



Menu

Bar Snacks & Starters

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

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

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

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

GARLIC DOUGH BALLS (V) £7.50
With parsley and garlic butter dip

BRUSCHETTA (V) (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 (V) (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 (V) £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 (V) £7.50
Tomato and mozzarella with balsamic vinegar reduction and basil garlic oil.

BURRATA AND VINE TOMATO SALAD (V) (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 (V) £5.50

CAESAR SALAD (Contains meat & fish) £7.50

HOUSE SLAW £3.50

See our
specials board
for more

(Vg) Vegan

(V) Vegetarian

🌶️ Spicy

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** **V** £10.50
Fior di Latte mozzarella, San Marzano tomatoes, and basil.
- No. 2 PIZZA MARINARA** **V Vg** £9.50
San Marzano tomatoes and garlic infused olive oil.
- No. 3 FORMAGGIO & PANCETTA** £13.95
Fior di Latte mozzarella, San Marzano tomatoes, brie, smoked pancetta lardons and red onion.
- No. 4 NAPOLI HOT**  £13.95
Fior di Latte mozzarella, San Marzano tomatoes, nduja and fresh chillies topped with Italian prosciutto and fresh basil.
- No. 5 NAPOLI SALAMI** £13.95
Fior di Latte mozzarella, San Marzano tomatoes, Ventricina salami, Milano salami and fresh basil.
- No. 6 NAPOLI PROSCIUTTO** £13.95
Fior di Latte mozzarella, San Marzano tomatoes, prosciutto, rocket, black olives, parmigiano-reggiano.
- No. 7 NAPOLI VEGETARIANA** **V** £11.95
Fior di Latte mozzarella, San Marzano tomatoes, red onion, mushrooms, black olives, peppers and fresh basil.
- No. 8 FUNGO SELVATICO** **V** £13.50
Fior di Latte mozzarella, wild mushrooms in a garlic cream cheese sauce and fresh basil.
- No. 9 PRINGIPRESSA** £12.50
Fior di Latte mozzarella, San Marzano tomatoes, prosciutto cotto, mushrooms and fresh basil.

No. 10 THE DON £13.50
Fior di Latte mozzarella, San Marzano tomatoes, blue cheese, pepperoni and chilli honey drizzle.

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

No. 12 PIZZA BURRATA £14.95
Burrata and portabello mushrooms with San Marzano tomato sauce, Fior di Latte mozzarella and truffle oil.

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

Calzone

- No. 1 ITALIAN CURED MEAT CALZONE** £15.50
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** £15.50
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** **V** £14.50
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** **V** £14.50
Fior di Latte mozzarella, provolone, ricotta, 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 **V** Vegetarian  Spicy

Apulia Paninis

SERVED WITH SIDE SALAD

ALL £9.95

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.

 AVAILABLE WITH VEGAN MOZZARELLA.

No.1 HAM & MUSHROOM

Fior di Latte mozzarella, cured pulled ham, mushrooms, red pesto.

No.2 SCAMORZA & MUSHROOM

Scamorza smoked cheese, mushroom, roasted garlic and red onion.

No.3 SALAMI & MOZZARELLA

Ventricina salami, Milano salami, garlic butter and herbs.

No.4 PANCETTA & SUN DRIED TOMATO FRITTATA

Fior di Latte mozzarella, egg, pancetta, sun dried tomato and red pesto.

No.5 TOMATO & MOZZARELLA

San Marzano tomato, sun-dried tomato, bocconcini mozzarella and mixed herbs.

No.6 WILD MUSHROOM, CHILLI & CHEESE

Wild mushroom, garlic cream sauce, blue cheese and chilli honey.

No.7 TUNA & MOZZARELLA

Fior di Latte mozzarella, San Marzano tomato, red onion and tuna.

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.



