



LA FABRICA

X

SCUGNIZZI

PIZZERIA NAPOLETANA

MENU

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PIZZE

MARINARA Vegan

Tomato (San Marzano DOP), extra virgin olive oil, garlic, oregano, fresh basil.

Allergens: Gluten, Garlic.

May contain: Celery, Lupin, Sesame seeds, Soya, Sulphur dioxide.

£6.95

MARGHERITA

Tomato (San Marzano DOP), fior di latte mozzarella, extra virgin olive oil, parmesan, fresh basil.

£8.95

DIAVOLA

Neapolitan salami, chili flakes, tomato (San Marzano DOP), fior di latte mozzarella, extra virgin olive oil, parmesan, fresh basil.

£12.95

NDUJA

Nduja spicy sausage from Calabria, fior di latte mozzarella, burrata di bufala, extra virgin olive oil, parmesan, fresh basil.

£14.95

CAPRICCIOSA

Tomato (San Marzano DOP), fior di latte mozzarella, cooked ham, artichokes, mushrooms, Neapolitan salami, black olives, extra virgin olive oil, parmesan, fresh basil.

£14.95

MORTADELLA

White pizza: mortadella Bologna IGP, pistachio base (savory), burrata di bufala, extra virgin olive oil, crumbled pistachio, fresh basil.

£16.95

VESUVIUS

White pizza: pancetta, pistachio base (savory), Italian yellow cherry tomato, smoked mozzarella (provola), extra virgin olive oil, parmesan, crumbled pistachio, fresh basil.

£15.95

AUBERGENIUS

Tomato, fior di latte mozzarella, aubergines, ricotta cheese, parmesan, extra virgin olive oil, fresh basil.

£13.50

HAM-BUSH

Tomato, buffalo mozzarella, Italian cured ham, parmesan flakes, rocket, extra virgin olive oil, fresh basil.

£14.50

SALSICCIA E FRIARIELLI

White base: fior di latte, friarielli (wild Neapolitan broccoli), pork sausage, parmesan cheese, extra virgin olive oil, fresh basil.

£14.95

Important notice:

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Food Allergies?

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4 FORMAGGI	£14.25
White pizza: gorgonzola, fior di latte mozzarella, parmesan cheese, provola (smoked mozzarella), extra virgin olive oil, fresh basil. <i>Chef suggestion: Add nduja.</i>	
'O MERICANO	£13.50
White pizza: fior di latte mozzarella, chicken frankfurter (wurst), fried chips, extra virgin olive oil, fresh basil.	
PANNA MAIS E PROSCIUTTO	£13.25
White pizza: fior di latte mozzarella, double cream, cooked ham, sweetcorn, extra virgin olive oil, fresh basil.	
SCUGNIZZI	£14.50
White base: scarola (Italian endive), provola (smoked mozzarella), black olives, parmesan, crumbled tarallo, extra virgin olive oil, fresh basil.	
FABRICA (Mediterranean Fusion)	£15.95
Neapolitan pizza with fior di latte mozzarella, ajvar, sausage, crumbled Greek feta, and cherry tomatoes, finished with homemade tzatziki and lemon zest.	

CALZONI

RICOTTA, COOKED HAM & FIOR DI LATTE	£14.95
RICOTTA, SALAME NAPOLI & FIOR DI LATTE	£14.95
RICOTTA, MUSHROOMS, BLACK OLIVES & FIOR DI LATTE	£14.95

PANUOZZO

SAUSAGE, FRIARIELLI & PROVOLA	£10.95
Wild neapolitan broccoli	
MIX OF VEGETABLES & MOZZARELLA FIOR DI LATTE WITH PESTO	£9.95
WURSTEL, HOMEMADE CHIPS & MOZZARELLA	£9.95
CURED HAM, ROCKET, CHERRY TOMATO & BURRATA	£13.95
PANCETTA, SMOKED MOZARELLA & FRIES	£10.95
COOKED HAM, MUSHROOMS & MOZZARELLA	£9.95
Prosciutto cotto	

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GRAZING BOARDS

Italian Grazing Board

A generous selection of premium Italian charcuterie, artisan cheeses, homemade dips, and freshly baked bread.



£35.00

Mediterranean Veg Board

A colourful assortment of dips, cheeses, marinated and grilled vegetables, served with homemade bread.



