



Our pizzas are available with vegan mozzarella.

No. TWENTY THREE

No. 1 PIZZA MARGHERITA (V) £8.50

Fior di latte mozzarella, San Marzano tomatoes, fresh basil and extra-virgin olive oil.

No. 2 PIZZA MARINARA (V) (Ve) £7.50

San Marzano tomatoes, oregano and garlic oil.

No. 3 PIZZA BIANCA (White Pizza) £10.50

Fior di latte mozzarella, onions, smoked pancetta.

No. 4 NAPOLI HOT 🌶️ £11.50

Nduja, Italian prosciutto, San Marzano tomatoes, Fior di latte mozzarella, chilli and fresh basil

No. 5 NAPOLI SALAMI £11.50

Italian salami, chorizo, San Marzano tomatoes, Fior di latte mozzarella and fresh basil.

No. 6 NAPOLI PROSCIUTTO £11.50

Fior di latte mozzarella, San Marzano tomatoes, prosciutto, rocket, black olives, parmigiano-reggiano and olive oil.

No. 7 NAPOLI VEGETARIANA (V) £9.50

San Marzano tomatoes, Fior di latte mozzarella, red onion, mushrooms, black olives, extra-virgin olive oil and sea salt.

No. 8 PIZZA FLORENTINE (V) £11.50

Fior di latte mozzarella, San Marzano tomatoes, black olives, spinach, free range egg, olive oil and sea salt.

No. 9 PRINGIPRESSA £11.00

Fior Di Latte Mozzarella, San Marzano tomatoes, prosciutto cotto and mushrooms.

No. 10 ITALIAN CURED MEAT CALZONE £13.50

Fior Di Latte Mozzarella, scamorza smoked cheese, Napoli salami, Calabrese salami, speck, oregano and olive oil.

We pride ourselves on following the traditions of Neapolitan pizza making....

Our dough is made daily, left to rest for 24 hours and takes 60-90 seconds to cook.

It's soft, light and floppy... So fold for strength or tuck in with a knife and fork!

No. 11 GARLIC BREAD (V) £6.50

Garlic butter, oregano and sea salt.

Crust Dippers

GARLIC & HERB MAYO £1.00

PESTO MAYO £1.00

CHILLI SAUCE £1.00

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No. TWENTY THREE

Bar Snacks & Starters

BREAD & OLIVES (V) (Ve) £5.00
Fresh wood-fired bread with olives,
olive oil, balsamic vingar and chilli oil.

GARLIC BITES (V) £4.50
Mini dough bites served with garlic dip.

CHILLI BITES (V) (Ve) 🌶️ £4.50
Dough strips with chilli sauce.

ANTIPASTO £14.00
A selection of meats and cheese with
olives and bread. (SERVES 2)

BRUSCHETTA (V) £5.50
Tomatos & Basil on woodfired Bruchetta.

PADRÓN PEPPERS (V) (Ve) 🌶️ £6.95
Padrón Peppers served with Chilli
Sauce and Balsamic Dressing

Salads:

ROCKET & PARMESAN (V) £3.50

MIXED SALAD (V) £3.50

Deserts

SEE OUR SPECIALS
BOARD FOR A RANGE
OF DESERTS



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Available with
vegan mozzarella.

Woodfired APULIA PANINIS

No. 1 HAM & HALLOUMI

Ham, halloumi, olive oil & Italian mixed herbs.

No. 2 MUSHROOM & MOZZARELLA (V)

Fior di latte mozzarella, mushrooms,
green pesto sauce, black olives & Italian
mixed herbs.

No. 3 SALAMI & MOZZARELLA

Fior di latte mozzarella, Napoli salami,
Calabrese salami, garlic butter & Italian
mixed herbs.

No. 4 SMOKEY CHEESE & PANCETTA

Fior di latte mozzarella, smoked scamorza
cheese, smoked pancetta & red pesto sauce.

No. 5 TOMATO & MOZZARELLA (V)

Buffalo mozzarella, San Marzano tomatoes,
basil & Italian mixed herbs.

