



SMALL PLATES

PIZZA

FOCACCIA £ 5

Warm house focaccia - Add garlic oil +£1.5

BRUSCHETTA £ 7

House focaccia, tomato, basil, olive oil

MORTADELLA PRINCIPE £ 13

Mortadella Bologna IGP, burrata, pistachio, pistachio pesto, extra virgin olive oil

ANCHOVIES D'AMICO £ 11

D'Amico alici, cultured butter, warm focaccia

BRESAOLA £ 12

Bresaola, wild rocket, Parmigiano Reggiano DOP, lemon, extra virgin olive oil

SALADS

BUFFALO CAPRESE £ 11

Mozzarella di Bufala Campana DOP, tomato, basil, extra virgin olive oil

PANZANELLA £ 11

Gem lettuce, tomatoes, cucumber, focaccia croutons, Parmigiano Reggiano, lemon and balsamic dressing, olive oil - Add Callipo Tuna +£3.5

TO SHARE

TAGLIERE £ 19 / £ 26

Artisan cheeses / with cured meats

FROM OUR KITCHEN

LA FRESCA £ 15

Grilled courgette, toasted pine nuts, lemon, fresh mint, Parmigiano Reggiano DOP, extra virgin olive oil

THE NORTHERN

Coming soon...

MARINANA £ 10

San Marzano DOP, garlic oil, oregano, extra virgin olive oil

MARGHERITA £ 12

San Marzano DOP, fiordilatte, fresh basil, extra virgin olive oil

DIAVOLA £ 14

San Marzano DOP, fiordilatte, double pepperoni, extra virgin olive oil

QUATTRO FORMAGGI £ 17

Fiordilatte, Gorgonzola dolce, Pecorino Corvino, Parmigiano Reggiano DOP, extra virgin olive oil

TONNO E CIPOLLA £ 14

San Marzano DOP, fiordilatte, Callipo tuna, red onion · Taggiasche olives · extra virgin olive oil

JARGO £ 16

San Marzano DOP, fiordilatte, Nduja di Spilinga, burrata, extra virgin olive oil

FUNGHI E TARTUFO £ 15

Fiordilatte, wild mushroom, truffle sauce, truffle oil, fresh thyme, extra virgin olive oil

PROSCIUTTO E BUFALA £ 18

San Marzano DOP, Mozzarella di Bufala Campana DOP, Prosciutto di Parma DOP 24 months, wild rocket, extra virgin olive oil

DIPS & DRIZZLES

Pistachio Pesto	£ 2	Garlic Aioli	£ 2
Nduja	£ 2	Hot Honey	£ 2

Add any meats +£3.5 or cheeses +£3

Add pineapple to any pizza +£10