



Antipasti



CALZONCELLO £8.50

Deep-fried calzone filled with tomato, basil, parmesan cheese & mozzarella (traditional PIZZA FRITTA)

HOME-MADE PARMIGIANA DI MELANZANE £8.50

The world famous layered starter made with fried aubergines, tomato sauce, fiordilatte mozzarella & parmesan cheese

PANUOZZO £9.50

Smoked scamorza, roasted ham, mushroom, parmesan cheese & extra virgin olive oil.

VEGAN PANUOZZO £9.00

Vegan Mozzarella, friarielli, mushroom & extra virgin olive oil.



Stuzzichini

OLIVE (Vegan) £3.50

A selection of italian olives tossed with orange zest & fresh chilli

TAGLIERE MISTO TO SHARE £18.00

A selection of 3 different cold cuts to share & 3 cheeses served with our homemade bread, sunblushed tomatoes & olives

FOCACCIA ALL'AGLIO (Vegan) £6.00

Straight from our oven, served with garlic, extra virgin olive oil & oregano

*Add mozzarella fior di latte for £1.75

*Add buffalo mozzarella for £2.75

SCUGNIZZIELLI & BUFALA (Veggie) £8.00

Bites of fried dough served with cherry tomatoes, buffalo mozzarella & rocket

SCUGNIZZIELLI & CRUDO £8.50

Bites of fried dough served with parma ham, rocket & parmesan shavings

SCUGNIZZIELLI & VERDURE (Vegan) £7.00

Bites of fried dough served with mixed of grilled vegetables

Cuoppi

Cuoppo is a masterpiece of Italian street food.

"Cuoppo" is a cone-shaped paper that holds a mixture of delicacies all cut and fried in a light and easily digestible batter.

CUOPPO MISTO £8.00

A savoury & tasty mix of traditional neapolitan deep fried bites & vegetables

CUOPPO DI SCOGLIO £9.00

Calamari, whitebait, baby octopus & seaweed zepoline

CUOPPO DI TERRA (Vegan) £7.50

Deep fried Vegetables & courgette flowers

CUOPPO DI PATATE (Vegan) £4.50

Chips, skin on fries & sweet potato fries

ARANCINI E CROCCHIE' £8.50

Arancini 2x Bolognese, 1x bechamel & ham, 1x spinach & ham, 3 x potato croquettes served with burrata & 'nduja dip

Recipe by



Liquori

LIMONCELLO 28% ABV 35ml £ 3.50

A sweet, zesty amalfi lemon liqueur

FRANGELICO (N) 20% ABV 35ml £ 3.50

A delicate hazelnut liqueur

VECCHIA ROMAGNA 40% ABV 35ml £5.00

A smooth & harmonious Italian brandy

DISARONNO 28% ABV 35ml £ 4.00

A sweet amaretto flavoured liqueur

MOSCATO D ASTI DOCG. 125ml 5.5% ABV £ 5.00

Traditional dessert wine from north of Italy

MONTENEGRO 23% ABV 35ml £ 4.00

Tangerine, cherry & vanilla aromas

AMARO DEL CAPO 35% ABV 35ml £ 4.00

Mint, aniseed & liquorice aromas

GRAPPA 40% ABV 35ml £ 4.85

A popular type of distilled grape liqueur

GRAPPA BARRICATA

DICIOTTO LUNE 40% AB 35ml £ 7.00

24 month wood refined Grappa di Franciacorta

ESPRESSO MARTINI 24% AB 200ml £ 9.00

Verdure

VERDE (Vegan) (N) £5.50

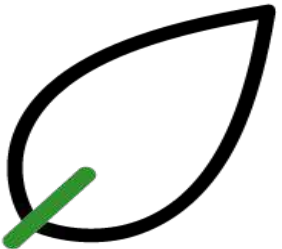
Green leaves, fennel, celery, apple, walnuts, extra virgin olive oil & balsamic glaze

BURRATA & POMODORINI (Veggie) £7.50

Burrata cheese, tomatoes, rocket, extra virgin olive oil & balsamic glaze

VERDURE MISTE (Vegan) £6.50

Green leaves, grilled vegetables & extra virgin olive oil



Caffe'

ESPRESSO £ 2.50

DOUBLE ESPRESSO £ 3.50

TEA £ 2.50

ESPRESSO MACCHIATO £ 2.50

CAPPUCCINO £ 4.50

AMERICANO £ 4.50

LATTE £ 4.50

LIQUOR COFFEE (A) £ 7.50



Pizze Rosse

Tomato base

MARGHERITA (Veggie) £9.50

Mozzarella fior di latte, san marzano d.o.p. tomato sauce, basil & extra virgin olive oil

MARINARA (Vegan) £8.50

San marzano d.o.p. tomato sauce, garlic, basil, oregano & extra virgin olive oil

*Add mozzarella fior di latte for £1.75

PROSCIUTTO E FUNGHI £12.50

Mozzarella fior di latte, san marzano d.o.p. tomato sauce, roasted ham, mushrooms, basil & extra virgin olive oil

