



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 & 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.