WINE LIST

SPARKLING WINE & CHAMPAGNE

Languore Spumante Brut N.V 125ml Bottle
£4.40 £22.00

Perfumed fruity aroma with hints of citrus, peach, apple and floral notes
VENETO ITALY

Taittinger Brut Réserve N.V 75cl Bottle
£55.00

Light, delicate and elegant, dry, fresh and balanced with a green fruit and citrus character.
FRANCE (V) (Vg)

Taittinger Brut Prestige Rose Réserve N.V £60.00

A vibrant rosé with a vivid aroma of red summer fruit, wild strawberry and raspberries.
FRANCE (V) (Vg)

Prosecco del Canto £28.00

Aromatic pear flavours on the nose followed by a crisp palate of succulent apple and pear.
ITALY (V)

Noughty Organic Sparkling Rose 0% £4.40 £23.00

Non-Alcoholic. Fruity red-berry flavours with hints of elderflower.
GERMANY (D) (V) (Vg)

Noughty Organic Sparkling Chardonnay 0% £4.40 £23.00

Non-Alcoholic. Fresh and crisp with notes of green apple and fine bubbles. GLUTEN FREE
GERMANY (D)

ROSE WINE

White Zinfandel Rosé, Crescendo 125ml 175ml 250ml Bottle
£4.40 £5.50 £7.90 £22.00

Candied strawberry and raspberry fruit flavours with a dash of sweetness.
PUGLIA ITALY (V) (Vg)

Pinot Grigio delle Venezie, Ombrellino £4.80 £6.00 £8.30 £24.00

Delicately pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.
VENETO ITALY (V) (Vg)

WHITE WINE

Trebbiano Chardonnay, Languore 125ml 175ml 250ml Bottle
£4.40 £5.50 £7.60 £22.00

A soft, smooth and well-balanced wine with floral notes, green apple and citrus.
EMILIA ROMAGNA, ITALY (V) (Vg)

Sauvignon Blanc, Viña Carrasco £5.00 £6.30 £8.70 £25.00

Bursting with grass, elderflower and gooseberry flavours. A youthful and invigorating white.
VALLE CENTRAL, CHILE (V) (Vg)

125ml 175ml 250ml Bottle
£4.80 £6.00 £8.30 £24.00

Pinot Grigio, Crescendo

Clean, fresh and fruity with lots of citrus and ripe pear flavours. Dry and crisp with a refreshing finish.
TERRE DI CHIETI, ITALY

Gavi, Valle Berta £5.80 £7.30 £10.00 £29.00

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. A clean and refreshing finish.
PIEDMONT, ITALY (V) (Vg)

Sauvignon Blanc, Fernlands £6.00 £7.50 £10.00 £30.00

Wonderful tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.
MARLBOROUGH, NEW ZEALAND

RED WINE

125ml 175ml 250ml Bottle
£4.40 £5.50 £7.60 £22.00

Sangiovese, Languore

Classic Sangiovese flavours of red cherry, balanced with savoury notes and blackberry.
EMILIA ROMAGNA, ITALY (V) (Vg)

Merlot, Crescendo £4.80 £6.00 £8.30 £24.00

Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.
ITALY

Pinot Noir, Five Ravens £4.80 £6.00 £8.60 £24.00

A typical, light-weight Pinot Noir, full of soft strawberry and raspberry flavours, balanced with a subtle peppery note.
BANAT, ROMANIA (V) (Vg)

Malbec, Beauté du Sud £5.80 £7.30 £10.00 £29.00

Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty palate.
PAYS D'OC, FRANCE (V) (Vg)

Primitivo, Mozzafiato £5.60 £7.00 £9.50 £28.00

A mouth-coating palate of dried prune, date and cherry, with notes of sweet spice and a lick of chocolate.
PUGLIA ITALY (V) (Vg)

Nero d'Avola Appassimento, Nero Oro £6.00 £7.50 £10.00 £30.00

Full-bodied with a silky texture and concentrated flavours of cherry, damson and blackcurrant.
ITALY (V) (Vg)

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