No. 6 SMOKEY CHEESE & NDUJA 🌶️

Fior di latte mozzarella, nduja piccante,
scamorza smoked cheese, garlic butter
& Italian mixed herbs.

£8.50 each

SERVED WITH SIDE SALAD

Dips

GARLIC & HERB MAYO	£1.00
PESTO MAYO	£1.00
CHILLI SAUCE	£1.00

Our dough is made fresh
on site daily and left to
rest for 24 hours, before
being baked to perfection
in our woodfired oven.



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Gin

*"To gin or not to gin?
Silly Question!"*

No. 1 Whitby Gin £4.20

It's a hint of sweetness. Distilled with sugar kelp from Robin Hood's Bay, heather from the North York Moors and Yorkshire honey.

No. 2 Warners Rhubarb £4.00

Fresh, tangy and sweet. Inspired by a crop of rhubarb originally grown in Queen Victoria's own kitchen garden.

No. 3 Aviation £4.20

An American dry gin with rich, floral and savoury notes of lavender, cardamom, and sarsaparilla.

No. 4 Hendricks £4.20

"A gin made oddly" Created from eleven fine botanicals with infusions of rose and cucumber.

No. 5 Whitley Neil Raspberry £4.00

A perfectly balanced gin with a delicate, fruity taste and a lasting citrus, raspberry flavour.

No. 6 Whitley Neil Rhubarb & Ginger £4.00

The essence of rhubarb adds a tart crisp edge to a smooth English gin with ginger extract to warm the palate.

No. 7 Whitley Neil Blackberry £4.00

Fresh plump berries and hints of floral hedgerow. Delicious, piney juniper followed by zesty sweet citrus and hints of wonderful black pepper.

No. 8 Malfy Con Arancia Sicilian Blood Orange £4.20

The key botanical ingredient of this Italian gin is blood orange peels sourced from Sicily. It's then infused with juniper and 6 other botanicals.

No. 9 **Malfy Con Limone** £4.20

Infused with coastal grown Italian lemons - some from Amalfi and some from Sicily, for a fresh and zesty aroma.

No. 10 **Malfy Rosa** £4.20

Juicy fresh grapefruit grown in citrus groves on the Mediterranean coast with a rich long juniper finish.

No. 11 **Boe Violet Gin** £3.80

The addition of violet creates a stylish gin with a light, delicate taste with a beautiful colour and aroma.

No. 12 **Roku Gin** £4.20

Characteristic Japanese botanical notes with yuzu pee as the top note, a floral and sweet aroma and sansho pepper for a little spiciness.

No. 13 **Larios** £4.00

Mediterranean dry gin, with a fresh and fruity aroma and delicate citrus flavours. A mellow palate with delicate juniper, coriander and orange zest.

No. 14 **Larios Rose** £4.00

A Spanish gin infused with wild juniper, Mediterranean citrus and strawberries results in a soft sweet, mild and refreshing taste.

No. 15 **Tanqueray** £3.90

A London dry gin with the perfect balance of four botanicals - juniper, coriander, angelica and liquorice.

No. 16 **Tanqueray Flor de Sevilla** £4.20

Made with bitter-sweet Seville oranges to deliver a fruitful and zesty taste balanced with the 4 botanicals: juniper, coriander, angelica & liquorice.

No. 17 Tanqueray No. Ten £4.50

A small batch gin crafted using whole fresh citrus fruits, such as oranges, limes and grapefruit, along with chamomile flowers and other traditional botanicals. Expect a burst of citrus with every sip.

No. 18 Sipsmith Lemon Drizzle £4.20

Sweet sun-dried lemon peel, lemon verbena and vapour-infused lemons create sweet fresh citrus flavours. An aromatic sweetness & floral notes.

No. 19 Monkey 47 £5.50

A curious gin from the Black Forest in Germany. Made with 47 botanicals and bottled at 47%. A multitude of spice, earth and citrus notes.

No. 20 Monkey 47 Sloe Gin £5.50

A peppery, tangy, complex spirit made by macerating black Forest sloes in spirit for three months.

