

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

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

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!

PIZZE



MARINARA	£ 9.90
Tomato sauce, fresh garlic, oregano, extra virgin olive oil	
DAISY	£ 11.90
Tomato sauce, fiordilatte mozzarella, fresh basil, extra virgin olive oil	
VEG PATCH (wholemeal dough)	£ 11.90
Tomato sauce, roasted courgette, roasted aubergine, roasted peppers, extra virgin olive oil	
PIG & FIELD	£ 14.90
Tomato sauce, fiordilatte mozzarella, cooked ham, mushrooms	
BRINDISA CLASICA	£ 14.90
Tomato sauce, chorizo, garrotxa cheese, piquillo peppers, parsley	
NEVER BORING	£ 15.90
Tomato sauce, fiordilatte mozzarella, sausage, onions, roasted peppers	
HANGOVER CURE (spicy)	£ 16.90
Tomato sauce, fiordilatte mozzarella, gorgonzola cheese, onions, sausage, 'nduja	
MARIGOLD	£ 16.90
Tomato sauce, buffalo mozzarella, cherry tomatoes, fresh basil pesto, basil	
HOT LIPS (very spicy)	£ 14.90
Tomato sauce, fiordilatte mozzarella, spicy salame, 'nduja, fresh chillies	
ROSA MUNDA	£ 16.90
Tomato sauce, buffalo mozzarella, chorizo, roasted peppers	
B&W PEPPERONI (black dough) (little spicy)	£ 17.90
Tomato sauce, fiordilatte mozzarella, spicy salame, whole burrata	

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.

APOLLO 13 (little spicy)

£ 14.90

Fiordilatte mozzarella, spicy salame, rocket, chilli oil

BLACK GARDEN (black dough) (little spicy)

£ 18.90

Fiordilatte mozzarella, 'nduja, cherry tomatoes, rocket, whole burrata

BLACK & WHITE (black dough)

£ 19.90

Fiordilatte mozzarella, whole burrata, parma ham

SALSICCIA & FRIARIELLI

£ 16.90

Fiordilatte mozzarella, sausage, friarielli (neapolitan leafy vegetables)

GORGEOUS-ZOLA (little spicy)

£ 14.90

Fiordilatte mozzarella, gorgonzola cheese, spicy salame

VEGGIE DELIGHT

£ 15.90

Creamy roasted courgette sauce, fiordilatte mozzarella, taggiasca olives, mushrooms, cherry tomatoes, basil

PIZZE BIANCHE

DIPS

MARINARA DIP

£ 2

Tomato sauce, garlic, oregano, EVO oil

PESTO DIP

£ 2

Basil, garlic, pine nuts, parmesan, EVO oil

GARLIC BUTTER DIP

£ 2

Blend of Italian butter, fresh garlic, parsley

GARLIC MAYO DIP

£ 2

Mayonnaise blended with fresh garlic

SMOKED MAYO DIP

£ 2

Mayonnaise blended with smoked paprika

EXTRA TOPPINGS

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

£ 1

Rocket, mushrooms, courgettes, aubergines, peppers, cherry tomatoes

£ 2

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

£ 3

Parma ham, anchovies, chorizo, burrata, buffalo mozzarella

£ 4

gluten friendly
dough
£ 3

wholemeal dough
£ 1

black vegetable
coal dough
£ 1

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DOLCI

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

HAZELNUT PASSION

Chocolate shortcrust pastry filled with hazelnut cream from piedmont, decorated with praline hazelnuts

£ 6.90

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

BIRRA MORETTI - 33CL (4.6°)	£ 5
NASTRO AZZURRO - 33CL (5.0°)	£ 5
NASTRO AZZURRO - 33CL (ALCHHOOL FREE)	£ 5
CHARDONNAY DELLE DOLOMITI - TERRE DEL NOCE (175ML)	£ 7.5
NERO D'AVOLA - BARONE MONTALTO (175ML)	£ 7.5
PINOT GRIGIO ROSE - TERRE DEL NOCE (175ML)	£ 7.5
PROSECCO EXTRA DRY - CASA CANADEL (125ML)	£ 8



DRINKS

HOT DRINKS



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

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