

La Fritta	
Traditional Italian Street Food	
Montanara	7.50
Fried mini pizza topped with with slow-cooked San Marzano tomato sauce with fresh basil and parmesan cheese.	
Calzone Fritto	14.95
Crispy fried folded pizza stuffed with creamy buffalo ricotta, ham, smoked mozzarella, parmesan, and tomato sauce.	
Zeppolina Ala Napoletana to Share	10.50
Fried doughballs loaded with slow-cooked San Marzano tomatoes sauce, buffalo mozzarella, Parmesan and fresh basil.	
Arancino	8.50
Stuffed and fried saffron-infused creamy rice balls filled with beef ragù, smoked mozzarella and parmesan.	
Crocchette	6.50
Homemade croquettes from the Campania region, filled with smoked mozzarella, breaded and fried, served with our signature slow-cooked San Marzano tomato sauce.	
Calamari Fritti	10.50 / 7.50
Lightly salted and floured fresh calamari, fried until golden and served with lemon and tartar sauce.	
Mozzarella in Carrozza	7.50
Breaded and fried mozzarella, served with slow-cooked San Marzano tomato sauce, topped with shaved parmesan and fresh basil.	
Melanzane Fritte	12.95
Golden layers of crispy, breaded aubergine, topped with slow-cooked San Marzano tomato sauce, a sprinkle of parmesan and fresh basil.	
Fritto Misto - Platter To share (3 - 4)	29.95
A sharing platter of arancini, crocchette, zeppolina, montonara, calamari, mozzarella in carrozza, and fried courgettes, served on a bed of rocket with our signature slow-cooked San Marzano tomato sauce.	

NIBBLES	
Noci	4.50
Mixed organic nuts, lightly salted.	
Pomodori Secchi	4.50
Intensely flavoured sun-dried tomatoes, marinated in olive oil and herbs.	
Nocellara Olives	3.95
Large green olives from Sicily	

STARTERS	
Garlic Focaccia/with Mozzarella	5.95 / 6.95
Bruschetta Classica	6.50
Daily baked bread topped with fresh garlic, cherry tomatoes, fresh basil, oregano and EVO oil.	
Bufala Tricolore	10.50
Fresh buffalo mozzarella served with cherry tomatoes and avocado.	
Aubergines Parmigiana	8.50 / 12.50
Classic oven-baked aubergine layered with slow-cooked San Marzano tomato sauce, mozzarella, Parmesan, and fragrant basil.	
Burrata Pugliese	8.50
Fresh burrata cheese with rocket, cherry tomatoes served with fresh bread. (add Parma ham 3.50)	
Gamberetti	10.50
Pan-fried king prawns with garlic butter, lemon zest, cherry tomatoes, and chilli, served with freshly baked bread.	
Antipasti Mistoto Platter to Share (3 - 4)	29.95
A curated selection of premium cured meats, artisan cheeses, marinated olives, grilled vegetables, and seasonal fresh fruits, served with crisp breadsticks and rustic bread.	

