


the finest ingredients are our

# manifesto

## FUN FACT

The small 'plant' adorning your table is wheat, the very origin of the flour used to craft our delicious pizzas.  
Did you know?

## APERITIVO



APEROL SPRITZ	£ 9
CAMPARI SPRITZ	£ 9
AMERICANO	£ 9
NEGRONI	£ 9
NEGRONI SBAGLIATO	£ 9
LIMONCELLO SPRITZ	£ 9
PROSECCO EXTRA DRY, CASA CANADEL	£ 8

## KALAMATA OLIVES

£ 5

Dark brown olives with a smooth and meaty texture

## FOCACCIA & OLIO

£ 6

Homemade Focaccia, freshly baked and served with a pot of Italian extra virgin olive oil and aged Modena balsamic vinegar.

## GARLIC BREAD

£ 7

Freshly baked dough topped with a blend of Italian butter, fresh garlic and parsley

## FOCACCIA DUO

£ 13

Choose one of the following:

- 2 pieces topped with Buffalo mozzarella, semi-dried tomato, basil pesto;
- 2 pieces topped with Burrata and 24 months aged Parma Ham;

## BURRATA

£ 9

Whole Italian Burrata served with some bread bites

## BURRATA & PARMA HAM

£ 12

Whole Italian Burrata and 24 months aged Parma Ham served with some bread bites



## NIBBLES

*If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens.*

# PIZZE



## DOUGH INSIGHT: A PEEK INTO OUR CRAFT

There are just 4 ingredients: flour, water, yeast and salt. You might wonder: What sets our pizza apart?

**The Flour:** Sourced exclusively from a renowned Italian mill nestled by the picturesque shores of Como Lake. Our dough begins with this premium flour, capable of enhancing the typical characteristics of softness, fragrance and crunchiness that have always distinguished our pizza.

**The Science:** Patience yields perfection. Our dough undergoes a patient fermentation process of at least 36 hours, ensuring a perfect balance of flavour and texture. Last but not least: it's gentle on the stomach!

<b>MARINARA</b>	£ 9.90
Tomato sauce, fresh garlic, oregano, extra virgin olive oil	
<b>DAISY</b>	£ 11.90
Tomato sauce, fiordilatte mozzarella, fresh basil, extra virgin olive oil	
<b>VEG PATCH</b> (wholemeal dough)	£ 11.90
Tomato sauce, roasted courgette, roasted aubergine, roasted peppers, extra virgin olive oil	
<b>PIG &amp; FIELD</b>	£ 14.90
Tomato sauce, fiordilatte mozzarella, cooked ham, mushrooms	
<b>PEPPERONI</b>	£ 13.90
Tomato sauce, fiordilatte mozzarella, spicy salame	
<b>NEVER BORING</b>	£ 15.90
Tomato sauce, fiordilatte mozzarella, sausage, onions, roasted peppers	
<b>HANGOVER CURE</b> (spicy)	£ 16.90
Tomato sauce, fiordilatte mozzarella, gorgonzola cheese, onions, sausage, 'nduja	
<b>MARIGOLD</b>	£ 16.90
Tomato sauce, buffalo mozzarella, mid-dried tomatoes, fresh basil pesto, basil	
<b>HOT LIPS</b> (very spicy)	£ 14.90
Tomato sauce, fiordilatte mozzarella, spicy salame, 'nduja, fresh chillies	
<b>ROSA MUNDA</b>	£ 16.90
Tomato sauce, buffalo mozzarella, chorizo, roasted peppers	
<b>SUN-KISSED DELIGHT</b> (wholemeal dough)	£ 15.90
Tomato sauce, fiordilatte mozzarella, mid-dried tomatoes, taggiasca olives, rocket	

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## APOLLO 13 (little spicy)

Fiordilatte mozzarella, spicy salame, rocket, chilli oil

£ 14.90

## BLACK & WHITE (black dough)

Fiordilatte mozzarella, whole burrata, parma ham

£ 19.90

## SALSICCIA & FRIARIELLI

Fiordilatte mozzarella, sausage, friarielli (neapolitan leafy vegetables)

