh Lemon, Simple Syrup,
Poachers Soda . . . €13
(12 (Sulphites))*

MANHATTAN

Bulleit Bourbon, Sweet Valentia
Vermouth, House Cherry Syrup,
Angostura Bitters . . . €13
(12 (Sulphites))*

THE BON BON

Ketel One Vodka, Pomegranate
Liqueur, Fresh Pineapple
Juice, Fresh Lime Juice, Simple
Syrup . . . €13.5
(12 (Sulphites))*

MR REIDY

Disaronno, Cherry Liqueur,
Fresh Lemon, Whites,
Simple Syrup . . . €13.5
(3(Egg), 12 (Sulphites))*

THE SWEETSHOP

Pampero Blanco, Bacardi
Anejo Cuatro, Fresh lime Juice,
Cointreau, Orgeat Syrup . . . €14
(12 (Sulphites))*

WINES

— WHITE —

LUCCI PINOT GRIGIO

Italy . . . €8.2 / €29

LES ROUCAS CHARDONNAY

France . . . €8.50 / €32

LES FOLIES COUDRAIES SAUVIGNON

Loire, France . . . €8.7 / €32

PA ROAD SAUVIGNON BLANC

New Zealand . . . €9 / €36

— RED —

TERRANOBLE CABERNET

Chile . . . €8.2 / €29

SIETA CUCHILLOS MALBEC

Argentina . . . €8.5 / €30

NOEMIE VERNAUX MERLOT

France . . . €8.5 / €32

EL MESON RIOJA CRIANZA

Spain . . . €9 / €35

DRAUGHT BEERS

GUINNESS . . . €5.60

BIRRA MORETTI . . . €6.50

KILLARNEY BLONDE . . . €6

KILLARNEY IPA . . . €6

PERONI . . . €6.50

CARLSBERG . . . €6.10

HEINEKEN . . . €6.10

COORS . . . €6.10

ORCHARD THIEVES . . . €6

HOP HOUSE . . . €6

SMITHWICKS . . . €5.50

MURPHY'S . . . €5.50

ROCKSHORE LAGER . . . €6

GUINNESS 0.0 . . . €5

— ROSÉ —

PATRIARCHE SYRAH ROSÉ

. . . €8 / €30

WHISPERING ANGEL €40

— SPARKLING —

BOSCO FRIZZANTE PROSECCO

. . . €8 / €30

MOËT & CHANDON . . . €85

We have a full bar and café offering, please ask your server for any queries or recommendations.