

# LABORATORIO PIZZA

## → TO START

### **Lupini & Nocellara/£3.5**

Lupin beans, nocellara olives

### **Bufala, Crudo & Focaccia/£12.5**

Fresh buffalo mozzarella from Naples served with artisan Parma ham cured for 24 months & focaccia

### **Burrata / £7.5**

Italian red cherry tomatoes & Andria burrata from Puglia

### **Parmigiana di melanzane / £8**

Aubergines baked with San Marzano DOP tomato sauce, smoked mozzarella, Parmesan cheese and basil

### **Montanara/ £6**

Mini deep-fried pizza topped with cherry tomato sauce, Parmesan cheese, black pepper and basil

### **Fresella Tonno & Bufala/£8.5**

Mediterranean cured tuna, buffalo mozzarella Monti Lattari, Piennolo tomato DOP, Gaeta olives and fresh basil

### **Calamari & spicy Piennolo/£12.5**

Tempura cornish calamari, spicy piennolo tomatoes, fresh basil

## 'OO' PASTA

### **Tributo al Pomodoro / £7.5**

Pici pasta, San Marzano DOP tomato sauce, Piennolo tomatoes from Vesuvio and Sicilian Datterino tomatoes, tenuta capezzana oil

### **Raviolone Amalfi / £8**

Ravioli filled with buffalo ricotta cheese, Amalfi lemon and fresh mint

### **Paccheri 'Nduja/£8.5**

S.Marzano tomatoes, spicy 'Nduja, fresh burrata and basil

### **Il Ragù Napoletano / £8.5**

Mafalde pasta, beef and pork cooked for 48 hours in a rich San Marzano D.O.P. tomato sauce with Parmesan cheese aged for 24 months

### **Tonnarelli Granchio & Ink/£12.5**

Fresh cornish crab, Amalfi lemon, cherry tomato & basil crumble

## EXTRA TOPPING 2£

Black olives, salame, burrata, bufala, 'Nduja, mortadella, artichokes, anchovies, friarielli, smoked buffalo mozzarella, Parma ham, rocket, sausage, cooked ham

## PIZZA

### **Marinara/ £6**

San Marzano DOP tomato sauce, Italian cherry tomatoes, organic garlic, basil, wild oregano

### **Margherita / £8**

Fior di latte mozzarella from Agerola, San Marzano DOP tomato sauce, basil

### **Basilico & Latte/ £12.5**

San Marzano dop, burrata d' Andria, buffalo, fior di latte Agerola, buffalo water

### **Spicy Lab/ £12.5**

Fior di latte mozzarella from Agerola, San Marzano DOP tomato sauce, N'duja (Spicy) & Tropea Onion

### **Mortadella & Pistacchio/ £11.5**

Neapolitan buffalo mozzarella, mortadella ham, basil and pistachio pesto tarallo crumble

### **Capricciosa/ £12.5**

Fior di latte mozzarella from Agerola, San Marzano DOP tomato sauce, basil artichokes, cooked ham, Taggiasca olives

### **Bufalina & Scarpariello/ £13.5**

Buffalo mozzarella from Agerola, Piennolo tomatoes ragù, aged for 24 months Parmesan & basil

### **Salsiccia & Friarielli/ £13.5**

Smoked buffalo mozzarella from Agerola and Fior di latte mozzarella from Agerola, "Lorenzo" Italian pork sausage

### **La Fritta/ £13**

Filled with cicoli (pork belly) fior di latte mozzarella from Agerola, vaccino ricotta, touch of tomatoes black pepper, basil

### **Napoli Rules/ £12.5**

Fior di latte mozzarella from Agerola, Cetara anchovies, San Marzano tomatoes, Tagiasca olives, tenuta capezzana oil, basil

### **Provola & Pepe/ £9**

Smoked buffalo mozzarella, San Marzano tomato & black pepper

### **Calzone Napoletano/ £11.5**

Folded pizza stuffed with fior di latte mozzarella from Agerola, fresh buffalo ricotta, Neapolitan salame, San Marzano DOP tomato sauce, black pepper, fresh basil

TOPPING YOU CAN ADD ANY TOPPING FOR 2£