No. 21 Drumshambo Gunpowder £5.50

An Irish gin from made with juniper, angelica, orris, caraway, coriander, meadowsweet, cardamom and star anise as well as vapour infused oriental lemon and lime, fresh grapefruit and gunpowder tea!

No. 22 Slingsby Gooseberry £4.00

Yorkshire gooseberries bring an unmistakable tangy sharpness, tempered with a fruity sweetness whilst retaining the classic citrus notes of their classic London Dry Gin.

No. 23 Slingsby Yorkshire Rhubarb £4.00

Initial Sweetness of rhubarb and raspberry followed by the bitter tang of the pink grapefruit citrus base. A tart rhubarb finish rounds off the drink leaving an unforgettable flavour on the palate.

Draft Beers & Ales

SEE BOARD BEHIND THE BAR FOR
OUR SELECTION OF BEERS AND
ALES ON DRAFT

Bottled Beers & Ales

Estrella Damm £4.15

Bottled Cider

Old Mout Berries & Cherries £4.50

Old Mout Kiwi & Lime £4.50

Aspall Suffolk Cyder £5.00

Alcohol Free

Free Dam £2.80

Brewdog Punk IPA £2.80

Vodka

Grey Goose £4.20

Absolut Original £3.70

Rum

Libations Spiced Rum £4.00

Libations Piña Edition £4.00

Kraken Spiced Rum £4.00

Havana Club Especial Spiced £3.70

Bacardi Carta Blanca £3.70

Brandy

Hennessy XO £10.50

Courvoisier £3.80

Whiskey

Highland Park 18 Years £8.00

Laphroaig £4.30

The Dalmore 12 Years £4.20

Dalwhinnie £4.00

Monkey Shoulder £4.00

Jameson £3.80

Jack Daniels £3.70



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Mixers & Soft Drinks

FEVER TREE

Tonic	£2.20
Light tonic	£2.20
Mediterranean Tonic	£2.20
Lemon Tonic	£2.20
Aromatic Tonic	£2.20
Ginger Beer	£2.20
Ginger Ale	£2.20

Appletiser	£2.30
Fentimans Victorian Lemonade	£2.90
Fentimans Rose Lemonade	£2.90
J20 - Apple & Raspberry	£2.30
J20 - Orange & Passionfruit	£2.30

SAN PELLEGRINO'S...

Orange	£1.50
Blood Orange	£1.50
Grapefruit	£1.50
Lemon	£1.50

San Pellegrino Sparkling Water	£1.80
Aqua Pana Natural Spring Water	£1.80

Coke 200ml	£1.90
Diet Coke 200ml	£1.90
Coke Zero 200ml	£1.90

- HOT DRINKS -

Coffee

Americano	£2.60
Decaf Americano	£2.60
Latte	£2.90
Cappuccino	£2.90
Flat White	£2.90
Espresso	£2.50
Mocha	£2.90
+Vanilla Syrup	£0.40
+Caramel Syrup	£0.40
+Hazelnut Syrup	£0.40

Tea

Breakfast Tea	£2.40
Decafe Tea	£2.40
Earl Grey	£2.50
Peppermint Tea	£2.50
Strawberry & Pomegranate	£2.50
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Hot Chocolate	£2.90
+Cream	£0.20
+Marshmallows	£0.40

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- WINE LIST -

Sparkling Wine & Champagne

20cl Bottle

Da Luca Prosecco N.V £7.50
Pear and peach fruit on a lively, yet soft
and generous palate.
Italy

	<u>125ml Glass</u>	<u>75cl Bottle</u>
Durello Spumante Brut N.V	£3.80	£21.00
A crisp, zesty fizz. The sparkling wine of choice in Verona's bars & restaurants.		
Italy		

Belstar Prosecco Extra Dry N.V £5.10 £28.00
Fresh, light and elegant citrus fruits,
pears and a touch of sweet melon.
Italy

Taittinger Brut Réserve N.V £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)