PIZZA	
Gluten Free Base Available 3.95	
Pizza Rossa (With Tomato Sauce)	
Marinara (V)	10.95
Tomato sauce, fresh garlic, oregano and EVO oil.	
Margherita (V)	11.95
Tomato sauce, fresh mozzarella, parmesan, fresh basil and EVO oil.	
Prosciutto e Funghi	13.95
Tomato sauce, fresh mozzarella, ham, mushrooms, parmesan and EVO oil.	
Vegetariana (V)	13.50
Tomato sauce, fresh mozzarella, aubergine, courgette, mixed peppers and parmesan.	
Napoletana	13.95
Tomato sauce, fresh mozzarella, anchovies, olives, capers and oregano and EVO oil.	
Diavola	13.95
Tomato sauce, fresh mozzarella, salami Napoli, fresh chilli and parmesan.	
Padana (V)	14.95
Tomato sauce, goat's cheese, fresh mozzarella, caramelised onions, red onions, spinach, garlic oil and parmesan.	
Piccantissima	15.50
Tomato sauce, Spinata spicy salami, fresh chilli, Calabrian N'duja, fresh mozzarella and EVO oil.	
Bufalina	13.95
Tomato sauce, buffalo mozzarella, parmesan and fresh basil.	
Tonno e Cipolla	14.95
Tomato sauce, fresh mozzarella, Italian tuna, red onions, garlic, olives, oregano and fresh basil.	
Capricciosa	15.50
Tomato sauce, fresh mozzarella, olives, ham, mushrooms and artichoke.	
Burratina (V)	14.50
Tomato sauce, roasted aubergine, rocket and whole creamy Burrata and parmesan shavings.	
Calzone Napoli	15.50
Stuffed folded pizza filled with smoked mozzarella, Napoli salami, creamy buffalo ricotta, fresh basil topped with tomato sauce, parmesan and EVO oil	
San Giuseppe	14.95
Rich tomato sauce topped with spicy beef, red and caramelised onions, mixed peppers, fresh chilli, mozzarella and finished with a parmesan shaving.	
Parma	15.95
Tomato sauce and fresh mozzarella topped with parma ham, cherry tomatoes, rocket, parmesan shaving and drizzle of EVO oil.	

Pizza Bianca (Without Tomato Sauce)	
Quattro Formaggi (V)	14.50
A rich blend of mozzarella, smoked mozzarella, gorgonzola, and creamy buffalo ricotta for the ultimate four-cheese indulgence.	
Little Napoli	15.50
Buffalo mozzarella, sautéed mushrooms, a drizzle of aromatic truffle oil and parmesan shavings. (Add Italian Sausage for 2.50)	
Salsiccia e Friarielli	15.50
Smoked provola, grilled sausage, sautéed broccoli and parmesan shavings.	
Salsiccia e Funghi	14.95
Smoked provola mozzarella, Italian sausage, fragrant mushrooms and parmesan.	
Vesuviana	15.95
Smoked mozzarella, cherry tomatoes, spicy N'duja, Napoli salami, fresh basil and parmesan.	
San Daniel	15.95
Italian pancetta, earthy mushrooms, fresh mozzarella and rich gorgonzola, finished with delicate shavings of parmesan.	
Crust Dipper	£2.00
Nduja Dipper   Garlic & herb Dipper   Pesto Aioli Dipper   Hot Honey Dipper   White truffle Dipper   Garlic Butter	

Vegan Pizza	
Vegan Margarita	11.95
A plant-based take on the italian classic-crafted with rich San Marzano tomato sauce, vegan mozzarella, a drizzle of EVO oil and fragrant fresh basil.	
Vegan Verdurissima	14.95
San Marzano tomato sauce topped with roasted aubergines, sweet peppers, garlic,vegan mozzarella and finished with a drizzle of EVO oil and fresh basil.	
Vegan Rustichella	16.95
Vegan mozzarella, topped with red onions, Kalamata olives, rustica tomatoes and finished with rocket a drizzle of EVO oil.	
Vegan Spinaci	16.95
Vegan mozzarella topped with sautéd spinach, cherry tomatoes, kalamata olives, garlic oil and a touch of crushed chilli for a bold, plant-based kick.	


Pasta & Risotto & Gnocchi	
Beef Lasagna	14.95
6 hours slow cooked bolognese, fresh cream bechamel sauce, parmesan and fresh mozzarella.	
Spaghetti Polpette di Carne	13.95
Homemade beef meatballs with tomato sauce, fresh basil and parmesan with Italian spaghetti pasta.	
Penne all'Arrabbiata	12.95
Cherry tomatoes, garlic, chilli, black pepper, oregano, fresh basil, tomato sauce and EVO oil. (add Stracciatella Di burrata 2.50)	
Spaghetti al Ragu (Bolognese)	13.95
Spaghetti with slow-cooked beef ragù topped with parmesan and fresh basil.	
Ravioli Ricotta e Spinaci	14.95
Home-made filled pasta with buffalo ricotta and spinach cooked with tomato sauce and touch of fresh cream garlic, fresh basil and parmesan.	
Linguine ai Frutti di Mare	£22.95
Linguine with fresh prawns, clams, mussels, squid, garlic, chilli and cherry tomatoes.	
linguine al Gamberi	18.95
Linguine with fresh prawns, garlic, chili and cherry tomatoes finished with lemon zest and fresh basil.	
Gnocchi al Gorgonzola e Tartufo	14.50
Homemade potato gnocchi with Gorgonzola cheese, fresh cream, and garlic butter, finish with walnut and truffle oil.	
Risotto allo Zafferano Con Frutti di Mare	24.95
Creamy saffron risotto with fresh prawns, mussels, clams and squid topped with rocket and drizzle of EVO oil.	
Risotto allo Giardiniera	15.95
Creamy saffron risotto with courgettes, asparagus, fresh chilli and Parmesan.	
Spaghetti alla Carbonara	15.95
Spaghetti with guanciale ( Italian pork cheek), black pepper, Pecorino Romano and home made carbonara cream.	
Gluten free Pasta for 2.50	

