CHRISTMAS MENU

3 COURSES FOR £30

STARTER

Caprese
Fresh mozzarella di bufala, basil, beef tomatoes & balsamic glaze.

Side Salad
Wild rocket, shaved Parmigiano-Reggiano, and sweet cherry tomatoes with a drizzle of aged balsamic glaze.

Olives (vegan)
Whole marinated olives. (with pits)

PIZZA

Marinara (vegan)
Tomato sugo, garlic, basil and oregano. *(no cheese)*

Pizza Bianca (Big Garlic Bread!)
A white pizza with garlic, rosemary, olive oil and fresh mozzarella. *(no tomato sugo)*

Margherita
Tomato sugo, fresh mozzarella and basil.

Diavola (Posh Pepperoni)
Spicy Calabrian salami layered over tomato sugo & fresh mozzarella, finished with basil.

Prosciutto E Funghi
Cooked Italian ham, mushrooms, fresh mozzarella and tomato sugo.

Capricciosa
Cooked Italian ham, olives, mushrooms, artichokes with tomato sugo and fresh mozzarella.

Mediterranean
Tomato sugo with fresh mozzarella, grilled peppers, mushrooms, courgettes and pesto.

Vesuvius
Tomato sugo, fresh mozzarella, spicy Calabrian salami, nduja and fresh chillies.

Sapori del Sud
Fennel sausage, nduja, friarielli with fresh mozzarella. *(no tomato sugo)*

Maradona
Tomato sugo, anchovies, capers, oregano, olives, basil, garlic & fresh mozzarella.

Rucola
Tomato sugo, Parma ham, wild rocket, Parmigiano-Reggiano & fresh mozzarella.

La Carnivora (Meat Feast)
Tomato sugo, fresh mozzarella, salami Napoli, pancetta, fennel sausage & red onion.

Diavola 2.0
Tomato sugo, chorizo, nduja, fresh mozzarella, basil and hot honey drizzle.

Contadina (vegan)
Creamed artichoke base, garlic mushrooms, red & yellow sun-dried tomatoes and basil

Gluten Free base available

DESSERT

Pistachio Cream Cannoli
Crispy Sicilian pastry shell filled with ricotta cream, topped with crushed pistachios.

Chocolate Fudge Cake (vegan)
A rich chocolate fudge sponge cake, made using dairy free ingredients.

Tiramisu
Layers of coffee-infused sponge & whipped mascarpone, finished with cocoa powder.

See Main Menu or ask a member of staff for allergens or dietary requirements