- WOODFIRED PIZZA & BAR -

No.23

Menu

Bar Snacks & Starters

BREAD & OLIVES (Vg) £7.50
Fresh wood-fired bread with black and green olives, olive oil, balsamic dips.

GARLIC BITES £6.50 Add Mozzarella +£1
Garlic infused toasted bread bites with a roasted garlic dip.

CHILLI BITES (Vg) £6.50 Add Mozzarella +£1
Chilli infused toasted bread bites with a tomato/chilli dip.

MARGHERITA BITES £7.50
San Marzano topped bread bites crowned with mozzarella.

GARLIC DOUGH BALLS £7.50
With parsley and garlic butter dip

BRUSCHETTA (Vg) £7.50
Finally chopped tomato, onion and basil, topped with rocket and balsamic reduction.

HALLOUMI WRAPPED IN PROCIUTTO £6.95
Cooked in the oven, served with rocket and a sweet chilli sauce.

ROASTED PADRON PEPPERS (Vg) £6.95
Sprinkled with sea salt. Served with chilli sauce and balsamic reduction.

Sharing Starters (Serves 2)

ITALIAN MEAT ANTIPASTO £15.50
A selection of Italian meats served with mozzarella, parmigiano reggiano, olives, olive oil, balsamic reduction, fresh bread and salad.

MEDITERRANEAN CHEESE ANTIPASTO £15.50
A selection of hard and soft cheeses, parmigiano reggiano, served with olives, olive oil, balsamic reduction, fresh bread and salad.

GARLIC STUDDED CAMEMBERT £8.95
Served with fresh bread

Make it more luxurious with Truffled Olive Oil topping or Chilli Honey for just £1.00.

Salads

CAPRESE SALAD £7.50
Tomato and mozzarella with balsamic vinegar reduction and basil garlic oil.

BURRATA AND VINE TOMATO SALAD (Vg) £8.50
Leaf salad with balsamic and EV olive oil dressing topped with burrata and baby vine tomatoes.

ROCKET AND PARMESAN £5.50
MIXED SALAD £5.50
CAESAR SALAD (Contains meat & fish) £7.50
HOUSE SLAW £3.50

See our specials board for more

(Vg) Vegan Spicy

Our traditional Fior di Latte mozzarella contains rennet. Vegan cheese is available on request.

No. TWENTY THREE

We pride ourselves on following the traditions of Neapolitan pizza making.... Our dough is made daily, left to rest for 24 hours, cooks in our wood-fired oven at temperatures of up to 400°C in just a few minutes. It's soft, light and floppy... So fold for strength or tuck in with a knife and fork!

Vg OUR PIZZAS ARE AVAILABLE WITH VEGAN MOZZARELLA.

Our Pizza

No. 1 PIZZA MARGHERITA £11.25
Fior di Latte mozzarella, San Marzano tomatoes, and basil.

No. 2 PIZZA MARINARA Vg £11.25
San Marzano tomatoes and garlic infused olive oil.

No. 3 FORMAGGIO & PANCETTA £14.95
Fior di Latte mozzarella, San Marzano tomatoes, brie, smoked pancetta lardons and red onion.

No. 4 NAPOLI HOT 🌶 £14.95
Fior di Latte mozzarella, San Marzano tomatoes, nduja and fresh chillies topped with Italian prosciutto and fresh basil.

No. 5 NAPOLI SALAMI £14.95
Fior di Latte mozzarella, San Marzano tomatoes, Ventricina salami, Milano salami and fresh basil.

No. 6 NAPOLI PROSCIUTTO £15.25
Fior di Latte mozzarella, San Marzano tomatoes, prosciutto, rocket, black olives, parmigiano-reggiano.

No. 7 NAPOLI VEGETARIANA £12.50
Fior di Latte mozzarella, San Marzano tomatoes, red onion, mushrooms, black olives, peppers and fresh basil.

No. 8 FUNGO SELVATICO £14.50
Fior di Latte mozzarella, wild mushrooms in a garlic cream cheese sauce and fresh basil.

No. 9 PRINGIPRESSA £14.95
Fior di Latte mozzarella, San Marzano tomatoes, pulled ham hock, mushrooms and fresh basil.

No. 10 THE DON £14.95
Fior di Latte mozzarella, San Marzano tomatoes, blue cheese, pepperoni and chilli honey drizzle.

No. 11 PIZZA POMODORI SECCHI £12.95
San Marzano tomatoes, bocconcini mozzarella, sun dried tomatoes, green pesto and fresh basil.