SIDES	
Patatine (V)	3.95
Golden fried potato chips served with our signature marinara sauce.	
Broccolini (V)	7.50
Steamed tender stem broccoli sautéd in garlic butter with a hint of red chilli, topped finished with a sprinkle of parmesan .	
Insalata Mista (V)	5.50
Seasonal mixed leaves, fresh tomato and cucumber with house dressing.	
Insalata Di Rucola Salad (V)	6.50
Peppery wild rocket with sweet cherry tomatoes and parmesan shavings, finished with a drizzle of balsamic glaze vinegar and EVO oil.	
Pane Fresh Baked Bread	2.95

INSALATONE	
Goat Cheese Salad (V)	12.50
Creamy goat's cheese on a bed of seasonal mixed leaves with roasted peppers, cherry tomatoes, beetroot, olives, and crunchy croutons, drizzled with house dressing and served with our freshly bake.	
Tuna Salad	13.50
Flaked tuna and anchovies with olives, seasonal mixed leaves, cucumber, and fresh tomatoes, finished with a wedge of lemon, house dressing and our freshly baked bread.	
Gran Chicken Caesar Salad	13.95
Grilled chicken fillet with crisp romaine lettuce, garlic croutons, anchovies, Parmesan shavings, Caesar dressing, and warm freshly baked dough sticks.	
Super Food Salad	15.95
Seasonal organic mixed leaves and baby spinach, grilled beetroot, grilled peaches, roasted pine kernels, buffalo mozzarella, cherry tomatoes, cucumber and mixed peppers.	
Add Smoked Salmon for 4.50, Add Chicken for 3.50	

EXTRAS

Extra Cured any Cut Meat	3.50	Extra Beef	3.00
Extra Prime Vegetables	2.50	Extra Tomatoes Sauce	1.60
Extra Garlic/ Chili/ Basil	1.50	Extra Whole Burrata	4.50
Extra Caper/ Olives	1.95	Extra Whole Buffalo	4.50
Extra Anchovies	2.95	Extra Parmesan	2.50
Extra Tuna	2.95	Extra Buffalo Ricotta	3.50
Extra Spicy Nduja	3.00	Extra Mozzarella	2.50
Extra Chicken	3.00	Extra Smoke Mozzarella	2.50
		Pane Fresh Baked Bread	2.95



Delicious

Kids Menu

12.95


A choice of either:

Pasta Bianca / Pasta Pomodoro

Margarita with extra two toppings of your choice

Ice cream - 1 scoop (vanilla, strawberry or chocolate)

Soft drink (apple juice, peach juice or orange juice)






TURN OVER for Drink Menu

Red Wine

	 175ml	 250ml	 750ml
House Smooth	6.95	7.95	22.95
Rich red with full fruit flavour.			
Montepulciano D'abruzzo	7.50	8.50	26.95
Dry and well balanced with concentrated rich berry flavours.			
Merlot	7.95	8.95	27.95
A full bodied red wine with spicy plum and wild berry flavours.			
Chianti Docg			36.95
From Tuscany Deep ruby red wine with aromas of violets, wild cherries and subtle spice notes. Hint of vanilla and cinnamon.			

