

Zia Lucia

GENUINE PIZZA

APPETISERS

Olives	£3.00
Green Salad	£4.00
Focaccia	£4.00
<i>Wholemeal, Vegetable Charcoal and Made Without Gluten doughs</i>	
Buffalo Mozzarella with fresh tomato	£4.00
Bruschetta with chopped tomato and fresh basil	£4.00
Bruschetta with Nduja	£4.50
Roasted aubergines, courgettes, peppers	£5.00
Burrata with olive oil and black pepper	£5.00
Mortadella with focaccia	£6.00
<i>Wholemeal, Vegetable Charcoal and Made Without Gluten doughs</i>	
	£1.5 extra

LARGE SALADS

Crispy salad, broccoli, tomatoes, carrots, olives	£5.90
Rocket, asparagus, tomatoes, parmigiano	£6.90
Grilled courgettes, roasted butternut squash, olives, tomatoes da campo, Green salad	£7.20
Roasted butternut squash, sundried tomatoes, asparagus, artichokes, capers	£7.70
Buffalo mozzarella, crispy salad, tomatoes da campo, olives	£7.90
Buffalo mozzarella, avocado, tomatoes da campo, rocket	£8.90

PLATES

Cheese Selection	£6.80
<i>(Taleggio goat cheese, parmigiano, pecorino, gorgonzola & honey)</i>	
Cured Meat Selection	£7.00
<i>(Parma ham, speck, mortadella)</i>	
Burrata with roasted aubergines	£7.90
Burrata with Parma ham	£8.50
Vegetables Tagliere (for 2 people)	£12.50
<i>Selection of grilled vegetables (aubergines, peppers, courgettes), butternut squash, asparagus, artichokes served with focaccia</i>	
Tagliere dei Nipoti (for 2 people)	£13.20
<i>Selection of traditional Italian cured meat and assortment of grilled vegetables served with focaccia</i>	
Cured Meat & Cheese Tagliere (to share)	£13.90
<i>Selection of traditional Italian cured meats and assortment of cheeses, served with honey and focaccia</i>	

SOFT DRINKS

Still Water (acqua Panna 1/2 L)	£2.00
Sparkling Water (San Pellegrino 1/2 L)	£2.20
Coke and Diet Coke (glass bottle)	£2.50
San Pellegrino (cans)	£2.50
<i>Chinotto, lemon and mint, blood orange</i>	
Juices (apple, peach)	£2.50

RED WINES

175 cl Bottle	
Merlot (Friuli Venezia Giulia)	£5.50 £20.50
Cabernet Franc (Friuli Venezia Giulia)	£6.50 £23.00
Franconia (Friuli Venezia Giulia)	£6.80 £25.00
Pinot Nero (Friuli Venezia Giulia)	£6.80 £25.00
Aronne (Veneto)	£29.50

WHITE WINES

175 cl Bottle	
Pinot Grigio (Friuli Venezia Giulia)	£5.50 £20.50
Manzoni (Veneto)	£6.50 £24.00
Sauvignon (Friuli Venezia Giulia)	£6.90 £26.00

PROSECCO

175 cl Bottle	
Extra Dry Millesimato DOC (Treviso)	£6.80 £26.00

BEERS

Bottle 33 cl	
Ichnusa (4.7%, Sardinia)	£4.50
Menabrea (4.8%, Piedmont)	£4.80
Islington Steam Lager (4.7%, Islington)	£5.20
N1 Pale Ale (4.1%, Islington)	£5.50
Lawless Village IPA (4.5% gluten free)	£5.90

COCKTAILS

Gin & Tonic	£6.50
Aperol Spritz	£6.50
<i>(Aperol, Prosecco DOC, soda)</i>	
Campari Spritz	£6.70
<i>(Campari, Prosecco DOC, soda)</i>	
Negroni	£6.80
<i>(Gin, Campari, Martini Rosso)</i>	
Negroni Sbagliato	£6.80
<i>(Prosecco DOC, Campari, Martini Rosso)</i>	

WHICH DOUGH?

