

# PIZZA

## MARINARA (VG) £9.75

Tomato base, garlic oil, olives, capers & oregano

## MARGHERITA (V) £9.75

Tomato base, mozzarella & basil

## SALSICCIA & FRIARIELLI £13

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

## BUFALOTTA (V) £14

Confit red tomato base, buffalo mozzarella & basil

## CRUDO £13

Tomato base, prosciutto crudo, rocket, mozzarella & parmesan

## SALAME £14

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

## ZUCCHINI (V) £14

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

## NDUJA & STRACCIATELLA (N) £14

Pea & pistachio pesto base, nduja, stracciatella & basil

## CARBONARA £14

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

## CAPRICCIOSA £14

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

## PORCHETTA £13.5

Roasted fennel base, sliced pork belly, mozzarella, scamorza, gremolata, fennel & lemon oil

## 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 £1.5** - basil aioli, gorgonzola ranch

**DIPS £2** - pistachio dip (N) (VG)

**OUR PIZZAS ARE MADE NEAPOLITAN STYLE.**

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

# BAMBINI

## Topolino Pizza (V) £6

Tomato base, mozzarella & basil

## Kids Pasta (V) £6

Penne pasta & tomato sauce

# ANTIPASTI

## Olives (VG) £4.5

## Flat Bread (VG) £3.5

Rosemary oil, salt & black pepper

## Antipasto Misto £13.5 (S) / £20 (L)

Selection of Italian cured meats, cheeses & olives

## Zucchini Fritti (V) £7

Thinly sliced fried courgette & basil aioli

## Grilled Aubergine & Burrata (V) (N) £9

Vegan nduja, pickled radish, pomegranate, pine nuts, mint and pomegranate molasses

## Beef Tartare (GF) £12.5

Egg, pickled red onion & chilli

## Mediterranean Grilled Vegetable Stack (VG) (N) £8.5

Courgettes, peppers, aubergines, balsamic red onions, pistachio butter cream & roasted tomatoes

## Secret Smokehouse Trout £9.5

Pickled courgettes, dill & preserved lemon mascarpone

# SALADS

## Panzanella Salad (VG) £9

Roasted peppers, cherry tomatoes, cucumbers, croutons, black olives, caper berries & lemon dressing\*

\*Add burrata £3

## Beetroot Salad (GF) (V) (N) £8.5

Mixed leaves, grated aged ricotta & pistachio made with honey & mustard dressing\*\*

## Mixed Leaf Salad (GF) (V) £5

made with honey & mustard dressing\*\*

\*\*Can be vegan (VG)

# MAINS

## Slow Roasted Pork Belly (GF) £17

Crushed new potatoes, green beans, roasted carrots & pork crackling

## Spaghetti Carbonara £14.5

Homemade egg spaghetti, crispy guanciale, pecorino & cured egg yolk \*

\*Can be vegetarian with wild mushrooms (V)

## Linguine di Gragnano alle Vongole £16

Clams, white wine, chilli, garlic & parsley

## Saffron Spring Risotto (V) (GF) (N) £14.5

Broad beans, courgettes, black olives tapenade, shaved fennel, sun-dried tomato pesto, fennel & lemon oil\*\*

\*\*Can be vegan (VG)

# PUDDING

## Italian Mess (GF) £6

Mix berries, mint ricotta & limoncello meringue

## Nutella Gnocchi £5.5

Add one scoop of ice cream £2.5

## Tiramisu £6.5

## Tartufo di Pizzo (N) £6.5

Chocolate & Ambassador gelato bomb

## Affogato £5.00

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

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

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

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Nuts