

Starters

OLIVE MARINATE – 3.95 (VG)

Prime green and black olives marinated with olive oil and balsamic vinegar.

GARLIC BREAD – 5.00 (VG)

Homemade Garlic Bread served with Rosemary, Sea salt and garlic.

GARLIC MOZZARELLA BREAD – 6.00

Homemade bread with Neapolitan fior di latte mozzarella, garlic and extra virgin olive oil.

FOCACCIA – 5.45 (VG)

Freshly baked sweet sicilian cherry tomatoes, garlic, fresh rosemary and extra virgin olive oil DOP.

Add Fior di latte mozzarella – 1.95

Add Parma Ham – 2.50

To Share

ITALIAN CHARCUTERIE BOARD – 14.00

An assortment of Cured Italian meats served with buffalo mozzarella and breadsticks.

Salads

BURRATA SALAD – 8.50 (V)

Soft creamy buttery Apulian mozzarella served on a bed of wild rocket, cherry tomatoes and extra virgin olive oil.

BUFFALO SALAD (DOP) – 9.50 (V)

Fresh filtered cheese served with mix of leaf salad, wild rocket, cherry tomatoes and extra virgin olive oil.

ROCKET SALAD – 6.50 (V)

Wild rocket, parmesan cheese shavings, dressed with balsamic glaze and extra virgin olive oil.

SIDE SALAD – 6.00 (V)

A mixture of leaf salad, wild rocket, olives, parmesan cheese shavings dressed with extra virgin olive oil.

(VG) Vegan

(V) Vegetarian

(DOP) - PROTECTED DESIGNATION OF ORIGIN

Allergens information: Please speak to our staff about the ingredients in your meal when making your order.

Neapolitan Pizza

Our traditional pizza dough is artisanally crafted using knowledge passed down from generation to generation. The dough is left to mature for at least 48 hours, resulting in a healthier and lighter pizza base.

MARGHERITA – 8.50 (V)

The most classic pizza created in 1889 by Raffaele Esposito, in honour of the Queen of Italy and the Italian Unification, served with Neapolitan San Marzano Tomato, Neapolitan fior di latte mozzarella, extra virgin olive oil and fresh basil.

VOLARE – 13.80

The restaurant's name gave rise to the very flavoured pizza Volare, served with Neapolitan fior di latte mozzarella, spinach, courgettes, figs and with ricotta cheese on top.

FRUTTI DI MARE – 14.00

Neapolitan san marzano tomato, Neapolitan fior di latte mozzarella, baby prawns, king prawn, squid mussels, garlic and parsley.

DONNA SOPHIA LOREN – 12.00

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, anchovies, capers, black olives, extra virgin olive oil DOP and fresh basil.

CINQUE FORMAGGI – 13.95

Smoked provola cheese, gorgonzola cheese, buffalo mozzarella, pecorino cheese and Emmental.

Add Spicy Spianata Salami – 2.50

Add Mushrooms – 1.50

CAPRICCIOSA – 12.50

Neapolitan san marzano tomato, Neapolitan fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives and fresh basil.

DIAVOLA - 13.00

Nice spicy pizza diavola, served with Neapolitan san marzano tomato, Neapolitan fior di latte mozzarella, Spicy spianata salami, spicy pork nduja and fresh basil.

Add Mushrooms – 1.50

Add Aubergines – 1.50

PARMIGIANA - 11.50 (V)

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, aubergines, courgettes, parmesan cheese DOP and fresh basil.

CALZONE RICOTTA E SALAME – 13.95

Another traditional Neapolitan pizza, calzone with fresh ricotta cheese, Neapolitan salami, Neapolitan San marzano tomato, smoked provola cheese and fresh basil.

Add Mushrooms – 1.50

Add cooked ham – 2.50

BURRATA – 13.00 (V)

Neapolitan San marzano tomato, small soft creamy cheese burrata, wild rocket and extra virgin olive oil DOP.

Add Cherry Tomatoes – 1.50

LA RUSTICA – 13.50

Neapolitan fior di latte mozzarella, pecorino cheese, cooked pancetta, mushrooms, garlic oil and truffle oil.

CRUDO E RUCOLA - 13.50

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, Parma ham, wild rocket, shavings of parmesan cheese DOP and extra virgin olive oil DOP.

Add Buffalo Mozzarella – 2.50

Add Cherry tomatoes – 1.50

PROSCIUTTO E FUNGHI – 11.50

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, cooked ham and Mushrooms.

Add Olives – 1.50

SALSICCIA E FRIARIELLI – 12.50

A very traditional Italian pork sausage and Neapolitan wild friarielli cooked with Neapolitan fior di latte mozzarella, smoked provola cheese and chilli flakes.

BUFALINA – 13 (V)

Neapolitan San marzano tomato, Neapolitan Buffalo mozzarella extra virgin olive oil DOP and fresh basil.

Vegan Pizza

PICCIUSA VEGAN – 12.95 (VG)

Neapolitan San marzano tomato, vegan cheese, artichokes, black olives, mushrooms and fresh basil