



Cocktails

MILANO MULE

vodka, ginger beer, mint, lime

£9

PICANTE

tequila, agave, lime, chili

£9

HUGO

prosecco doc, elderflower cordial, soda, fresh mint

£9

NEGRONI

gin, campari, martini rosso

£9

NEGRONI SBAGLIATO GIGANTE

prosecco, campari, martini rosso
served in a giant glass

Like it is served at Bar Basso in Milano,
where it was invented... (by accident)

£14

CAMPARI SPRITZ

campari, prosecco doc

£9

APEROL SPRITZ

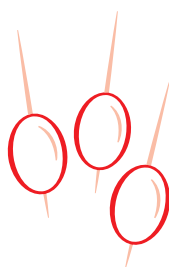
aperol, prosecco doc

£9

CRODINO SPRITZ (no alcohol)

£6.5

Step 1 LET'S GET STARTED



Antipasti

OLIVE VERDI DI NOCELLARA

£5

GARLIC BREAD

on our signature black dough

with cacio e pepe cheese fondue

with nduja

£7

£7

GARLIC BREAD

on traditional dough

fiordilatte mozzarella + honey

classic

£6.5

£6

GARLIC POKER

all 4 garlic breads

£12

CAPRESE

fiordilatte mozzarella, fresh tomatoes,
basil, extra virgin olive oil

£7.5

BURRATA & BLACK PEPPER

£7.5

BURRATA & ROASTED AUBERGINES

£10.5

BURRATA & PARMA HAM

£11

Step 2 CHOOSE THE DOUGH...



Vegetable Charcoal £+2.25

winner of UK best pizza: dramatic look, digestive gas-absorbing capacities

Wholemeal £+2

rich in fibers, strong fragrance, lighter to digest

* Although ingredients are gluten free, there might be traces of gluten as there could be cross contamination during the pizza making process.

Without Gluten* £+2.5

gluten-free flour. Crispy and delicate taste

Traditional

traditional dough, unconventionally light

Stuff your Crust!

with fresh ricotta £2.5
with fresh ricotta & nduja £3

Step 3 ...THEN YOUR PIZZA

Leggendarie

TARTUFO NELL'UNIVERSO

£16

truffle base, parma ham, spicy nduja
stuffed crust with a cacio e pepe cheese
fondue served on the side

PICCANTE AL CUBO

£15.5

spianata spicy salami, hot honey, nduja,
fiordilatte mozzarella, tomato sauce

MONTHLY SPECIAL

£15.5

ask our lovely staff

ARIANNA SBAGLIATA

£15.75

fresh sausage, truffle oil, honey,
gorgonzola blue cheese, fiordilatte mozzarella
(recommended on the black dough)

VIAGGIO IN ITALIA

£15.5

olives, caramelised onions, homemade
pesto, confit cherry tomatoes with a cacio
e pepe cheese fondue served on the side

Crust dippers!

Nduja cream (spicy) £2.6
Aglioso (garlic) £2.6
Cacio e pepe (cheese) £2.6
Truffle aioli (truffle) £2.6

3 for £7
4 for £9

Add to any pizza

for £4.5

rocket salad with homemade
lemon pesto vinaigrette

Fold it

for £2

make any pizza a calzone

PROSCIUTTO & FUNGHI

£15.35

prosciutto cotto, chestnut mushrooms,
tomato sauce, fiordilatte mozzarella

VEGETARIANA ARRABBIATA (white)

£13.95

chestnut mushrooms, olives, red onions,
chilli oil, fiordilatte mozzarella

PARMIGIANA

£14.35

roasted aubergines, parmigiano,
tomato sauce, fiordilatte mozzarella

PAPERON DE PEPPERONI

£14.95

spianata spicy salami, roasted peppers,
chilli oil, tomato sauce, fiordilatte mozzarella

SPICY BURRATA

£15.5

spianata spicy salami, whole fresh
burrata, tomato sauce, fiordilatte mozzarella

CENTURIONE

£14.95

parma ham, parmigiano, rocket,
tomato sauce, fiordilatte mozzarella

BURRATA & PARMA HAM

£15.5

parma ham, whole fresh burrata,
tomato sauce, fiordilatte mozzarella

MARGHERITA

choose between the 3 below:

→ Cacio e pesto

£14.5

roasted cherry tomato & pesto
homemade sauce, confit garlic, fresh basil,
with a cacio e pepe cheese fondue
served on the side

→ Genuina

£13.95

homemade pesto, tomato sauce,
fiordilatte mozzarella, fresh tomatoes
(vegan available)

→ Vintage

£11.95

tomato sauce, fiordilatte
mozzarella, fresh basil
(vegan available)

Toppings

Olives, confit garlic, red onions, confit
tomatoes, caramelised onions, rocket

£2.5

Prosciutto cotto, spianata spicy salami,
fresh sausage, parma ham, chestnut
mushrooms, nduja, gorgonzola,
parmigiano, ricotta

£3.5

Add a whole burrata

£4.5

Add fiordilatte mozzarella

£2.5

Step 4 ADD A SALAD?



Rocket, parmigiano, extra virgin olive
oil & sea salt

£7

Spicy salami, black olives, mozzarella,
rocket, parmigiano shavings with
homemade lemon pesto vinaigrette

£7.5

Confit cherry tomatoes, black olives,
fiordilatte mozzarella, rocket with confit
garlic mayo

£7.5

* Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy pizzerias.

Bibite

HOMEMADE LEMONADE	£5
GINGER BEER (33CL)	£3.5
COKE COKE ZERO (33CL)	£3.5
LEMON AND MINT BLOOD ORANGE (SAN PELLEGRINO 33CL)	£3.5
APPLE JUICE	£3.5
STILL SPARKLING WATER (½ L)	£3.5

Vino rosso

175ml / bottle

MERLOT (fruity, medium bodied)	£8 / £28
CABERNET (earthy, crisp)	£8.2 / £31
MALBECH (dry, full bodied)	£8.5 / £36

Vino bianco

175ml / bottle

LISON CLASSICO (organic, soft & fruity)	£8 / £29
PINOT GRIGIO (dry, refreshing)	£8.2 / £33
SAUVIGNON BLANC (crisp, dry)	£8.5 / £36

Vino rosé

175ml / bottle

ROSÉ DEL VENETO (floral & fruity)	£8.2 / £33
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Prosecco

125ml / bottle

PROSECCO DOC (fizzy, lovely)	£8.5 / £36
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Birre artigianali

BIRRA CABRIOLÈ (4.6%, Unfiltered Lager)	£6.3
MANGOLICIOUS (4.1%, Pale Ale, 33CL)	£6.3
RIPPER (4.9%, Session IPA, 33CL)	£6.3
MORETTI 0 (0% alcohol, Lager, 33CL)	£6.3

Digestivi

LIMONCELLO	£6
MIRTO	£6
AMARO MONTENEGRO	£6
GRAPPA	£6

Caffetteria

ESPRESSO (single/double)	£3/£3.5
CAPPUCCINO	£3.75
LATTE	£3.75
MACCHIATO	£3.75
AMERICANO	£3.5
HOT CHOCOLATE	£4
TEA	£3.5
CAFFÈ CON GRAPPA	£5.5