CARMELA'S

Small Plates

House Olives £3

Nocellara olives, House marinade

Tomato Tonnato £9

Heritage tomatoes, capers, shallots, tuna & anchovy dressing

Charcuterie Duo £6

Capocollo & Finocchiona

Carmela's House Salad £7

Romaine, dried and pickled walnuts, walnut pesto, Cashel Blue, pear

HOUSE PIZZAS

Cheese £14

Tomato, aged mozzarella, pecorino, basil

Tomato £13

Tomato, garlic, basil, pecorino

Pep £15

Tomato, aged mozzarella, pepperoni, hot maple drizzle

Vodka £15

House vodka sauce, fresh mozzarella, chives

White £16

Ricotta, cheese blend, courgette, mint

Sausage £17

Tomato, cheese blend, fennel sausage, mushrooms, parsley

TOPPINGS

£2

Mushrooms, Fresh Chillies, Courgette, Olives

£3

Stracciatella, Pepperoni, Fennel Sausage, Anchovy

Hot Maple £2

Little pot of our Calabrian chilli maple drizzle to pour on your pizzas

Crust Dips £3

Ranch - House Vodka Dip - Calabrian Ricotta

Sweet

House Tiramisu £6

Espresso and rum soaked ladyfingers, mascarpone, cocoa dusting

All pizzas are 13 inches. Please let our staff know about any dietary requirements or preferences. Pecorino or other ingredients can be removed to make dishes vegan/vegetarian respectively. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Please speak to a member of staff for information regarding ingredients and allergens.

CARMELA'S

Beer & Cider

Brooklyn Pilsner (Draft) 4 / 7.5

Brooklyn, NY – Half Pint / Pint, 4.6%

Pale Ale 7.5

330ml, N'Artigiana Ambrata, Italy - 5.8%

Session IPA 7.5

Cidre Breton 7

330ml, Oxiana EXP, Italy - 4.8% 33

330ml, Brittany – 5%

Menabrea 'Zero Zero' 6

330ml, Premium World Lager, Italy – 0.0%

House Cocktails

Aperol Spritz 10

Aperol, prosecco, and soda, a timeless classic

Sunset Park Mule 14

Spicy with tequila, chilli-honey, and ginger beer

Sour di Vero 14

Peppercorn whiskey, rosemary, lemon and bitter orange

Negroni 11

Gin, bitter orange, and sweet vermouth

Greenpoint Spritz 12

Fresh basil, gin, lemon, and prosecco

Elm City Cooler 11

Cucumber vodka, elderflower, lemon, and tonic

Harlem Old Fashioned 14

Spiced rum, maple, bitters, orange zest

Strawberry Americano 11

Strawberry-infused Campari, Antica vermouth, and a splash of soda

White

Pinot Grigio 9 / 33

Castelnuova del Garda, Veneto

Soave Classico 12 / 45

Cantina del Castello, Veneto

Gavi di Gavi 12 / 45

Folli Bennato, Piedmont

Milleuve Bianco 12 / 45

Borgo del Tiglio, Friuli-Venezia-Giulia

Macari Chardonnay 56

Red Hook Winery, Brooklyn NY

Wines

Sparkling

Prosecco 7/29

Le Dolci Colline, Brut, Veneto

Franciacorta 49

Ferghettina Brut. Lombardy

Rose

Cerasuolo D'Abruzzo 11 / 32

Capparone, Abruzzo

Rosato di Toscana 12.5 / 49

Rocca di Montegrossi, Tuscany

Red

Nero d'Avola 9 / 33

Enologica Cassara, Sicily

Chianti 12 / 45

Colli Aretini, Tuscany

Lower East Syrah 49

Gramercy Cellars, Washington State

Jamesport Merlot 56

Red Hook Winery, Brooklyn NY

SOFT DRINKS

Mexican Coke 6

Deeper caramel taste with a smooth finish, 355ml. Mexico uses pure cane sugar in their Coke. This is a staple of many New York pizzerias and is a rare find in UK.

Coke/ Coke Zero 4

Coca Cola Company, 330ml

Aranciata 4.5

Chinotto 4.5

Italian Gargano orange soda, 275ml Rich bittersweet Italian soda, 275ml

Crodino 6.5

Water 2.5

Non-alcoholic aperitivo, 175ml Still or Sparkling, 330ml

HOT DRINKS

Espresso 2.5 / 3 Single or Double Americano 3 / 3.5 Black or White

Latte 3

Cappuccino 3.5

Selection of Teas 3.5 Various options

If you have a cocktail request, please ask our staff and we will try to accommodate it.
Wine prices are listed per 175ml glass / bottle. Available in 125ml by request.

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Please speak to a member of staff for information regarding ingredients and allergens.

CARMELA'S

THIS WEEK (4 - 10 AUGUST)

MONDAY - CLOSED

TUESDAY - FRIDAY
LIMITED SOFT LAUNCH
4 - 10PM
30% OFF FOOD AND DRINK

SATURDAY OPEN 4 - 10PM

SUNDAY OPEN 12 - 5PM