£25.00

Fish Board

A luxurious mix of fried and grilled fish, complemented by zesty dips and warm homemade bread.



£45.00

TO START WITH

[Roselle] Pizza Flower (6 Pieces)

-Cooked ham & mozzarella · Salame Napoli & mozzarella
-Sausage, friarielli & mozzarella
-Mushrooms, mozzarella & truffle oil.



£9.95

Cuoppo Napoletano 🇮🇹

Traditional Neapolitan street food served in a paper cone, featuring a mix of fried vegetables and fried dough balls.



£9.00

Feta Saganaki with Sesame & Honey

Golden fried feta topped with toasted sesame seeds and a drizzle of Greek honey for a perfect sweet-savoury bite.



£9.50

Oven-Baked Feta with Kalamata Olives & Peppers

Warm, creamy feta baked with olives and roasted peppers, served with homemade bread.



£10.00

Burrata Santorini

Fresh burrata cheese served with cherry tomatoes, basil oil, and a touch of balsamic glaze.



£8.50

TRY NOW ONE OF THE SPECIALITY

“Cuoppo Napoletano”



Homemade Roasted Red Pepper Hummus

Smooth and smoky hummus made from fire-roasted red peppers, served with warm bread.



£5.95

Homemade Traditional Tzatziki

A refreshing Greek dip of yogurt, cucumber, garlic, and olive oil, perfect with bread or veggies.



£5.95

Homemade Italian-Style Meatballs

Juicy beef and pork meatballs slow-cooked in a rich tomato sauce, served with homemade bread.



£9.95

Homemade Spinach & Feta Parcel

Crispy pastry filled with spinach, feta, and herbs — a warm Mediterranean delight.



£7.50

Homemade Smoked Aubergine Salad

Creamy and smoky aubergine dip made with tahini, garlic, and lemon, served with bread.



£6.50

Homemade Beetroot Salad with Nuts

Fresh beetroot mixed with walnuts and herbs, tossed in olive oil and lemon dressing.



£6.00

Fried Halloumi

Crispy golden halloumi cheese served with a side of sweet chilli or honey dip.



£7.95

Grilled Octopus with Lemon Sauce

Tender grilled octopus dressed with our homemade lemon-olive oil sauce.



£13.95

Fried Calamari

Lightly battered calamari, fried until golden and served with sweet chilli sauce.



£9.50

Tiger Prawns Saganaki

Tiger prawns baked in a tomato and feta sauce with herbs, served with homemade bread.



£13.45

Pan-Fried Tiger Prawns

Juicy tiger prawns sautéed in white wine, garlic, and our homemade fish sauce.



£12.45

MAINS

Spaghetti alla Bolognese

Classic Italian pasta with a slow-cooked beef and tomato ragù, served with parmesan and basil.



£14.95

Carbonara

Traditional Roman recipe with guanciale, egg yolk, pecorino cheese and black pepper.



£15.95

Seafood Pasta

Fresh pasta with mixed seafood — prawns, calamari, mussels and clams in a light cherry tomato and white wine sauce.



£24.95

FROM THE GRILL

Home-Marinated Skewers

Charcoal-grilled skewers served with chips, salad, and a homemade sauce.

Chicken £17.95 • Pork £18.95 • Mixed Kofte Lamb & Beef £20.95 • Vegetarian £16.95



Beefteki Stuffed with Cheese

Greek-style beef patties filled with cheese, served with golden chips.



£18.95

Grilled Octopus

Chargrilled octopus with homemade potato salad and lemon-olive oil sauce.



£25.95

500g of Sardines

Fresh sardines grilled over charcoal, served with salad.



£19.95

Sea Bass Fillets (2)

Grilled sea bass fillets with mashed potato and homemade sauce.



£27.95

Chicken Milanese

Crispy breaded chicken breast served with chips and coleslaw.



£16.95

Homemade Beef Lasagna

Layers of beef ragù, pasta, and béchamel, served with salad.



£15.95

Homemade Vegetable Moussaka

Baked Mediterranean vegetables with creamy béchamel.



£13.95

Tave Dheu

Slow-cooked beef with onions and Mediterranean cheese, baked in a terracotta dish and served with bread.



£18.95

Fërgesë me Specia

Slow-cooked peppers with Mediterranean cheese in a rich sauce.



