

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

Whole marinated olives (with pits)

PIZZA

Marinara

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



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