

# 12" PIZZA

*Soft, light, and airy crust, which is not typically crispy.*

*(Tip: Pick a slice up by folding it lengthways like a paper plane so you don't lose your toppings!)*

**If you have any dietary requirements or allergies of any kind, please let a member of staff know before you order.**

## **VEGGIE:**

### **MARINARA ve**

**6.50**

- The oldest, most sacred pizza in the book. Crushed Vesuvio tomato sauce, fresh garlic, oregano, pepper, sea salt.  
*(ADD: Calabrian capers/white anchovies/parmesan).*

### **MARGHERITA vo**

**8.00**

- Crushed Vesuvio tomato sauce, fior di latte mozzarella, parmesan, oregano, fresh basil.

### **BUFFALO MARGHERITA v**

**10.00**

- Crushed Vesuvio tomato sauce, Laverstoke English buffalo mozzarella, parmesan, oregano, fresh basil, parm.

### **VEGGIE YATES vo**

**11.50**

- Margherita + wood-fired peppers, leccino olives, red onion, with rocket & lime garnish.

### **BOMBA REGINA vo**

**12.00**

- Margherita + Spoonfuls of spicy salsa (Calabrian chillies, mushrooms, peppers, artichoke, aubergine, capers and garlic), plus samphire. Basically a veggie nduja!

### **ALLA NORMA v**

**12.00**

- Margherita + Roasted aubergine, Calabrian capers, chilli, garlic, with ricotta salata and basil oil garnish.

### **JEAN PAUL GOATIER v**

**11.00**

- Margherita + Goats cheese, red onion, thyme, lemon zest.

### **OYSTER MUSHROOM (White) v**

**14.00**

- Rosemary + garlic-roasted oyster mushrooms, Laverstoke buffalo mozzarella, crème fraiche, Leccino olives, dill.

### **MARINARGHERITA v (Double Base).**

**16.00**

*A two in one pizza, potentially for sharing... Or not.*

- **Base one:** Laverstoke English buffalo mozzarella, fior di latte, basil.
- **Base two:** Crushed Vesuvio tomato sauce, garlic, oregano, parmesan.

**MEAT:**

**HAM & MUSHROOM 11.00**

- Margherita + Prosciutto cotto, portobello mushrooms.

**NDUJA 11.00**

- Margherita + Everyone's favourite spicy, spreadable Calabrian salami.

**HOT HONEY 13.00**

- Margherita + Spicy Spianata Calabrese salami, smoked scamorza cheese, fresh thyme, honey.

**PAT BUTCHER -**

*We celebrate a different iconic British charcuterie on each edition of this pizza. See specials board.*

**AMATRICIANA 14.00**

- Crushed Vesuvio tomato sauce, guanciale (pepper-cured pig cheek), Olianas Yorkshire Fiore pecorino cheese, diced onion, chilli.

**SALSICCIA E FRIARIELLI (White) 13.00**

- Fennel-infused sausage, garlic & chilli-marinated Italian greens, smoked scamorza cheese, fior di latte.

**RICK & MORTY n (White) 12.00**

- Mortadella Bologna pistachio D.O.P ham, fior di latte, crushed pistachios, basil oil, whipped ricotta.

## 7" KIDS PIZZA

**CHOOSE UP TO TWO TOPPINGS: 5.00**

- Mild salami, ham, mushroom, olives, peppers, red onion, cherry toms, garlic oil.
- Comes with a juice box.

**KEY:**

**n: Contains nuts.**

**v: Vegetarian.**

**ve: Vegan.**

**vo: Vegan option**

**gf: Gluten free.**

**White: No tomato base - to avoid losing flavour of certain toppings.**

## **PANUOZZO** *(Served 12-3pm daily)*

*A hearty wood-fired sandwich originating from Gragnano near Naples, made with homemade bread.*

### **JAMIE THICCSTON n (Cold)**

**13.00 Whole**

- Whole burrata ball, fennel salami, mortadella Bologna pistachio ham, escarole, cornichons, Marmande tomato slice, aioli.

### **MELANZANE vo (Oven)**

**11.00 Whole // 6.50**

#### **Half**

- Wood-fired aubergine & peppers, smoked scamorza cheese, capers, lemon & basil mayo, rocket.

### **OAKWOOD SMOKE vo (Oven)**

**11.00 Whole // 6.50 Half**

- Garlic-roasted portobello mushrooms, smoked scamorza cheese, Firenze cherry tomatoes, pickles, rocket.

### **FRIARIELLI v (Oven)**

**11.00 Whole // 6.50 Half**

- Italian marinated greens, fontina cheese D.O.P., red onion, chilli flakes, rocket.

### **NDUJA (Oven)**

**11.00 Whole // 6.50 Half**

- Spicy spreadable Calabrian salami, goats cheese, fior di latte, Firenze cherry tomatoes, escarole lettuce, basil oil.

### **MAYOMI HAMBELL (Oven)**

**10.00 Whole // 6.00 Half**

- Prosciutto cotto, fontina cheese D.O.P., balsamic mayo, pepper.

