



› SMALL PLATES ‹

Nocellara del Belice Olives v	4.50
Olive Bread or Nduja Bread Served with Olive Tapenade & Balsamic/Olive Oil veo	4.50
Aubergine Parmigiana Tomato Sauce Roasted Aubergines Mozzarella Parmesan Basil Olive Bread v	7
Nduja Meatballs Parmesan Onion Breadcrumbs Served with Nduja Bread	8.50
Green Mac & Cheese Broccoli Curly Kale Crispy Pancetta Basil Breadcrumbs v	7.50
Padron Peppers Sea Salt veo	5.50
Black Garlic Flat Bread Mozzarella Caramelised Red Onion v veo	7
Avocado Salad Courgette Baby Gem Toasted Pistachio Almond Lemon Dressing v veo	6.50 / Large 10.50
Burrata Vine Tomatoes Shallots Panko Bread Crumbs v	11

› PIZZA ‹

vegetarian (v) & vegan (veo) options available

PIZZA FOR ONE 12" — CHOOSE HALVES

PIZZA FOR TWO 20" — CHOOSE HALVES OR THIRDS

	12" / 20"
1 Margherita (tomato base) v veo	10.50 / 20
2 Slow Cooked Pulled Ham Hock Wild Mushrooms Artichoke Red Onion Pecorino (tomato base) v veo	16.75 / 33
3 Spiced Slow Cooked Pulled Lamb Mint Sumac Yoghurt Greek Peppers Spinach Pickled Onion (garlic butter & parmesan base)	16.75 / 33
4 Nduja Stracciatella Red Onion Rocket (tomato base)	15.95 / 32
5 Napoli Salami Sweet Peppers Fresh Red Chilli (tomato base)	15.50 / 30
6 San Daniele Prosciutto Mozzarella Pesto Rocket (tomato base)	15.95 / 31
7 Aubergines (marinated) Balsamic Chilli Garlic Aged Parmesan (tomato base) v	14.50 / 28
8 Goats Cheese Marinated Aubergines Caramelised Onions Spinach (tomato base)	14.50 / 28
9 Chilli Marinated Kale Garlic Crispy Pancetta Parmesan (tomato base)	14.95 / 29

Gluten Free available on Regular Pizzas + 1.50

› EXTRAS ‹

Whole Burrata Pugliese	5.50
Garlic and Herb Aioli	2
Smoked Chipotle Aioli	2

› DESSERTS ‹

A Selection of Mooka Gelato	4.50
Desserts available on the board	

CHILDREN'S MENU AVAILABLE

Please let us know if you have any allergies or require information on ingredients used in our dishes.

*A discretionary 10% service charge will be added to the final bill.

