

# 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 :

Pear, Apple, Carrot, Beetroot, Lime & Ginger

### MILKSHAKES

#### Gelato Shakes £3.5 (Kids) / £5 (Adult)

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

#### \* ALLERGENS

(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 NEOPLITAN 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

#### Nocellare 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

#### Zucchini Fritti (V) £7.5

Thinly sliced fried courgette & basil aioli

#### Burrata (V) £11

Grilled aubergine alla scapece, sourdough fresella, baba ganoush & pomegranate

#### Bresaola & Pecorino (GF) £11 \*

Punta d'Anca cured beef, Pecorino Moliterno, rocket, lemon oil & Maldon salt

#### Padrón Peppers (GF) (VG) £6 \*

Roasted with sesame seeds

## SALADS

**Heritage Tomato Salad** (GF) (V) (N) £8.5 \*

Labneh, rocket pesto & pine nuts

#### Peach Caprese (GF) (V) £11 \*

Buffalo mozzarella, grilled nectarines, lamb lettuce & basil with a raspberry balsamic vinaigrette

#### Chickpea Salad (GF) (VG) £10 \*

Roasted peppers, baby spinach, cherry tomatoes, Blu di Capra cheese & black olives with a lemon & smoked paprika dressing

#### Mixed Leaf Salad (GF) (V) £5 \*

with a honey & mustard dressing \*

\* Can be vegan (VG)

## MAINS

#### Pasta E Pesto (V) (N) £16.5 \*

Gemelli pasta di Gragnano, pea & pistachio pesto, green beans, basil & cherry tomatoes

#### Risotto Alla Norma (GF) £16 \*

Carnaroli rice, confit cherry tomato & nduja di Spilinga sauce, aubergine alla scapece & basil stracciatella \*

\* Can be vegan (VG)

#### Scialatelli Tuna Ragu £17.5

Handmade pasta, yellow fin tuna ragu, cherry tomatoes, mint & lemon zest

#### Pork Fillet (GF) £20 \*

Seasonal greens, roasted new potatoes & pink peppercorn sauce

## 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)