Life is **too short** for only one dough!

VEGETABLE CHARCOAL

Evocative flavour, dramatic look, digestive gas-absorbing capacities

WHOLEMEAL

Rich in fibres, strong fragrance, earthy taste

WITHOUT GLUTEN*

Gluten-free flour. Crispy and delicate taste

**Although ingredients are gluten-free, there might be traces of gluten as there could be contaminations during the pizza making process*

TRADITIONAL

Traditional dough, unconventionally light

Wholemeal, Vegetable Charcoal and Made Without Gluten doughs - £1.5 extra

PIZZA

All our 48h slow fermented doughs are baked in **hand-crafted wood-fired ovens**, named **Dante & Wally** (by acclamation)

MARINARA

Tomato, garlic, oregano

MARGHERITA

Tomato, mozzarella, basil
With **buffalo mozzarella**

NAPOLI

Tomato, mozzarella, anchovies, capers

LA VEGANA

Butternut squash cream, fresh tomatoes da campo, asparagus, sun-dried tomatoes

NDUJA

Tomato, mozzarella, nduja (spicy pork sausage)

BROCCOLOSA

Tomato, mozzarella, fresh sausage, broccoli

ORTOLANA

Tomato, mozzarella, courgettes, aubergines, peppers

PAPERON DE PEPP(PE)RONI

Tomato, mozzarella, spianata spicy salami, roasted peppers

PARMIGIANA

Tomato, mozzarella, aubergines, parmigiano

£6.90

VIA DEL CAMPO

Tomato, buffalo mozzarella, fresh tomatoes da campo, basil

£10.50

£7.50

ANDREA PIRO

Mozzarella, gorgonzola, apple, truffle and olive sauce

£10.50

£10.00

CENTURIONE

Tomato, mozzarella, Parma ham, rocket, parmigiano

£10.90

£8.90

SPECK-TACULAR

Mozzarella, gongorzola, pecorino, smoked ham (speck)

£10.90

£8.90

SPICY BURRATA

Tomato, mozzarella, fresh burrata, spianata spicy salami

£11.90

£9.90

ARIANNA

Mozzarella, fresh sausage, taleggio goat cheese, pecorino cheese, truffle honey

£11.90

£9.90

... Ask our staff about **the weekly Special!**

TOPPINGS

£9.90

£10.50

Capers, rocket, olives, tomato sauce, tomato da campo

£1.50

Parmesan, anchovies, courgettes, aubergines, peppers, asparagus, nduja (spicy pork sausage), Parma ham, fresh sausage, speck, spianata (spicy salami), gorgonzola, taleggio goat cheese, pecorino cheese, sundried tomatoes, broccoli, butternut squash, mortadella, olive pathe, truffle oil

£2.50

£10.50

Burrata

£4.50

Add buffalo mozzarella to your pizza for **£2.50** extra

For any allergen request, please ask our staff

DESSERT MENU

DESSERT

Homemade tiramisú £5.00

Homemade ricotta
cheesecake £5.00

Pizza dessert (2 slices) £5.50

Nutella in the crust, custard, fresh fruit, honey

ICE CREAM

Per scoop/ 3 scoops £2.50 | 7.00

*Flavours: Chocolate, Hazelnut, Pistachio,
Lemon Sorbet (Vegan), Strawberry, Vanilla*

Affogato £5.50

(Scoop of ice-cream with espresso)

DIGESTIVES

Amaro Montenegro £3.50

Limoncello £3.70

Mirto £4.00

Grappa £4.50

COFFEE

Espresso single/double £2.00 | 2.50

Macchiato single/double £2.30 | 2.80

Cappuccino £2.50

Latte £2.50

Americano £2.50

Hot Chocolate £3.00

Tea £2.50

Caffe' Corretto (espresso with Grappa) £4.00