

PIZZA



- #1 crushed tomato sauce, toons bridge fior di latte (west cork), basil, EVO (V) €13
- #2 crushed tomato sauce, mozzarella, pepperoni €14
- #3 crushed tomato sauce, garlic, oregano, EVO (Vegan) €11
add any veggie topping to this €1 (each)
- #4 crushed tomato sauce, macroom buffalo mozzarella, prosciutto, artichoke, parmesan, rocket, garlic & rosemary oil €17
- #5 roasted garlic oil, mozzarella, feta, sundried tomato, baby leaf spinach, pine nuts, honey, parmesan (V) €15
- #6 crushed tomato sauce, mozzarella, salami ventricina, salami nduja, salami picante, salami stoffelotto €17
- #7 crushed tomato sauce, mozzarella, smoked provolone, black pudding, rocket, shaved apple, walnut, highbank orchard syrup €17
- #8 crushed tomato sauce, nutritional yeast, grilled peppers, artichoke, caramelised onions, pea shoots (Vegan) €14
- #9 crushed tomato sauce, mozzarella, cashel blue cheese, mushroom, walnuts, rocket (V) €16
- #10 crushed tomato sauce, mozzarella, ricotta, fennel sausage, red onion, fresh chilli €16
- #11 crushed tomato sauce, cashew cream, aubergine, courgette, baby leaf spinach, sundried tomato pesto (Vegan) €15
- #12 crushed tomato sauce, toons bridge fior di latte (west cork), nduja, roasted peppers, fresh chilli, pecorino €16
- #13 calzone - mozzarella, smoked provolone, grilled peppers, salami stoffelotto + spicy tomato dip bowl €16
- #14 pop up pizza - please ask!

please ask our staff about allergen information, we have an allergen booklet available

gluten free pizza available, not suitable for coeliacs as it is cooked in our oven along with gluten containing pizzas!

EXTRA TOPPINGS

meats & cheese €1.50 veg €1
any 1 of onion, rocket, spinach, basil - free

CRUST DIPS €1.5

sundried tomato pesto
olive tapenade
chunky blue cheese dip
roasted garlic mayo

SMALL PLATES

mixed olives - nocellara del belice, bella di cerignola and leccino olives €3.5

seasoned woodfired flat bread

garlic oil salt parmesan €6

sundried tomato pesto dip €7

olive tapenade €7

padron peppers - wood fired with achill island smoked sea salt €7

meatballs - irish ground beef and italian salsiccia meatballs in a spicy arrabbiata sauce topped with smoked provolone €8

deep fried onion strings - with buffalo garlic mayo €5

woodfired buffalo wings, celery and chunky cashel blue cheese dip €8

antipasti for 2 - a sampling of meat, cheese and veg served with seasoned flat bread €14

truffled mac n cheese - with toons bridge fior di latte, truffled pecorino, knockanore cheddar, mascarpone €6

rocket leaves dressed with extra virgin olive oil, sea salt and parmigiano-reggiano €4

woodfired garlic and chilli prawns with seasoned flat bread €10

skin on fries with wood roasted garlic mayo dip €4 (add parmesan €1)

SALADS

bresaola & black grape salad with rocket & baby leaf spinach, artichoke, walnuts and pecorino, dressed with highbank orchard syrup vinaigrette €10

macroom buffalo mozzarella salad with mixed leaves, sun dried tomatoes, artichoke, olives and toasted pine nuts, dressed with balsamic vinaigrette €10

DESSERT

bean & goose sharing chocolate board, selection of single origin craft chocolate smashed on a board with crackers and fruit €10

vanilla ice cream, crumbled biscotti and pedro ximénez sherry €6

key lime mess, with meringue, vanilla ice-cream and biscuit €6

boco frozen irish coffee €10

Government guidelines (not ours) that we must ask you to agree to follow

Maximum seated time is strictly 1hr 45 minutes, no exceptions!

All orders + payments must be taken at your table

All cutlery, salt + pepper + oils are sanitised and available, please ask for them

Masks must be worn by customers to bathrooms and all times while not seated

Please follow arrows on the floor to the bathrooms

All menus are sanitised after each use

Please exit via the side door

100% of tips goes to staff!

payment must be made for the entire table and not per item on bills.
all beef in BoCo is of Irish origin and supplied by Quigley Meats, Ballincollig, Cork.

