

NEAPOLITAN PIZZA

Our dough is made on site daily using the finest 00-grade flour, then double proved for a minimum of 20 hours. Once ready our bases are hand stretched, topped with the finest ingredients and cooked to perfection in our Neapolitan ovens.

MARINARA v 8.1

San Marzano D.O.P tomatoes, garlic, oregano, basil, extra virgin olive oil.

MARGHERITA 9.3

San Marzano D.O.P tomatoes, mozzarella, Parmigiano Reggiano, fresh basil, extra virgin olive oil.

PESTO ROYALE 13.4

Homemade pesto base, mozzarella, fresh chillies, red onions, artichoke, portobello mushrooms roasted in truffle oil, extra virgin olive oil.

AMERICANA 12.5

San Marzano D.O.P tomatoes, mozzarella, pepperoni, and roasted peppers.

NEPTUNA 10.5

San Marzano D.O.P tomatoes, anchovies, capers, oregano, olives, fresh basil.

FUNGHI 11.2

San Marzano D.O.P tomatoes, mozzarella, portobello mushrooms roasted in truffle oil, extra virgin olive oil.

CARNI 14.4

San Marzano D.O.P tomatoes, mozzarella, pepperoni, nduja, fennel salami, ham, chillies.

MELANZANE 10.9

San Marzano D.O.P tomatoes, mozzarella, fresh basil, fried aubergine, basil infused olive oil.

DIAVOLA 13.4

San Marzano D.O.P tomatoes, mozzarella, nduja, fennel salami, and chillies.

SPINACI PICCANTI 12.4

Homemade arrabbiata sauce, mozzarella, spinach, fresh leeks, white onion, roasted cauliflower.

QUATTRO STAGIONI 13.6

San Marzano D.O.P tomatoes, mozzarella, pepperoni, ham, portobello mushrooms roasted in truffle oil, olives.

VERDURE 10.9

San Marzano D.O.P tomatoes, mozzarella, courgette ribbons, roasted peppers, red onion, olives.

SAN DANIELE 13.9

San Marzano D.O.P tomatoes, mozzarella, Prosciutto di San Daniele, rocket, shavings of Parmigiano Reggiano, extra virgin olive oil.

TRY A DIFFERENT BASE

SWITCH TO GLUTEN-FREE 1.0

SWITCH FROM SAN MARZANO TO OUR ARRABBIATA OR PESTO SAUCE 1.0

CALZONE 13.6

Mozzarella, fennel salami, roast ham, nduja, roasted onions, Parmigiano Reggiano, fresh basil. Served alongside rocket and San Marzano D.O.P. tomatoes.

CALZONE VERDURE 11.2

Mozzarella, courgette ribbons, roasted peppers, red onion, olives. Served alongside rocket and San Marzano D.O.P. tomatoes.

EXTRA TOPPINGS

VEGETABLES 0.5

Fresh chillies			0.5
Artichoke	Roast onion	Spinach	1.0
Fried aubergine	Olives	Leeks	
Courgette	Peppers	Rocket	
Mushrooms	Roast cauliflower		

MEATS 2.0

Roast Ham	San Daniele	Nduja	
Pepperoni	Fennel Salami	Anchovies	

CHEESE 2.0

Switch to vegan mozzarella	-
Extra Fior di Latte	2.0
Switch to Bufala mozzarella	2.5
Add a whole Burrata	4.5

SMALL PLATES

Inspired by Italian street food culture, our small plates make a great starter or side to a pizza.

OLIVES **V** 3.9
A selection of Italian olives. **GF**

BREAD BASKET **V** 2.5
A selection of our homemade bread, baked fresh daily in our pizza oven.

DOUGH BITES **V** 4.2/5.9
Bites of baked dough served with garlic or chilli dipping oil. Regular or large.

GARLIC BREAD **V** 5.0
Garlic, extra virgin olive oil, fresh rosemary

- **With mozzarella** 6.2
- **With balsamic and tomato** **V** 5.5

BRUSCHETTA 6.6
Toasted homemade ciabatta, with bufala mozzarella and rocket, with your chosen toppings

- **With tomato**
- **With roasted truffled mushroom**

BURRATA 8.4
Sublime, creamy mozzarella that oozes upon its bed of fresh tomatoes and rocket, drizzled with a balsamic glaze and served with homebaked ciabatta.