£16.95

Slow-Cooked Lamb Shank

Tender lamb shank with mashed potato and mint sauce.



£25.95

Homemade Courgette Fritters

Crispy courgette fritters with tzatziki and salad.



£13.95

Mediterranean Lamb Chops

Chargrilled lamb chops with chips and seasonal vegetables.

£22.95

⚠ Allergen Key

🌾 Gluten 🥛 Milk 🥚 Egg 🐟 Fish 🦀 Crustaceans 🐌 Molluscs 🌰 Nuts 🌿 Celery 🌱 Lupin 🌱 Sesame 🥛 Soya 🍷 Sulphur dioxide 🧄 Garlic

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BURGERS

Beef burger

With caramelized onions, pickled cucumber, burger sauce, and grilled vegetables. Served with chips and coleslaw.

£15.95

Milanese Chicken burger

Breaded chicken with tomatoes, burger cheese, mustard sauce, and lettuce. Served with chips and coleslaw.

£14.95

Veggie Burger

Grilled vegetables, tomatoes, cucumber, lettuce, and tzatziki. Served with chips and coleslaw.

£13.50

SALADS

Small | Large

£9.00 | £15.00

Greek Salad

Tomato, cucumber, olives, onion, and feta.

Grilled Halloumi Salad

Fresh greens, grilled halloumi, and lemon dressing.

Potato Salad

Homemade and creamy Mediterranean style.

Caesar Salad

Romaine lettuce, croutons, Parmesan, and Caesar dressing.

HOMEMADE DESSERTS

Served with ice cream, cream, or custard.

£8.95

Galaktoboureko

Classic Greek semolina custard wrapped in crisp layers of filo pastry and soaked in lemon-honey syrup.

Portokalopita

Traditional Greek orange cake made with layers of shredded filo, Greek yogurt, and orange zest — syrup-soaked and fragrant.

Tiramisu

A creamy Italian favourite layered with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa.

Trilece

Light sponge soaked in three types of milk and topped with silky caramel — a melt-in-your-mouth delight.

ITALIAN GELATO

Ask our staff for today's selection of artisanal flavours.

2 scoops – £5.50

3 scoops – £8.50

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Signature Cocktails

Old Fashioned

Bourbon, sugar, Angostura bitters, orange peel.

Negroni

Gin, Campari, sweet vermouth, orange slice.

Margarita

Tequila, triple sec, lime juice, salt rim.

Spicy Margarita

Tequila, triple sec, lime juice, chilli, jalapeño syrup.

Mojito

White rum, lime, mint, sugar, soda water.

Daiquiri

White rum, lime juice, sugar syrup.

Piña Colada

White rum, coconut cream, pineapple juice.

Pornstar Martini

Vanilla vodka, passion fruit purée, lime juice, prosecco on the side.

Sex on the Beach

Vodka, peach schnapps, orange juice, cranberry juice.

Gin Basil Smash

Gin, fresh basil, lemon juice, sugar syrup.

Long Island Iced Tea

Vodka, gin, rum, tequila, triple sec, lemon juice, cola.

Cuba Libre

Rum, lime juice, cola.

Midori Sour

Midori, lemon juice, sugar syrup, egg white (optional).

Between the Sheets

Brandy, rum, triple sec, lemon juice.

Kiss & Tell

Vodka, Chambord, cranberry juice, lime.

Santorini Sunset

Vodka, orange juice, grenadine, passion fruit.

Mediterranean Mojito

White rum, basil, lime, soda, Mediterranean herbs.

Aegean Breeze

Gin, elderflower liqueur, lemon juice, soda, cucumber.

Mykonos Mule

Vodka, ginger beer, lime juice, mint.

Spritz Collection Aperol Spritz

Aperol, prosecco, soda, orange slice.

Limoncello Spritz

Limoncello, prosecco, soda, lemon twist.

Mediterranean Spritz

Gin, elderflower liqueur, prosecco, soda, rosemary.

Greek Island Spritz

Mastiha liqueur, prosecco, soda, cucumber, mint.

Sicilian Sunset Spritz

Aperol, blood orange juice, prosecco, soda.

Amalfi Rosso Spritz

Campari, sweet vermouth, prosecco, soda.

Strawberry Limoncello Spritz

Limoncello, prosecco, strawberry purée, soda.

ALL COCKTAILS
9,95

