



# pizza

## **MARGHERITA (V) |**

rosso gargano tomato, fior di latte, basil, EVOO  
optional + double smoked ham |

## **BUFALA (V) |**

rosso gargano tomato, fior di latte, basil, fresh mozzarella di bufala, EVOO  
optional + prosciutto di parma

## **CAPRICCIOSA |**

rosso gargano tomato, fior di latte, double smoked ham, funghi, roman artichoke, ligurian olives, EVOO

## **SOPPRESSA |**

rosso gargano tomato, fior di latte, mild soppressa, smoked provola, rocket walnut pesto

## **CACCIATORE |**

rosso gargano tomato, fior di latte, peperonata, hot cacciatore, italian chilli honey

## **FUNGHI (V) |**

fior di latte, mixed italian funghi, pecorino truffle fondue, rosemary and thyme  
optional + porchetta

## **VEGETARIANA (V) |**

fior di latte, funghi, peperonata, rocket walnut pesto, ligurian olives, whipped goats curd, basil

gluten free bases available\* +  
ADD vegan mozzarella +

\*please note that whilst these bases are gluten free and every effort is made to not cross contaminate, the working environment contains gluten and therefore we do not recommend this option for strict coeliacs.

EVOO = extra virgin olive oil

V:VEGETARIAN, VG:VEGAN



# dolci

## **TIRAMISU (V) |**

home made traditional tiramisu

## **CANNOLI (V) |**

two sicilian cannoli with ricotta, pistachio & hazelnut, dark chocolate mousse & grues de cacao

## **SWEET PIZZA (V) |**

wood fired focaccia, nutella, fresh seasonal berries

# antipasti

## **ANTIPASTO BOX |**

parma prosciutto, mild soppressa, hot calabrese, porchetta, mozzarella di bufala, smoked scamorza, pecorino, olive, basil, EVOO, sea salt grissini, carasatu flat bread

*We use the highest quality local and imported Italian ingredients.  
Menu items are subject to change due to seasonality of some ingredients.*