PARMIGIANA DI MELANZANE 7.9
Baked aubergine with Fior di Latte mozzarella, Parmigiano Reggiano, San Marzano D.O.P tomatoes, and fresh basil. **GF**

SHARING

A selection of antipasto representing the regional tastes of Italy served with homemade ciabatta. Plated to share.

ANTIPASTI CARNI 11.0
Burrata, Prosciutto di San Daniele, fennel salami, rocket and cherry tomatoes, served with our homemade pesto and ciabatta.

ANTIPASTI VERDURE 11.0
Burrata, artichoke, a mix of roasted mushrooms, mixed peppers, rocket and cherry tomatoes served with our homemade pesto and ciabatta.

SALADS

RUCOLA 4.2
Fresh rocket with shavings of Parmigiano Reggiano, topped with extra virgin olive oil and balsamic vinegar. **GF**

GIARDINO **V** 4.5
Seasonal lettuce, cherry tomatoes, cucumber, onion, peppers and olives topped with our Proove dressing. **GF**

CAPRESE 4.5
Bufala mozzarella and fresh tomatoes topped with extra virgin olive oil and fresh basil. **GF**

A full vegan-friendly menu is available, featuring all of our dishes suitable for vegetarians, but cooked with our vegan mozzarella. All of our pizza bases are also available using gluten-free pizza flour at no extra cost.

V Suitable for vegetarians

Allergy Information Please let the team know if you have any allergen or dietary requirements, including nuts. As our dishes are handmade in our busy kitchens, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants. Please note, not all dish ingredients are listed on the menu.

An optional 10% service charge will be applied to the bill. 100% of this goes to our team.

WINE

Our mate Mat, who happens to be a professional wine consultant (at least that's what he tells us), has helped us put together this great selection of Italian fizz and wines. We hope you enjoy drinking them as much as we do!

RED

175ML / 250ML / BOTTLE

HOUSE LUIGI LEONARDO SANGIOVESE 5.5 / 7.1 / 21

Full and fruity, with undertones of soft red fruits. Harmoniously smooth. **12.5%**

BARBERA CORNALE 6.5 / 9.1 / 26.5

Medium bodied with some lovely black cherry notes, and a delicate finish. **12%**

SUSUMANIELLO SERRE SALENTO 36

Elegant and rich, with dark fruits and a hint of smokiness. Ruby red and silky smooth. **13.5%**

AGLIANICO DEL SANNIO IORIO 40

A big, bold red wine, with vanilla and sweet oak. From Campania, the home of pizza. **14%**

SORAIGHE VALPOLICELLA RIPASSO 42

A beast of a wine that sits comfortably between Valpolicella and Amarone. Always a delight. **14%**

FIZZ

125ML / BOTTLE

PROSECCO PERLINO DOC EXTRA DRY 5.5 / 31.5

Clean and fresh with delicate notes of lime and pear. **11%**

CAMPO DEL PASSO PROSECCO ROSATO 36.5

Fruity and soft, with a delightful sparkle. **11%**

CAMPO DEL PASSO PROSECCO VALDOBBIADENE DOCG 41

Aged in the bottle like Champagne, this rich Prosecco is bold with a whisper of butterscotch. **11.5%**

WHITE

175ML / 250ML / BOTTLE

HOUSE LUIGI LEONARDO CHARDONNAY-TREBBIANO 5.5 / 7.1 / 21

Clean and bright with Trebbiano dominating the palate. **12.5%**

INTRIGO SAUVIGNON BLANC 6.5 / 8.8 / 25.5

More Sancerre than Marlborough, this is a clean and zesty delight. **12%**

PINOT GRIGIO I GADI 7.1 / 9.5 / 28

Dry and light bodied with fresh kiwi undertones and a touch of skin contact. **12%**

NATURALMENTE BIO GRILLO 35

Soft and wonderfully fragrant, with complex flavours that linger on the palate. **13%**

GAVI PODERI DELLA COLLINETTA 38

This legend is made from the gorgeous Cortese grape. Elegant and complex. **12.5%**

ROSÉ

175ML / 250ML / BOTTLE

BARDOLINO ROSE LA QUERCIA 7.1 / 9.5 / 28

A fabulous, dry and crisp Rosé blend from Northern Italy. **12%**

All wines served by the glass are also available in 125ml (small) for 50p less than listed 175ml price. **Please drink responsibly.** If you have any concerns please ask your server.

