

MENU

LUNCH

FROM 12PM UNTIL 4PM

PIZZA SANDWICHES

Buffalo (V) £9

Confit cherry tomatoes, roasted courgette, buffalo mozzarella & rocket

Meatball Marinara £9.5

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

Porchetta £9.5

Slow-roasted pork belly, scamorza, carrot, red onion, rocket & salsa verde

CALZONCINI

Salsiccia & Friarielli £9.5

Neapolitan friarielli, Caciocavallo Silano cheese, fennel sausage & mozzarella

Salame £9.5

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

Pipi & Patate (VG) £9

Roasted peppers & potatoes, red onion, vegan nduja, mushroom & basil

FRESH JUICES

Any combination of :

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

MILKSHAKES

Gelato Shakes £4 (Kids) / £6 (Adult)

Chocolate, Vanilla, Coconut, Pistachio (N), *
Yogurt & Cherry, Panettone, Strawberry, Mint choc-chip

* ALLERGENS & DIETARY REQUIREMENTS

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

Our kitchen handles gluten, nuts and dairy, amongst other allergens.
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 £15

Tomato base, prosciutto crudo, rocket, mozzarella & parmesan

SALAME £16

Tomato base, salame napoli, salame spianata, 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 - £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

Olives (VG) £4.5

Guindillas Chilli Peppers (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

Zucchini Fritti (V) (N) £8 *

Thinly sliced fried courgette & basil aioli

Pork Belly (GF) £11.5 *

Slow-roasted pork belly, seasonal greens with a chickpeas hummus

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

Served with our sourdough bread

Padrón Peppers (GF) (VG) £6 *

Roasted with sesame seeds

SALADS

Orange & Gratin Blue Salad (GF) (V) (N) £10.5 *

Blue cheese, walnut, frisée, radicchio & lettuce

with an orange, za'atar & balsamic vinegar dressing

Mare E Monti Caesar Salad £9.5

Baby gem lettuce, anchovies, chestnut mushrooms, parmesan, black olives & pangrattato

with a homemade Caesar dressing

Mixed Leaf Salad (GF) (VG) £5 *

with a balsamic vinaigrette

MAINS

Risotto Funghi (GF) (V) £18 *

Carnaroli rice, wild forest mushrooms, parmesan & Taleggio *

* Can be vegan (VG)

Mezze Lune Genovese Ragu £20

Handmade ravioli, ragu bianco Genovese, butter, sage & cherry tomatoes

Truffle Cacio E Pepe (V) £19.5

Handmade tagliatelle, Pecorino Buccia Nera, parmesan, black pepper & Italian truffle

Roasted Lamb Rump (GF) £22 *

Mashed potato, seasonal greens, salsa verde with a red wine jus

PUDDING

Tiramisu £7.5

Pan Di Stelle Cheesecake (N) £8 *

No-bake cheesecake, chocolate biscuit base & candied orange peel

Nutella Gnocchi (N) £7 *

Add a scoop of ice cream £2.5

Affogato (GF) £5 *

Gelato / Sorbet per scoop £3.5 (1) £6 (2) £8 (3)

Gelato : Chocolate, Vanilla, Mint choc-chip, Pistachio (N), *
Yogurt & Cherry, Panettone

Dairy Free : Strawberry (VG), Lemon & Basil (VG), Coconut (VG)