No. 12 PIZZA BURRATA £15.95
Burrata and portabello mushrooms with San Marzano tomato sauce, Fior di Latte mozzarella and truffle oil.

No. 13 GARLIC BREAD £7.50 Add Mozzarella +£1
Garlic butter, fresh parsley and sea salt.

Calzone

No. 1 ITALIAN CURED MEAT CALZONE £16.95
Fior di Latte mozzarella, scamorza smoked mozzarella, Milano salami, Ventricina salami, speck. Served with a side of San Marzano tomato sauce

No. 2 MEATBALL CALZONE £15.95
Fior di Latte mozzarella, caramelised onion meatballs. Topped with scamorza smoked mozzarella and garlic butter. Served with a side of San Marzano tomato sauce.

No. 3 VEGETARIAN CALZONE £14.95
Fior di Latte mozzarella, roasted peppers, sun dried tomatoes, black olives, red onion and mushrooms. Topped with scamorza smoked mozzarella and garlic butter served with a side of chilli spiced mango and pineapple salsa.

No. 4 FOUR CHEESE CALZONE £14.95
Fior di Latte mozzarella, provolone, riccotta, spinach, topped with scamorza smoked mozzarella and garlic butter served with a side of San Marzano tomato sauce.

See our specials board for more

Vg Vegan 🌶 Spicy

Our traditional Fior di Latte mozzarella contains rennet. Vegan cheese is available on request.

Paníní Pegato

SERVED WITH HOUSE-SLAW — ALL £10.50

No.1 NEAPOLITAN
Tapenade and Fior di Latte mozzarella, rocket and sliced rounds of tomato, topped with parmesan cheese and balsamic glaze.

No.2 VESUVIUS
N'Duja, red pesto, fresh chilli's and rocket topped with parmesan cheese, Ventricina salami and balsamic glaze.

No.3 SALAMI
Tapenade and Fior di Latte mozzarella, rocket, sliced rounds of tomato, Milano salami, topped with parmesan cheese and balsamic glaze.

No.4 PROSCIUTTO
Fior di Latte mozzarella, red pesto, rocket and Prosciutto topped with parmesan cheese and balsamic glaze.

Vg Vegan Spicy

Our traditional Fior di Latte mozzarella contains rennet. Vegan cheese is available on request.

Our dough is made daily, left to rest for 24 hours and cooks in our wood-fired oven at temperatures of up to 400°C in just a few minutes.

Crust Dippers & Salsas

GARLIC & HERB MAYO	£2.50
ROASTED GARLIC MAYO	£2.50
NDUJA MAYO	£2.50
GREEN PESTO MAYO	£2.50
CHILLI SAUCE	£2.50
CHILLI INFUSED HONEY	£2.50
CHILLI SPICED MANGO AND PINEAPPLE SALSA	£2.50
GARLIC BASIL DRESSING	£2.50

A LITTLE HISTORY...
on Neapolitan pizza.

Neapolitan pizza has its roots in Naples, Italy, dating back to the 18th century. Originating as a humble street food, crafted by local bakers for the working class. The classic Margherita pizza, featuring tomatoes, mozzarella, basil, and olive oil, was created in 1889 when Queen Margherita of Savoy visited Naples. Chef Raffaele Esposito made it in her honour, reflecting the colours of the Italian flag.

Traditionally, Neapolitan pizza is characterised by its thin, soft crust, made from high-protein wheat flour, water, salt, and yeast. It is baked in a wood-fired oven at extremely high temperatures, resulting in a quick cook time and a unique charred flavour.

In 2009, the European Union granted Traditional Speciality Guaranteed (TSG) status to Neapolitan pizza, protecting its authentic preparation methods. Today, it is celebrated worldwide, with pizzerias adhering to strict guidelines to maintain its quality and authenticity. Neapolitan pizza remains a symbol of Italian culinary heritage, cherished for its simplicity and rich flavours.