BHD22C

DRINKS

BOTTLED BEER

330ml (unless stated)

PERONI 5.1%	4.7
PERONI (620ml) 5.1%	7.2
BIRRA MORETTI 4.6%	4.4
MENABREA 4.8%	4.5
BIRRA ICHNUSA 4.7%	4.6
PERONI GLUTEN FREE 5.1%	4.6
PERONI LIBERA 0% 0%	4.0

CIDER

330ml

THISTLY CROSS 6.2%	5.9
THISTLY CROSS ELDERFLOWER 4.0%	5.9

GIN

Includes mixer

JJ WHITLEY LONDON DRY 38%	6.8
MALFY 41%	7.4
Original • Lemon • Pink Grapefruit • Blood Orange	
SIPSMITH ORIGINAL 41.6%	7.5
JJ WHITLEY ELDERFLOWER 38.6%	7.2
WARNER EDWARDS RHUBARB 40%	7.2

RUM

Includes mixer

HAVANA CLUB 3 YEAR WHITE 40%	6.6
KRAKEN BLACK SPICED 40%	6.9
MOUNT GAY ECLIPSE 40%	6.9

VODKA

Includes mixer

STOLICHNAYA	7.6
Original (40%) • Salted Caramel (37.5%) Vanilla (37.5%) • Raspberry (37.5%)	
JJ WHITLEY ARTISAN 38%	7.1
GREY GOOSE 40%	7.9

BOURBON

WOODFORD RESERVE BOURBON 40%	7.7
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LIQUEURS

BAILEYS 17%	3.0
CAMPARI 25%	3.0
GRAPPA 40%	3.6
FRANGELICO 20%	3.8
DISARONNO 28%	3.8
MONTENEGRO 23%	3.8
LIMONCELLO 27%	4.0
PATRON SILVER TEQUILA 40%	5.5

CLASSIC COCKTAILS

ESPRESSO MARTINI	9.5
Bittersweet favourite. Choose Salted Caramel or Vanilla	
ITALIAN SPRITZ	9.5
Classic Italian tippie. Choose Aperol or Limoncello	
MOJITO	9.5
Unbelievably refreshing. Rum and mint: a perfect pairing	
NEGRONI	9.5
An Italian favourite. Choose Classic or Sbagliato	
PORN STAR MARTINI	9.9
A sweet, aromatic crowd-pleaser. Served with Prosecco	
CUBAN	9.9
Spiced rum, lime and mint, topped with Prosecco	
OLD FASHIONED	9.9
Bourbon and Rye whiskey, with sugar syrup and bitters	

MOCKTAILS

APPLE & GINGER FIZZ	5.0
MANGO & PASSIONFRUIT COLLINS	5.0
MINT & RASPBERRY COOLER	5.0
TUTTI FRUITY	5.0

SOFT DRINKS

COCA COLA	3.1
Original • Diet Coke • Coke Zero	
SAN PELLEGRINO	3.0
Lemon • Orange • Blood Orange	
DOUBLE DUTCH	2.0
Tonic • Skinny Tonic • Soda Water • Lemonade Cucumber & Watermelon • Ginger Beer • Ginger Ale	
FIUGGI STILL WATER	4.2
FIUGGI SPARKLING WATER	4.2
FRUIT JUICE	3.0
Orange • Pineapple • Apple • Cranberry	

MILKSHAKES

5.0

Made with the finest Italian Gelato and served with cream

Ask your server about special flavours

VANILLA	STRAWBERRY
CHOCOLATE	HAZELNUT

HOT DRINKS

Available with soya and almond milk

AMERICANO ...	3.3	ESPRESSO	2.5/3
LATTE	3.4	MACCHIATO	2.6/3
CAPPUCCINO ..	3.4	FLAT WHITE	3.5
TEA			2.6
Breakfast • Earl Grey • Green Tea • Peppermint			
HOT CHOCOLATE ..	3.3	DELUXE	4.5