

MENU

LUNCH

FROM 12PM UNTIL 4PM

PIZZA SANDWICHES

Buffalo (V) £9.5

Confit cherry tomatoes, roasted courgettes, buffalo mozzarella & rocket

Meatball Marinara £9.5

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

Prosciutto & Funghi £9.5

Scamorza, mushroom, rocket & chilli honey sauce

CALZONCINI

Contadino £8.5

Mozzarella, confit cherry tomatoes, cotto ham, olives, basil & parmesan

Pea & Pistachio (V)(N) £8.5 *

Mozzarella, pea & pistachio pesto, roasted zucchini, basil & pecorino

Veduja (VG) £8.5

Vegan mozzarella, vegan nduja, confit cherry tomatoes, mushroom & basil

FRESH JUICES £5

Any combination of :

Ginger, Pear, Apple, Carrot, Beetroot or Lime

MILKSHAKES

Gelato Shakes £4 (Kids) / £6 (Adult)

Chocolate, Vanilla, Pistachio (N), Hazelnut (N), * Mint choc-chip, Coconut, Strawberry

* ALLERGENS & DIETARY REQUIREMENTS

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains nuts

Our kitchen handles gluten, nuts and dairy. Our dishes may contain traces as all menu items are made in the same kitchen.

Please speak to us about any food allergies, intolerances or dietary requirements.

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 £14.5

Tomato base, prosciutto crudo, rocket, mozzarella & parmesan

SALAME £15

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

ZUCCHINI (V) £14.5

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

NDUJA & STRACCIATELLA (N) £15 *

Pea & pistachio pesto base, nduja, stracciatella & basil

CARBONARA £15

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

CAPRICCIOSA £15

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 - £2.7 * / VEGAN MOZZARELLA - £2

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

TOPPINGS £2 - buffalo mozzarella, mozzarella, parmesan, scamorza, 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

ANTIPASTI

Nocellara Olives (VG) £4.5

Flat Bread (VG) £4

Rosemary oil & Maldon salt

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

Sgagliozze (V) £7.5

Fried polenta bites, parmesan & basil aioli

Burrata (V) £11.5

Roasted Kabocha squash, caramelised red onions, raisins, pumpkin seeds & rosemary oil

Roasted Fennel & Hummus (V)(GF)(VG) £8.5 *

Butter bean hummus, za'atar marinated fennel & salsa verde

Padrón Peppers (GF)(VG) £6 *

Roasted with sesame seeds

Minestrone Soup (VG) £6.5 (S) / £9 (L)

Served with our sourdough bread

SALADS

Orange & Goat's Cheese Salad (GF)(V)(N) £9.5 *

Walnuts, frisée, radicchio & lettuce with an orange, za'atar & balsamic vinegar dressing

Mare E Monti Caesar Salad £9

Baby gem lettuce, anchovies, chestnut mushrooms, parmesan, black olives & pangrattato with a homemade Caesar dressing

Mixed Leaf Salad (GF)(V) £5 *

with a honey & mustard dressing *

* Can be vegan (VG)

MAINS

Pink Fettuccine, Salsiccia E Cavolo (N) £17 *

Homemade beetroot pasta, cavolo nero, fennel sausage & toasted hazelnuts

Risotto Funghi (GF)(V) £17.5 *

Carnaroli rice, wild forest mushrooms, parmesan & taleggio *

* Can be vegan (VG)

Fusilli, Pumpkin E Guanciale £17.5

Fusili pasta di Gragnano, guanciale, roasted Kabocha squash, pumpkin seeds & Pecorino Buccia Nera *

* Can be vegetarian (V) or vegan (VG) with wild mushrooms

Braised Ox Cheek (GF) £22 *

Crispy parmesan polenta, roasted carrots & seasonal greens with a red wine & roasted tomato jus

PUDDING

Tiramisu £7

Panna Cotta £8

with sour cherries & Victoria sponge

Nutella Gnocchi (N) £6.5 *

Add a scoop of ice cream £2.5

Affogato £5

Gelato / Sorbet per scoop £3 (1) £5.5 (2) £7.5 (3)

Gelato : Chocolate, Vanilla, Mint choc-chip, Coconut, Pistachio (N), Hazelnut (N) *

Sorbet : Strawberry (VG), Lemon (VG), Passion fruit (VG)