## **PIZZA A PORTAFOGLIO** *(12-3pm - Takeaway only)*

*A whole pizza folded twice and wrapped so that you can gobble on the move without worrying about flapping boxes and dropping slices! Ideal walking companion for the park.*

**MARINARA ve** **5.00**  
- Crushed Vesuvio tomato sauce, garlic, oregano, sea salt, black pepper.

**MARGHERITA vo** **7.00**  
- Crushed Vesuvio tomato sauce, fior di latte, Gran Moravia cheese, oregano, basil.

## THINGS THAT AREN'T PIZZA

### WOOD-FIRED GARLIC BREAD:

- W/ FRESH ROSEMARY ve **5.00**
- W/ FIOR DI LATTE MOZZARELLA v **6.50**
- W/ LAVERSTOKE ENGLISH BUFFALO MOZZARELLA v **8.00**
- W/ MARMITE & SCAMORZA v **8.00**
- W/ LARDO DI COLONNATA D.O.P. **8.00**

**ROCKET, LEMON, PARMESAN vo** **3.00**

**SICILIAN NOCELLARA OLIVES ve** **3.00**  
Mild, buttery, Sicilian olives.

**WOOD-FIRED ARTICHOKEs vo** **5.00**  
Served with lemon basil mayo (v).

**"WINE DRUNK" PECORINO** **6.00**  
Pecorino aged in Nero D'Avola IGT wine. Sharp, spicy, and sleazy.

**LAMB PROSCIUTTO WITH RICOTTA MUSTIA** **10.00**  
- Deeply flavoured Sardinian herb-cured leg of lamb.  
- Salted and aged ricotta, which is smoked over burning aromatic herbs.

**WHITE ANCHOVIES & LECCINO OLIVES** **5.00**  
Delicate, flavourful anchovies + sweet, spicy brown olives from Tuscany.

**LARDO DI COLONNATA IGP** **6.00**  
Iconic pork salumi that is cured using a centuries old technique of rubbing with salt, pepper, rosemary, garlic + spices before curing for 6 months at room temp inside marble basins.  
*Basically, it's DELICIOUS THIN STRIPS OF SILKY FAT.*

## **BEER**

<b>CAMDEN HELLS</b> (Lager) 4.6%	Pint - 5.00
Clean, crisp, dry, and unpasteurised.	Half - 2.60
<b>AMARCORD GRADISCA</b> (Lager) 5.2%	33cl - 5.95
House favourite. Honey, malt, biscuit.	1L - 12.95
<b>ICHNUSA NON FILTRATA</b> (Lager) 5%	33cl - 4.95
Unfiltered refreshing Sardinian lager.	
<b>MENABREA ARTE IN BOTTIGLIA</b> (Blonde) 5%	33cl - 4.95
Unfiltered, well-balanced blonde.	
<b>BALADIN L'IPPA</b> (IPA) 5.5%	33cl - 5.95
Tangerine, melon, mango.	
<b>BALADIN ISAAC</b> (Blanche) 5%	33cl - 5.95
Balanced taste of apricot, pear, fig, cereals.	

## **SOFT DRINKS**

<b>GALVANINA ORGANIC RANGE:</b>	35cl - 3.00
Lemon/Blood orange/Cola/Pomegranate/Mandarin & fig/Green tea	
<b>BALADIN ORGANIC RANGE:</b>	33cl - 3.00
Orange & bergamot/Bitter orange, rhubarb root & vanilla	
<b>CRODINO</b>	10cl - 2.50
Herbaceous orange & grapefruit aperitivo.	
<b>FRUIT JUICE BOX</b>	20cl - 1.50
<b>SPARKLING WATER</b>	75cl - 3.50

## **WHITE & ROSÉ**

<b>CIPOLLINA BIANCO DI PUGLIA IGT (2020)</b> <i>Puglia</i>	<b>175ml</b>	<b>Bottle</b>
Citrus, apple blossom, peach. Malvasia Blend.	5.00	18.00
<b>PINOT GRIGIO ROSÉ, MONTEVENTO (2020)</b> <i>Veneto</i>		
Fresh and fruity. Pear, apricot, floral notes. 100% Pinot Grigio.	5.50	20.00
<b>VERDICCHIO DEI CASTELLI DI JESI VILLA BIZZARI (2020)</b> <i>Marche</i>		
Lemon, apple skin, ripe stone fruit. 100% Verdicchio. Organic.	7.00	23.50

**ROERO ARNEIS DOCG, CASCINA GHERCINA (2020) *Piedmont***  
Chamomile, ripe pear, refreshing minerality. 100% Arneis. 28.00

**RED** **175ml** **Bottle**

**CIPOLLINA ROSSO TERRE SICILIANE IGT (2019) *Sicily***  
Ripe plum, black cherry, sweet spices. Nero D'Avola & Syrah. 5.00 18.00

**PRIMITIVO, MUCCHIETTO (2020) *Veneto***  
Blueberry, plum, red cherries and cinnamon. 100% Primitivo. 7.00 23.50

**PINOT NERO TUNELLA (2019) *Friuli***  
Crushed raspberries, spice, tea leaves. 100% Pinot noir. 30.50  
(Half bottle: 15.00)

**SPARKLING** **125ml** **Bottle**

**PROSECCO BRUT NV, CECILIA BERETTA *Treviso***  
Green apple, citrus. 100% Glera. 7.00 24.50

**SPIRITS & SPRITZ**

**APEROL SPRITZ** **175ml** 7.50  
**LIMONCELLO SPRITZ** **175ml** 8.50  
**CAMPARI SODA** **98cl** 4.50

**LIMONCELLO** **50ml** 4.50  
**VECCHIA ROMAGNA BRANDY 50ml** 5.95  
**GIN & CRONIC** **125ml** 6.95  
Malfi Originale, crodino, lime wedge.