

WHAT'S SO GOOD ABOUT OUR

FRESH DOUGH

Pizza

We serve the traditional "Napoletana" pizza crafted with hand stretched dough that is fermented for a minimum of 48 hours giving it a unique flavour. Our pizzas feature a thin base and a light airy crust, made without

any preservatives using only the finest quality ingredients.

Our special home-made sauce along with a selection of carefully chosen toppings makes for a perfect balance of tradition and deliciousness.

- ✓ **Marinara** 9.00
Italian plum tomatoes, oregano, basil and garlic
- ✓ **Margherita** 12.00
Italian plum tomatoes, basil, mozzarella.
Add anchovies £2
✓ Make it vegan- Swap with Vegan cheese
- ✓ **Pizza Parmigiana** 15.00
Italian plum tomatoes, grilled eggplant, mozzarella, basil, courgette
✓ Make it vegan- Swap with Vegan cheese
- ✓ **Funghi e Tartufo** 15.00
Truffle pesto, mozzarella, porcini mushroom
Add Nduja £2.50, Prosciutto £3
- Nduja** 13.50
Italian plum tomatoes, nduja (spicy pork sausage) red onion, basil, jalapeno, mozzarella

- BBQ Chicken** 13.50
Italian plum tomatoes, BBQ chicken, sweet peppers, red onions mozzarella
✓ Make it vegan- Swap with Vegan cheese and BBQ Jackfruit
- Pizza Amatriciana** 13.50
Italian plum tomatoes, Guanciale (cured pork), pecorino cheese, mozzarella
- Pizza Salsiccia e Friarielli** 15.00
Italian sausage meat, broccoli, mozzarella
- Pizza Prosciutto** 15.00
Italian plum tomatoes, arugula, prosciutto, Parmesan shavings, mozzarella
- Pizza Pepperoni** 13.50
Italian plum tomatoes, pepperoni, basil, mozzarella
Add onions: £1.50 Add garlic £ 1.50
✓ Make it vegan- Swap with Vegan cheese and Vegan Pepperoni

EXTRA TOPPINGS

- | | |
|-----------------------------|-----------------------------|
| Nduja 2.50 | Broccoli 2.00 |
| Chicken 2.50 | Red Onion 1.00 |
| Arugula 1.50 | Mixed peppers 2.00 |
| Pepperoni 2.00 | Porcini mushroom 2.50 |
| Vegan Cheese 2.00 | Italian Sausage 2.50 |
| Grilled Eggplant 2.00 | Prosciutto 3.00 |
| Guanciale (Pork) 3.00 | Vegan pepperoni 2.50 |
| Anchovies 2.00 | Fresh mozzarella 2.00 |

SALADS

- Arugula Salad** 7.00
Arugula, grilled artichoke, sweet peppers, pine nuts, balsamic glaze.
- Caprese** 7.00
Fresh mozzarella, tomato, basil, balsamic glaze



SIDES

Marinated olives	3.50
Smoked Almonds	3.50
Garlic Bread	3.50
Add cheese £1.50	

DESSERT

Tiramisu	7.00
Coffee soaked sponge layered with a whipped mascarpone filling and dusted with cocoa powder	
Affogato	6.00
Vanilla Ice cream with a shot of Espresso	
Panna cotta	7.00
Vanilla Panna cotta with wild berries	

BEVERAGES

Prosecco	150ml	Bottle	
Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy	6.50	28.00	
White Wine	125ml	250ml	Bottle
Sauvignon Blanc, Ca' di Alte, Veneto, Italy	6.00	11.00	30.00
Monopolio Pinot Grigio, Cantina di Gambellara, Veneto, Italy ...	7.00	12.00	33.00
Red Wine	125ml	250ml	Bottle
Merlot Ca' di Alte, Veneto, Italy	6.00	11.00	30.00
Valpolicella, Alpha Zeta, `V`, Veneto, Italy	7.00	12.00	33.00
Beer			
Glen Spean Snowgoose Lager 330 ml		6.50	
Glen Spean IPA 330 ml		6.50	
Peroni 330 ml		5.00	
Birra Morretti 330 ml		5.00	
Coffee			
Single Espresso		2.50	
Double Espresso		3.50	
Soft Beverage			
Milkshake (Vanilla, Chocolate)		5.00	
Coca-Cola 330 ml		3.00	
Diet Coke 330 ml		3.00	
Coke Zero 330 ml		3.00	
Sprite 330 ml		3.00	
Irn Bru 330 ml		3.00	
Fanta Orange 330 ml		3.00	
Old Jamaica Ginger Beer 330 ml		3.00	
Bottled Water Still 500 ml		2.50	
Bottled Water Sparkling 500 ml		2.50	

 Vegetarian Dishes  Vegan Dishes

FOOD ALLERGIES AND INTOLERANCES: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions. Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.