WOODFIRED PIZZA & BAR
No.23

WINE LIST

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
Prosecco, Bel Canto	£5.50	£26.00
Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest. VENETO, ITALY (V)		
Taittinger Brut Réserve		£70.00
Light, delicate and elegant, dry, fresh and balanced with a green fruit and citrus character. CHAMPAGNE, FRANCE (Vg)		
Taittinger Brut Prestige Rosé		£80.00
A vibrant rosé with a vivid aroma of red summer fruit, wild strawberry and raspberries. CHAMPAGNE, FRANCE (Vg)		
Noughty Organic 0%	£5.50	£26.00
Non alcoholic. Fresh and crisp with notes of green apple and fine bubbles. GERMANY (Vg) (O)		

WHITE WINE

	125ml	175ml	250ml	Bottle
Grillo, Saverio Faro	£6.00	£7.50	£10.00	£29.00
Rich aromas of stone fruit, pineapple and floral notes. Wonderfully fresh, with a hint of salinity. SICILY, ITALY				
Trebbiano Chardonnay, Languore	£4.70	£5.90	£8.10	£23.00
A soft, smooth and well-balanced wine with floral notes, green apple and citrus. EMILIA ROMAGNA, ITALY				
Pinot Grigio, Crescendo	£5.40	£6.70	£9.20	£26.00
Clean, fresh and fruity with lots of citrus and ripe pear flavours. Dry and crisp with a refreshing finish. TERRE D'ABRUZZO, ITALY (Vg)				
Vinho Verde, Quinta da Lixa 'Signus'	£5.40	£6.70	£9.20	£26.00
Mouthwatering Portuguese white, herbaceous and filled with apples and grapefruit, with the classic refreshing hint of spritz. MINHO, PORTUGAL (Vg)				
Sauvignon Blanc, Kokako	£6.60	£8.30	£11.00	£32.00
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Punchy, with a zesty fresh acidity. MARLBOROUGH, NEW ZEALAND (Vg)				
Sauvignon Blanc, Viña Carrasco	£5.40	£6.70	£9.20	£26.00
Thoroughly citrusy with vibrant aromas of fresh lime and lemon, complemented by green apple and elderflower. CENTRAL VALLEY, CHILE (Vg)				
Pinot Grigio 0%, Eisberg	£4.70	£5.90	£8.10	£23.00
Non alcoholic. Fresh and expressive, notes of citrus and dried fruits with a zesty finish EU (Vg)				

(V) Vegetarian (Vg) Vegan (O) Organic Certified

ROSÉ WINE

	125ml	175ml	250ml	Bottle
Vinho Verde Rosé, Lua Nova	£5.40	£6.70	£9.20	£26.00
Bright, fresh citrus fruit and a touch of raspberry with a slight effervescence and touch of sweetness. MINHO, PORTUGAL (Vg)				
Provence Rosé, Peyrassol	£6.60	£8.30	£11.00	£32.00
An expressive cuvée with notes of red berries and delicate citrus fruit. A lively, fresh wine with a truly thirst-quenching character. MEDITERRANÉE, FRANCE (Vg) (O)				
Pinot Grigio Rosato, Ombrellino	£5.40	£6.70	£9.20	£26.00
Delicately pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure. ABRUZZO, ITALY (Vg)				
Provence Rosé, Whispering Angel	£9.20	£11.60	£15.00	£45.00
Fresh red berries, white peach, citrus zest, and a subtle floral hint. CÔTES DE PROVENCE, FRANCE (Vg)				
Zinfandel Rosé, Pescadero Point	£4.70	£5.90	£8.10	£23.00
Bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish. CALIFORNIA, USA (Vg)				

RED WINE

	125ml	175ml	250ml	Bottle
Sangiovese, Languore	£4.70	£5.90	£8.10	£23.00
Classic Sangiovese flavours of red cherry, balanced with savoury notes and blackberry. EMILIA ROMAGNA, ITALY				
Primitivo, Mozzafiato	£6.00	£7.50	£10.00	£29.00
A mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate. PUGLIA, ITALY (Vg)				
Malbec, Catena 'Tilia'	£6.60	£8.30	£11.00	£32.00
Fresh nose of violets and rich plum marmalade laced with chocolate and vanilla oak flavours. MENDOZA, ARGENTINA (Vg)				
Tempranillo, Guv'nor	£5.40	£6.70	£9.20	£26.00
Ripe red and dark bramble fruit, blackberries, and plums, complemented by a warm touch of sweet vanilla oak and soft spice. SPAIN (Vg)				
Pinot Noir, Five Ravens	£5.40	£6.70	£9.20	£26.00
A typical, light-weight Pinot Noir, full of soft strawberry and raspberry flavours, balanced with a subtle peppery note. ROMANIA / NORTH MACEDONIA (Vg)				
Merlot, Crescendo	£5.40	£6.70	£9.20	£26.00
Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete. ITALY				