



# MENU

## LUNCH

12PM - 4PM

### Pizza Sandwiches

#### Parmigiana (V) £9.5

Chargrilled aubergines, scamorza, parmesan & basil, baked in a rich tomato sauce

#### Meatball Marinara £9.5

Beef & pork meatballs in sugo, scamorza, parmesan & rocket

#### Cotoletta £11

Baby gem lettuce, breaded chicken, scamorza, parmesan & black olives

### Calzoncini

#### Salsiccia & Friarielli £9.5

Neapolitan friarielli, Caciocavallo Silano cheese, fennel sausage & mozzarella

#### Salame £9.5

Tomato base, salame napoli, salame ventricina, mozzarella, scamorza, chilli & black olives

#### Basil & Pistachio Pesto (V) (N) £9 \*

Mozzarella, roasted peppers, courgette & basil  
Can be vegan (VG)

### Fresh juices

#### Any combination of:

Ginger, Pear, Apple, Carrot, Beetroot or Lime £5.5

### Milkshakes

#### Gelato Shakes £4 (Kids) / £6 (Adult)

Chocolate, Mint choc-chip, Yogurt & Cherry, Banana, Pistachio (N), \*

**Vegan-friendly (VG):** Vanilla, Coconut, Strawberry \*

## PIZZA

#### MARINARA (VG) £11.5

Tomato base, garlic oil, olives, capers & oregano

#### MARGHERITA (V) £11.5

Tomato base, mozzarella & basil

#### SALSICCIA & FRIARIELLI £15

Neapolitan friarielli, Caciocavallo Silano cheese, fennel sausage, mozzarella & taralli crumbs

#### BUFALOTTA (V) £14.5

Confit red tomato base, buffalo mozzarella & basil

#### CRUDO £15

Tomato base, prosciutto crudo, rocket, mozzarella & parmesan

#### SALAME £16

Tomato base, salame napoli, salame ventricina, mozzarella, scamorza, chilli & black olives

#### ZUCCHINI (V) £14.5

Courgette cream base, mozzarella, roasted courgette, gremolata & pecorino

#### NDUJA & STRACCIATELLA (N) £15.5 \*

Pea & pistachio pesto base, nduja, stracciatella & basil

#### CARBONARA £15

Baked pecorino, parmesan, guanciale, soft confit egg yolk, & black pepper

#### CAPRICCIOSA £16

Tomato base, mozzarella, ham, mushroom, olives & artichokes

#### PROSCIUTTO & FUNGHI £16

Mozzarella, mushroom, braciotto ham, tarragon labneh & chilli honey sauce

#### PIZZA OF THE MONTH

Please ask us

### Extra toppings & Dips

#### GLUTEN-FREE PIZZA DOUGH (VLG) £2.7 \*

#### VEGAN MOZZARELLA £2

**TOPPINGS £1.5** - olives, capers, rocket, egg, mushroom, courgettes, chillies

**TOPPINGS £2** - buffalo mozzarella, mozzarella, parmesan, scamorza, stracciatella, salame, sausage, prosciutto crudo, nduja, vegan nduja, ham, anchovies, artichokes

**DIPS £2.25** - basil aioli, gorgonzola ranch, chilli honey sauce

#### OUR PIZZAS ARE MADE NEAPOLITAN STYLE.

ASK FOR "WELL DONE" TO COOK YOUR PIZZA A BIT MORE.

## BAMBINI

#### Topolino Pizza (V) £7

Tomato base, mozzarella & basil

#### Kids Pasta (V) £6.5

Penne pasta & tomato sauce

#### Kids Bolognese £9

Penne pasta & Bolognese ragù

## ANTIPASTI

#### Olives (VG) £4.5

#### Flatbread (VG) £4.5

Rosemary oil & Maldon salt

**Antipasto Misto (VLG) £13.5 (S) / £20 (L) \***  
Selection of Italian cured meats, cheese & olives

#### Cozze (VLG) £8 \*

Mussels with white wine

#### Zucchine Fritte (V) (N) £8 \*

Thinly sliced fried courgette & basil aioli

#### Burrata di Andria (VLG) (V) £11.5 \*

Slow-roasted cherry tomatoes, rocket with an Italian chimichurri

#### Parmigiana di Melanzane (VLG) (V) £11.5 \*

Chargrilled aubergines, parmesan, scamorza & basil, baked in a rich tomato sauce

#### Padrón Peppers (VLG) (VG) £6 \*

Roasted with sesame seeds

## SALADS

#### Potato & Fagiolini Salad (VLG) (V) £9.5 \*

Roasted new potatoes, green beans, boiled egg, sundried tomatoes, basil & an Italian chimichurri

Can be vegan (VG)

#### Cotoletta Caesar Salad £11

Baby gem lettuce, breaded chicken, parmesan, black olives with a homemade Caesar dressing

#### Mixed Leaf Salad (VLG) (VG) £5 \*

with a balsamic vinaigrette

## MAINS

#### Trofie al Pesto (V) (N) £15.5 \*

Trofie pasta, basil & pistachio pesto, green beans, sundried tomatoes & whipped buffalo Camembert

Can be vegan (VG)

#### Linguine alle Cozze £17.5

Gragnano pasta, mussels, vegan nduja & cherry tomatoes in a white wine sauce

#### Bolognese Ragù £17

Handmade tagliatelle with slow-cooked Bolognese ragù & parmesan

#### Roasted Lamb Rump (VLG) £23.5 \*

Crushed new potatoes, seasonal vegetables with a red wine jus

### \* ALLERGENS & DIETARY REQUIREMENTS

(VLG) Very Low Gluten (N) Contains Nuts  
(V) Vegetarian (VG) Vegan

Our kitchen handles gluten, nuts and dairy, among other allergens. Some dishes are described as Very Low Gluten (VLG) rather than Gluten-Free. Despite our best efforts to minimise cross-contamination, all menu items are prepared in the same kitchen and may contain traces of allergens. Please speak to a member of our team about any allergies, intolerances or dietary requirements.