SPARKLING WINE & CHAMPAGNE

White Wine

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Ancora Pinot Grigio Crisp and dry with pure-youthful stone and citrus fruit. A popular style, light in body. <i>Italy</i> (V) (Vg)	£3.35	£4.65	£6.20	£18.50
Beppe Morchetta Bianco Combines Garganega and Chardonnay. A rush of soft, ripe stone fruit and a streak of acidity. <i>Italy</i> (V) (Vg)	£3.35	£4.65	£6.20	£18.50
Karu Sauvignon Blanc Vibrant acidity. Traditional, fresh and fruity packed with lime zest, lemon and kiwi fruit. <i>Chile</i>	£3.65	£5.00	£6.65	£20.00
Alasia Gavi Citrus and green apple flavours, stone fruit, hints of lemon and a refreshing minerality. <i>Italy</i> (V) (Vg)	£4.20	£5.75	£7.65	£23.00
Wild House Chenin Blanc Ripe peach and tropical fruit with fresh citrus notes. Hints of honey dew melon and lychee. <i>South Africa</i>	£3.55	£4.90	£6.50	£19.50

WHITE WINE

WHITE WINE

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Sileni Sauvignon Blanc Marlborough Pungent, tangy grapefruit aromas with a zingy finish and impeccable balance.	£4.65	£6.40	£7.70	£25.50

New Zealand

Montresor Lugana Bio Zesty acidity and hints of almond with characters of honeydew melon, peach and grapefruit.				£26.00
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Italy (V) (Vg) (O) (S)

Red Wine

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Ancora Sangiovese Easy drinking with black cherry fruit and a smooth finish. Aromas of fresh red fruit and black pepper spice.	£3.45	£4.75	£6.35	£19.00

Italy (V) (Vg)

Beppe Morchetta Rosso An easy drinking characterful blend of Merlot and Corvina. Juicy, succulent cherry and plum flavours abound, with a twist of spice.	£3.45	£4.75	£6.35	£19.00
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Italy (V) (Vg)

RED WINE

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<p>Tierra Alta Pinot Noir</p> <p>Delicate and elegant showing ripe fruit flavours of plums and wild strawberries, balanced with subtle smoky notes.</p> <p>Chile (V) (Vg)</p>	£3.45	£4.75	£6.35	£19.00
<p>One Chain - The Wrong 'Un Shiraz-Cabernet</p> <p>A bright spicy red with ripe berry flavours and a lovely velvety texture.</p> <p>Australia (V) (Vg)</p>	£3.55	£4.90	£6.50	£19.50
<p>Les Volets Malbec</p> <p>A complex and extremely fine red with fruit flavours. Raspberries come to the fore and are backed up with a touch of buttery chocolate truffle richness.</p> <p>France (V) (Vg)</p>	£3.55	£4.90	£6.50	£19.50
<p>Biscardo Neropasso Rosso Veneto</p> <p>Spicy with hints of cherry, black cherry and plum compote. Fine and velvety palate, persistent with soft tannins at the end.</p> <p>Italy (V) (Vg)</p>	£4.65	£6.40	£8.50	£25.50
<p>I Muri Primitivo</p> <p>Lots of ripe fruit flavours with a hint of Morello cherry bitterness, allied to some zesty, spicy, herbal complexity. Full-bodied with firm tannins.</p> <p>Italy (V) (Vg)</p>	£4.20	£5.75	£7.70	£23.00

Rosé Wine

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Biscardo Rosapasso Dry and delicate. Wild strawberry and cherry lead onto a smooth and harmonic palate full of freshness.	£4.65	£6.40	£8.50	£25.50
Italy (V) (Vg)				
Burlesque Zinfandel Blush Lively and fruity with aromas and flavours of strawberries and fresh summer berries.	£3.45	£4.75	£6.35	£19.00
USA				
Cap de Coste Fresh fruity and light. Abundant with red berries such as strawberries and raspberries.	£3.55	£4.90	£6.50	£19.50
France (V) (Vg)				

ROSÉ WINE

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