

## Sourdough Lg €5 / Sm €4

This is a rustic sourdough with a light texture and flavour. There are many Sourdough varieties in Italy, each one unique to a region, town, or bakery. (v,1)

## Tomato & Herb Sourdough €4

This is a very different light sourdough, with tomato, onion & herbs. The tomatoes give it a unique colour and a savoury sweetness. (ve,1)

## Wholegrain Sourdough €4

A whole wheat Sourdough with Sunflower & Pumpkin seeds. This bread is inspired by **Pagnotte di Enna** (loaves of Enna) from Sicily. (ve,1)

## Ciabatta €1.50

**Ciabatta** uses traditional methods including lots of olive oil instead of butter, but is a modern bread having been invented in 1982 by patriotic bakers in Veneto responding to the global popularity of the French Baguette. (ve,1)

## Rustic Baguette €3

**Filone** is a traditional Italian bread from Tuscany, similar to the Baguette, with the addition of olive oil. The bread has a crispy crust and airy interior. (ve,1)

## Rye & Sesame Bap €1

**Pane di Segale.** This rustic recipe uses a lighter wheat to rye flour ratio than most other styles, giving it a delicious subtle flavour. (v,1)

## Honey & Spelt €4

**Pane di farro e miele,** Our spelt bread has a sweet nutty flavour. It is lower in gluten and more digestible than many other breads. Honey adds extra depth of flavour and makes the bread moist and light. (v,1)

## Brioche Bap 50c

We use these Baps for our Burgers in No.9 & for **Brioche Con Gelato** in the Ice Cream Place. They also make amazing sandwiches & toasts. (v,1,3,7)

## Traditional White Bread

Loaf €4.50 / Bap €1

A Crusty loaf of traditional soft white bread. This is a pre-1961 method. Since then the majority of bread has been made using the industrial "Chorleywood" process. This bread is from a simpler time. (v,1)

## Soda Bread €3.50

**"Pane Irlandese"** This is a traditional Irish Brown Soda bread recipe. Soda Bread isn't very popular in Italian bakeries or shops, but people do make it at home, and it's known as Irish Bread. (v,1,3,7)

## Guinness & Walnut €4.50

This is a different Soda Bread recipe made with Guinness, Walnuts and Treacle. This is a delicious bread with sweet and sour flavours. It goes great with soups, especially chowder or even fish pie. (v,1,3,7,8)

## Blaa 50c, x5 Blaa's €2

We are delighted to be joining the handful of great local bakeries keeping up this important tradition. The Blaa was invented by refugees from La Rochelle in France around 1685. (v,1)

### ALLERGENS

1. Cereals 3. Eggs 4. Fish 7. Milk 8. Nuts  
12. Sulphites (g) gluten free (go) gluten free option  
(v) vegetarian (vo) vegetarian option (ve) vegan option

While we take extra care when informed of an allergy, we cannot guarantee the inadvertent presence of allergens in any dish.

We advise you take no risks.

## about the stable yard

The Stable Yard is Carters Chocolate Café, The Italian Bakery & Pizza Kitchen, No.9 Restaurant, The Ice Cream Place Gelateria, The Stable Yard Deli & Mediterranean Food Store. We are a local family business which has been going now for 50 years.

## We bake 7 days a week.

Our Bakery kitchen is located up stairs. We make delicious traditional homemade breads, pastries, cookies, panini, pizzas & focaccia. They taste best when fresh, but with a little care will keep just fine for a couple of days at home;

## Storing your Bread.

Keep your Sourdough & other breads in a cotton bag or bread bin to allow the bread to breathe. It should last 3 to 5 days. You can keep your bread in the freezer for up to a month, cut it into handy portions and wrap in clingfilm.. If your bread has dried out, just cut some slices and toast as normal.

## Brioche & Donut care

Keep them in an airtight container at room temperature or in the fridge for up to 2 days. You can toast your Brioche or warm it in the oven at 180°C for a minute or two. You can lightly heat your Bomboloni in the microwave.

## Loving your Cookies.

Your cookie should remain fresh for two or three days if stored in an airtight container or for up to a month in the freezer. Don't keep them in the fridge. Your cookie is best served at room temperature or heated in the oven for a minute or two at 180°C. If you love your cookie, you won't let it burn.

## Caring for Cold Pizza.

From fresh your Pizza & Focaccia can be refrigerated in an airtight container for up to 2 days. Serve cold or heat in the oven at 180°C for 10'ish minutes. Once it has been out of the fridge for over two hours it should be put in the bin.

the italian bakery.



the italian bakery  
& pizza kitchen.

