

PIZZA

Mortadella & Burrata

Garlic oil base, fior di latte mozzarella, mortadella, burrata, pesto & fresh basil 16.5

Zucca Nduja Vegan option available
Butternut squash cream, Spicy nduja, gorgonzola, caramelised onions, basil oil 15

Rustica (v) Vegan option available
Garlic oil base, fior di latte mozzarella, rosemary roasted potatoes, caramelised onions, gorgonzola, parsley 15

Prosciutto e Funghi

House tomato sauce, fior di latte mozzarella, roasted wild mushrooms & prosciutto crudo 15.45

Margherita (v) Vegan option available
House tomato sauce, fior di latte mozzarella, and a drizzle of basil oil. 11.45

Pesto e Funghi (v)

House tomato sauce, mozzarella, roasted wild mushrooms, basil pesto (pine and cashew nuts) & Parmesan 14

Pepperoni

House tomato sauce, fior di latte mozzarella and premium pepperoni. 13.45

SIDES

Garlic Bread

5 With Cheese 6

Parmesan Fries (v)

Crispy fries with garlic salt, Parmesan & parsley 6

Skin on Fries (v gf)

Crispy salted fries 4.25

Caprese Salad (v gf)

Traditional simple good quality mozzarella, beef tomatoes, olive oil and fresh basil 6.75

Wild Rocket Salad (v gf)

Wild Rocket, Walnut and Parmesan Salad with olive oil and balsamic dressing 6.25

DIPS

Chilli honey (v)

Garlic aioli (v)

Basil Pesto Mayo (pine and cashew nuts) (v)

1.50 each, or all 3 for 4
vegan options

DESSERTS

Pistachio Tiramisu (v) 5.75

KIDS PIZZA

Margherita 5

Pepperoni 6

If you have any allergies or dietary needs, just let us know before ordering — we're always happy to help. Our pizzas, pastries and coffees are made in a kitchen that handles all major allergens, so we can't promise everything is completely allergen-free, but we'll do our best to guide you.



Our New York style pizzas are all about balance, restraint and flavour. We focus on light, well fermented dough, high quality ingredients and proper technique, creating pizzas that are crisp, foldable and satisfying without ever feeling heavy.

Our menu is deliberately tight. Alongside our pizzas, you'll find a small selection of sides and salads designed to complement, not compete — fresh, seasonal and made with the same care as everything else we serve.

We're always refining what we do, learning from different styles and traditions, and letting quality lead the way. If you've got questions about the dough, toppings or how the menu fits together, just ask, we're more than happy to talk you through it.