£ 16.90

## GORGEOUS-ZOLA (little spicy)

Fiordilatte mozzarella, gorgonzola cheese, spicy salame

£ 14.90

# PIZZE BIANCHE

## DIPS

### MARINARA DIP

Tomato sauce, garlic, oregano, EVO oil

£ 2

### PESTO DIP

Basil, garlic, pine nuts, parmesan, EVO oil

£ 2

### GARLIC BUTTER DIP

Blend of Italian butter, fresh garlic, parsley

£ 2

### GARLIC MAYO DIP

Mayonnaise blended with fresh garlic

£ 2

### SMOKED MAYO DIP

Mayonnaise blended with smoked paprika

£ 2

## EXTRA TOPPINGS

Chilli flakes, basil, fresh garlic, capers, onions, tomato sauce

£ 1

Rocket, mushrooms, courgettes, aubergines, peppers, fresh chilli

£ 2

Fiordilatte mozzarella, taggiasca olives, gorgonzola, sausage, 'nduja, cooked ham, spicy salame, mid-dried tomatoes

£ 3

Parma ham, anchovies, chorizo, burrata, buffalo mozzarella, speck

£ 4

gluten friendly  
dough  
£ 3

wholemeal dough  
£ 1

black vegetable  
coal dough  
£ 1

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## DOLCI

### TIRAMISÙ

Our homemade tiramisù made with love by Noemi is a must-try!

£ 8.50

### NUTELLA BITES

Dough bites with loads of nutella and crumbled hazelnuts

£ 7.90

### TORTA DELLA NONNA

Lemon cake with sweet shortcrust pastry, italian pastry cream, and topped with pine nuts

£ 6.90

### GELATO / SORBETTO

2 scoops of Italian gelato of your choice. Please ask for available flavours

£ 6.00

### AFFOGATO

1 scoop of vanilla gelato served with a shot of espresso

£ 5.00

## LIMONCELLO

Limoncello involves the maceration of only the finest lemons in the world the I.G.P. Amalfi Lemons, in fine neutral spirit, with water and sugar.

£ 4

## AMARO DEL CAPO

Amaro Del Capo is made using an old Italian Recipe in the Caffo Distillery which uses a combination of 29 different Herbs and Roots

£ 5.5

## AMARETTO DISARONNO

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds, but rather apricot kernel

£ 5

## FRANGELICO

Liqueur distilled from locally-grown hazelnuts and blended with coffee, cocoa and vanilla distillate.

£ 5

## DIGESTIVES

## SOFT DRINKS

APPLE JUICE - 25CL	£ 2.90
ORANGE JUICE - 25CL	£ 2.90
COCA COLA - 33CL	£ 2.90
COCA COLA ZERO - 33CL	£ 2.90
SPRITE - 33CL	£ 2.90
SAN PELLEGRINO LIMONATA / ARANCIATA 33CL	£ 3.20
STILL / SPARKLING WATER - 50CL	£ 2.90

MACHINA, HELLES LAGER - 33CL (4.1°)	£ 6
ROAD SODA, PALE ALE - 33CL (4.8°)	£ 6.2
DENNIS HOPP'R, IPA - 33CL (5.3°)	£ 6.5
NASTRO AZZURRO - 33CL (ALCHHOOL FREE)	£ 5.5

## BEER

## WINE

CATARRATTO (ORGANIC) - BARONE MONTALTO (175ML)	£ 8
SPINYBACK SAUVIGNON BLANC, NELSON (175ML)	£ 11
NERO D'AVOLA (ORGANIC) - BARONE MONTALTO (175ML)	£ 8
MONTEPULCIANO (ORGANIC) - UMANI RONCHI (175ML)	£ 10
PINOT GRIGIO ROSE - TERRE DEL NOCE (175ML)	£ 8.5
PROSECCO EXTRA DRY - CASA CANADEL (125ML)	£ 8

SINGLE ESPRESSO	£ 2.20
DOUBLE ESPRESSO	£ 2.90
AMERICANO	£ 2.50
CAPPUCCINO	£ 2.90
LATTE	£ 2.90
HOT TEA	£ 2.50

## HOT DRINKS

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