@ The Stable Yard.  
22 Georges St.  
Waterford. X91K803

0876630177  
[thestableyard.ie](http://thestableyard.ie)

Pastries

<b><u>BRIOCHE SWIRL</u></b>	€3 (v,1,3,7,8)
Honey & Pistachio	
Chocolate & Hazelnut	
Apple & Cinnamon	
Orange & Apricot Marmalade	
<b><u>BOMBOLONI</u></b>	€1.50 each
Traditional Italian Mini Donuts	Bag of 4 - €5
Custard	(v,1,3,7)
Nutella	(v,1,3,7,8)
Caramel	(v,1,3,7)
Berry Jam	(v,1,3,7)
<b><u>CHOCOLATE COOKIES</u></b>	€2 (v,1,3,7)
	Box x6 €10
White Chocolate Centre	
Milk Chocolate Truffle Centre	

The Ice Cream Place, Gelato

Take-home tubs of homemade Gelato.	
300ml tub	€5.95 (v,1,7,8)
900ml tub	€14.95 (v,1,7,8)
Chocolate Brownie	
Madagascan Vanilla	(ve)
Mini Brownie	
Nutella & Oreo	
Strawberry Jam	
Salted Caramel & Biscuit	
Triple Biscoff	
Marshmallow & Bubblegum	
Lemon & Raspberry Sorbet	(ve)

Focaccia Slice

<b>Cheese</b>	
Parmigiano, Mozzarella, Smoked Provolone, Stracchino, Gorgonzola. (v,1,7)	€4
<b>Fresh Tomato</b>	
Cherry Tomato, Sea Salt & Rosemary. (ve,1)	€4
<b>Ham &amp; Cheese</b>	
Speck Cured Ham, Stracchino & Mozzarella. (1,7)	€4
<b>Pesto</b>	
Pesto & Fresh Stracchino Cheese. (v,1,7,8)	€4
<b>Grilled Vegetable</b>	
Tomato, Onion, Mushroom, Courgette, Peppers, Aubergine, Pine Nuts, Parmesan. (v,1,7,8)	€4

Pizza Slice

<b>Margherita</b>	
Homemade Tomato Sauce, Mozzarella. (v,go,1,7,9)	€3
<b>Carne</b>	
Tomato Sauce, Mozzarella, Ham, Salami, Pepperoni. (go,1,7,9)	€4
<b>Americana</b>	
Tomato Sauce, Mozzarella, Sausage & Fries. (go,1,7,9)	€4
<b>Hawaiian</b>	
Tomato Sauce, Mozzarella, Ham & Pineapple. (go,1,7,9)	€4

Pizza from the Pizza Kitchen.

<b>Margherita</b>	
Homemade Tomato Sauce, Mozzarella. (v,go,1,7,9)	€10
<b>5 Cheeses</b>	
Tomato Sauce, Mozzarella, Gorgonzola, Stracchino, Smoked Provolone & Parmigiano. (go,1,7,8,9)	€13
<b>Capricciosa</b>	
Margherita, Ham, Mushrooms, Artichokes and Olive. (go,1,7,9)	€14
<b>Hawaiian</b>	
Tomato Sauce, Mozzarella, Ham & Pineapple. (go,1,7,9)	€13
<b>Americana</b>	
Tomato Sauce, Mozzarella, Sausage & Fries. (go,1,7,9)	€12
<b>Parma Ham</b>	
Margherita, Prosciutto Ham, Rocket, Pine Nuts, Parmesan Shavings, Olive Oil. (go,1,7,8,9)	€15
<b>Carne</b>	
Tomato Sauce, Mozzarella, Ham, Salami & Pepperoni. (go,1,7,9)	€14
<b>Fennel Salami</b>	
Margarita, Fennel Salami, Artichoke, Olives, Pecorino Shavings. (go,1,7,9)	€14
<b>Bresaola</b>	
Buffalo Mozzarella, Bresaola Beef, Mushroom, Rocket. Nostrala Cheese Shavings, Lemon Juice. (go,1,7,9)	€15
<b>Spicy Nduja Sausage (en-doo-ya)</b>	
Nduja, Stracchino, Mozzarella, Basil, Honey. (go,1,7,9)	€14
<b>Forest Mushroom</b>	
Mascarpone, Forest Mushrooms, Caramelised Onion, Truffle Oil. (go,1,7,9)	€13
<b>DIY Pizza</b>	
Pizza with toppings of your choice. (go,ve, contains allergens, t's & c's apply)	€15

Panini

<b>Ham &amp; Cheese Panino</b>	
Freshly cut Prosciutto Ham & Provolone Cheese. (1,3,7)	€6
<b>Spicy Chicken Mayo Panino</b>	
Roast Chicken with a Spicy Mayo & Mozzarella. (1,3,7)	€6
<b>Chicken &amp; Stuffing Panino</b>	
Breast of Chicken with Homemade Stuffing & Mayo. (1,3,7)	€6
<b>Chicken Caesar Ciabatta</b>	
Grilled Chicken, Cos, Homemade Caesar Dressing & Parmesan Shavings. (1,3,4,7)	€5
<b>Salami Ciabatta</b>	
Freshly Cut Salami, Salad Leaves, Parmesan, Olive Oil & Balsamic Vinegar. (1,7,12)	€5
<b>Parma Ham Focaccia Sandwich</b>	
Parma Ham, Parmesan, Salad Leaves, Mayo & Balsamic Vinegar. (1,3,7,12)	€6
<b>Chicken Pesto Focaccia Sandwich</b>	
Grilled Chicken, Pesto, Potato Salad. (1,3,7,8)	€5

Sides

Pizza Garlic Bread	€3.5 (v,1,7)
Cheese & Garlic Ciabatta	€3.5 (v,1,7)
Garlic Ciabatta	€3.5 (v,1,7)
Anti-Pasto Box	€12 (1,7,12)
Pesto Salad	€4 (v,1,7,8)
Salami Pasta Salad	€4 (1,7,12)
Mediterranean Chicken Salad	€4 (1,7,8,12)