

PIZZA

Pizza served by slice (subject to availability)
– ask the team what's available.

MARINARA (VE)

10

Tomatoes, with fragrant garlic, oregano, and a drizzle of golden extra virgin olive oil. A true taste of Naples in its purest form.

MARGHERITA (V)

11

Tomatoes, Fior di Latte mozzarella, fresh basil leaves, and aged Parmigiano, finished with a touch of olive oil. A timeless Italian classic.

FUNGHI (V)

13

Sautéed portobello mushrooms, layered over Fior di Latte mozzarella and finished with a hint of wild herbs. Rich, rustic, and satisfying.

PEPPERONI

14

A bold favourite: tangy tomato base with melted Fior di Latte mozzarella, aged Parmigiano, fresh basil, and generous slices of spicy pepperoni.

IL PESCATORE

15

The "Fisherman" A rustic coastal classic: rich tomato base topped with fresh basil, anchovies, capers and olives, all kissed with extra virgin olive oil. Simple, honest and full of southern Italian soul.

CAPRICCIOSA

15

A feast of flavours: rich tomato base topped with cotto, mushrooms, black olives, tender artichokes, Fior di Latte and a sprinkle of oregano.

QUATTRO FORMAGGI (V)

15

White base with mozzarella, sharp Parmesan, silky ricotta and tangy Gorgonzola, balanced with fresh basil and extra virgin olive oil.

BRESAOLA

16

Air-dried beef bresaola layered over a tomato base with Fior di Latte, sweet cherry tomatoes, peppery rocket and shavings of aged Parmesan, drizzled with extra virgin olive oil.

LA MAIALINA

16

The "little piggy" – a fiery mix of spicy pepperoni and spreadable Calabrian nduja, cotto, slices of Mortadella on a rich tomato base with Fior di Latte, fresh basil, and Parmigiano.

UPGRADE YOUR PIZZA TO BUFALA MOZZARELLA

3.5

DIPS

Garlic Mayo 2
Nduja Mayo 2

EXTRAS

Burrata 4
Nduja 2

Please inform our team of any allergies or dietary requirements. Common allergens are handled in our kitchen.
(v) Vegetarian (vg) Vegan

GF base available. Our gluten-free bases are made with gluten-free ingredients, although pizzas are cooked in a shared oven where airborne flour is present.

DRINKS



APERITIVO / DIGESTIVO

NEGRONI	CAMPARI, VERMOUTH, GIN	10
BOTIVO TONIC	SIPPING BOTANICAL, TONIC, OVER ICE, ORANGE, [NON-ALCOHOLIC]	10

COCKTAILS ON TAP

APERITIVO SPRITZ. GAMONDI APERITIVO, SPARKLING WINE, SODA, OVER ICE	10/40
HUGO SPRITZ. SAPLING GIN, SPARKLING WINE, ELDERFLOWER, LEMON, SODA	10/40
PALOMA. LOS ARCOS, GRAPEFRUIT SODA, CITRUS, MALDON SALT	10/40

BEERS ON TAP

SUPER BOCK,	LAGER, PORTUGUESE	4.7%	5
RYE RIVER,	SESSION IPA, IRELAND	3.8%	5

BOTTLES / CANS

RED STRIPE,	LAGER, JAMAICAN	4.7%	5
MORETTI,	LAGER, ITALIAN	4.6%	5
COLD BATH,	LAGER, [ALCOHOL FREE]	0.5%	4.5

SPARKLING

CAVICCHIOLI PIGNOLETTO MODENA DOC NV ITALY 11%	8/40
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RED

NEW THEORY - GROWING PAINS SOUTH AFRICA 12.5%	7/9.5/40
BORGIO DEI TRULLI - PRIMITIVO ITALY 13.5%	6/7.5/30

WHITE

SUAVIA - SOAVE CLASSICO ITALY 13%	7/9.5/40
INZUZO - WHITE BLEN SOUTH AFRICA 12.5%	6/7.5/30

PINK

CA MAIOL - CHIARETTO, ITALY 12%	7/9.5/40
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GELATO

MADAGASCAN BOURBON VANILLA	5
RICOTTA & FIG	5
STRACCIATELLA	5

SOFT DRINKS / COFFEE

COCA COLA DIET COKE	3.5	ESPRESSO	3
STILL WATER SPARKLING WATER	3	FLAT WHITE	3.5
ORANGE APPLE JUICE	3.5	CAPPUCCINO	3.6
SAN PELLEGRINO ORANGE/LEMON	3.5	LATTE	3.6