SPIANATA £12.00

Mozzarella fior di latte, san marzano d.o.p. tomato sauce, spianata calabra (spicy salami), fresh chilli & extra virgin olive oil

NAPOLI £ 10.00

San marzano d.o.p. tomato sauce, garlic, oregano, anchovies, capers, olives & extra virgin olive oil

*Add mozzarella fior di latte for £1.75

TONNO E CIPOLLA £12.00

Mozzarella fior di latte, san marzano d.o.p. tomato sauce, tuna, onions & extra virgin olive oil

TRIS DI FUNGHI (Vegan) £11.00

San marzano d.o.p. tomato sauce, garlic, porcini, chestnut, portobello mushrooms & extra virgin olive oil


*Add mozzarella fior di latte for £1.75

VERDURE (Vegan) £12.00

San Marzano d.o.p. tomato sauce, portobello mushrooms, deep fried courgettes, aubergines, peppers, basil & extra virgin olive oil

*Add mozzarella fior di latte for £1.75

TRICOLORE (N) £13.50

San marzano d.o.p. tomato sauce, burrata,  The Pasta Factory pesto & parmesan cheese

DALLA DISPENSA £14.50

Mozzarella fior di latte, san marzano d.o.p. tomato sauce, roasted ham, artichokes, mushrooms, olives & extra virgin olive oil

DALL'ORTO BIO (Vegan) £10.50

San marzano d.o.p. tomato sauce, organic courgettes, aubergines, peppers & extra virgin olive oil

*Add mozzarella fior di latte for £1.75

Add any of these to your pizza:

add for an extra £1.00

Truffle oil /Roasted potatoes/
Capers /Roasted onions/
Fresh chilli/Black olives/Rocket

add for an extra £1.75

Friarielli (wild broccoli) /
Artichokes/Cherry tomatoes/
Courgette flowers/Walnuts/Fior di
latte mozzarella /Smoked provola/
Gorgonzola (blue cheese) /Parmesan
shavings/
Anchovies/Mushrooms

add for an extra £2.25

Mortadella/Salame Napoli /
Chips/ Pesto /Tuna/
Porcini mushroom /Pine nuts/
Spianata (spicy salami) /Nduja/
Italian sausage/ Parma ham /
Speck (dry cured smoked ham) /
Roasted ham

Pizze Bianche

Mozzarella fior di latte base

NOI QUATTRO £15.00

Mozzarella fior di latte, cherry tomatoes, parma ham, rocket, parmesan shavings & extra virgin olive oil

CIURILLO £14.00

Mozzarella fior di latte, courgette flowers, salame napoli, ricotta cheese & extra virgin olive oil

AVEZZANESE (Vegan) £9.50

Roasted potatoes, roasted onions, rosemary & extra virgin olive oil

BUFALA & POMODORINI (Veggie) £12.50

Buffalo mozzarella, cherry tomatoes & extra virgin olive oil

PORTOVENERE (N) £13.50

Mozzarella fior di latte, fried aubergines, homemade  The Pasta Factory pesto, parmesan shavings, pine nuts, basil & extra virgin olive oil

MORTACCHIO (N) £13.50

Mozzarella fior di latte, ricotta, mortadella, pistachio crumble & basil

PARMIGIANA PIZZA £13.00

Mozzarella fior di latte, aubergine parmigiana (aubergines, tomatoes, parmesan), basil & extra virgin olive oil

CASERECCIA £13.00

Smoked scamorza, italian sausage, roasted potatoes & extra virgin olive oil

MONTANARA (N) £14.00

Mozzarella fior di latte, gorgonzola (blue cheese), walnuts, speck (dry-cured smoked ham) & extra virgin olive oil

GODURIA £13.50

'Nduja & burrata sauce, mozzarella fior di latte, gorgonzola D.O.P., roasted onions & extra virgin olive oil

FORMAGGI D.O.P £13.00

Mozzarella fior di latte, smoked scamorza, gorgonzola (blue cheese) & parmesan

*Vegetarian option available

VESUVIO £14.00

Mozzarella fior di latte, italian sausage, friarielli (wild broccoli), smoked scamorza, fresh chilli & extra virgin olive oil

Extra topping

add vegan mozzarella £2.50

add buffalo mozzarella £2.75

add tomato Base £0.75



Dough Choice

For our dough we use **Petra flours**, the absolute top-notch quality of Italian flours.

Our pizza cooks in less than 90 seconds but starts life at least 24 hours before.

Time is the secret ingredient.

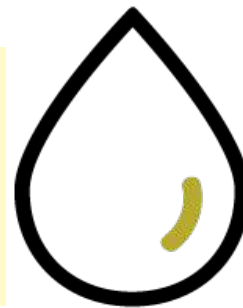
Our classic dough is made with Petra Special flour
Alternatively, choose from:

Wholegrain stoneground Petra 9 flour dough £1.00

Wholegrain Petra with mixed seeds dough £1.50

Gluten-free base £3.50

*AVAILABLE FOR DIETARY REQUIREMENTS
NOT SUITABLE FOR GLUTEN ALLERGIES



Prices include VAT *A 10% discretionary service charge will be added to your final bill
100% of the service charge and any gratuities are distributed amongst the staff.