White Wine

	 175ml	 250ml	 750ml
House	6.95	7.95	22.95
Well balanced between fresh and fruity with ripe pear flavours.			
Falanghina Sannio	7.50	8.50	26.95
The flavor is fresh, dry, harmonious with good persistence.			
Pinot Grigio	7.95	8.95	27.95
An intense fruity aroma but a delicate taste.			
Gavi Di Gav			42.95
This valbella gavi is bright yellow, fruity scents with balance dry taste.			
Rosé	 175ml	 250ml	 750ml
Pinot Grigio Blush	6.50	8.50	26.95
Delicate, crisp and refreshing			

Prosecco

Prosecco	125ml	Bottle
	8.50	35.00

Cocktails

Bellini	Peach juice, liquor and prosecco	8.50
Aperol Spritz	Aperol, top soda water and prosecco	9.50
Negroni	Gin, Martini Bianco, Campari	9.95
Lemoncello Spritz	Lemoncello, Prosecco, soda water	9.95

Beers

Pint Moretti	7.00
Ichnusa Non Filtered 330ml	6.00
Gluten Free Beer	5.95
Alcohol Free Beer	4.95

Bar List

Aperitifs	Martini Bianco/Rossodry	
Liqueurs	Baileys, Amaretto Di Saronno Limoncello, Sambuca, Averna, Jagermeister, Montenegro	
Malt Whisky	Glenfiddich 12yrs	
Spirits	Whisky, Gin, Vodka, Tequila, Rum	4.95
Grappa	25ml	4.95

Deserts

Mix Ice Cream	Vanilla • chocolate • strawberry	6.50
Mix Sorbets	Lemon • raspberry • mango (3 scoops of your choice)	6.50
Delizia Al Limone	Italian zucotto sponge filled and covered with a lemon cream.	7.50
Tiramisú	Tiramisú with savoiardi biscuits and mascarpone	7.50
Chocolate Brownie	Served with vanilla ice cream	7.50
Tartufo Scurο		7.50
Creamy gelato ice cream surrounded by layer of chocolate hazelnut ice cream covered in cocoa powder and crunchy hazelnut pieces.		
Soufre Al Pistacchio		7.50
A luxury chocolate dessert with a combination of a pistachio and chocolate liquid centre.		
Rum Babà		7.50
Individual yeast cakes which have been soaked in rum and glazed with apricot.		
Nutella Pizza to Share		12.00
Cannolo		7.50
Traditional sicilian aromatic rolled wafer filled with ricotta cream and chocolate drops.		
Affogato		£5.50
A scoop of vanilla gelato drowned in a shot of hot espresso.		

Soft Drinks

Coke/Coke Zero/Diet Coke	3.95	ORGANIC	
Sprite / Fanta	3.95	ITALIAN SOFT DRINKS	
Apple Juice	3.50	Chinotto	4.95
Orange Juice	3.50	Arranciata	4.95
Peach Juice	3.50	Gazzosa	4.95
Still Water 50 cl.	3.25	Cedrata	4.95
Sparkling Water 50 cl	3.25	Arraciata rossa	4.95

Coffees


Espresso	2.25	Everyday Brew	2.95
Double Espresso	3.00	Fresh Mint Tea	3.50
Macchiato	3.25	Green Tea	3.50
Latte	3.50	Super Fruity	3.50
Cappuccino	3.75		
Americano	3.25		
Hot Chocolate	4.50		

Teapigs

Everyday Brew	2.95
Fresh Mint Tea	3.50
Green Tea	3.50
Super Fruity	3.50

Party? Let's do it!

Choosing us for your special event is the ultimate compliment. We get to repay you by making it the best pizza party you ever planned. Ask a member of staff for more info

V = Suitable for Vegetarians | N = Contains Nuts or nut oils  = The GF symbol

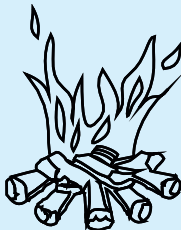
refers to gluten-free dishes made with appropriate measures in place to avoid contamination with gluten as accredited by Coeliac UK.

Please Note: 12.5% Service charge will be added to your bill

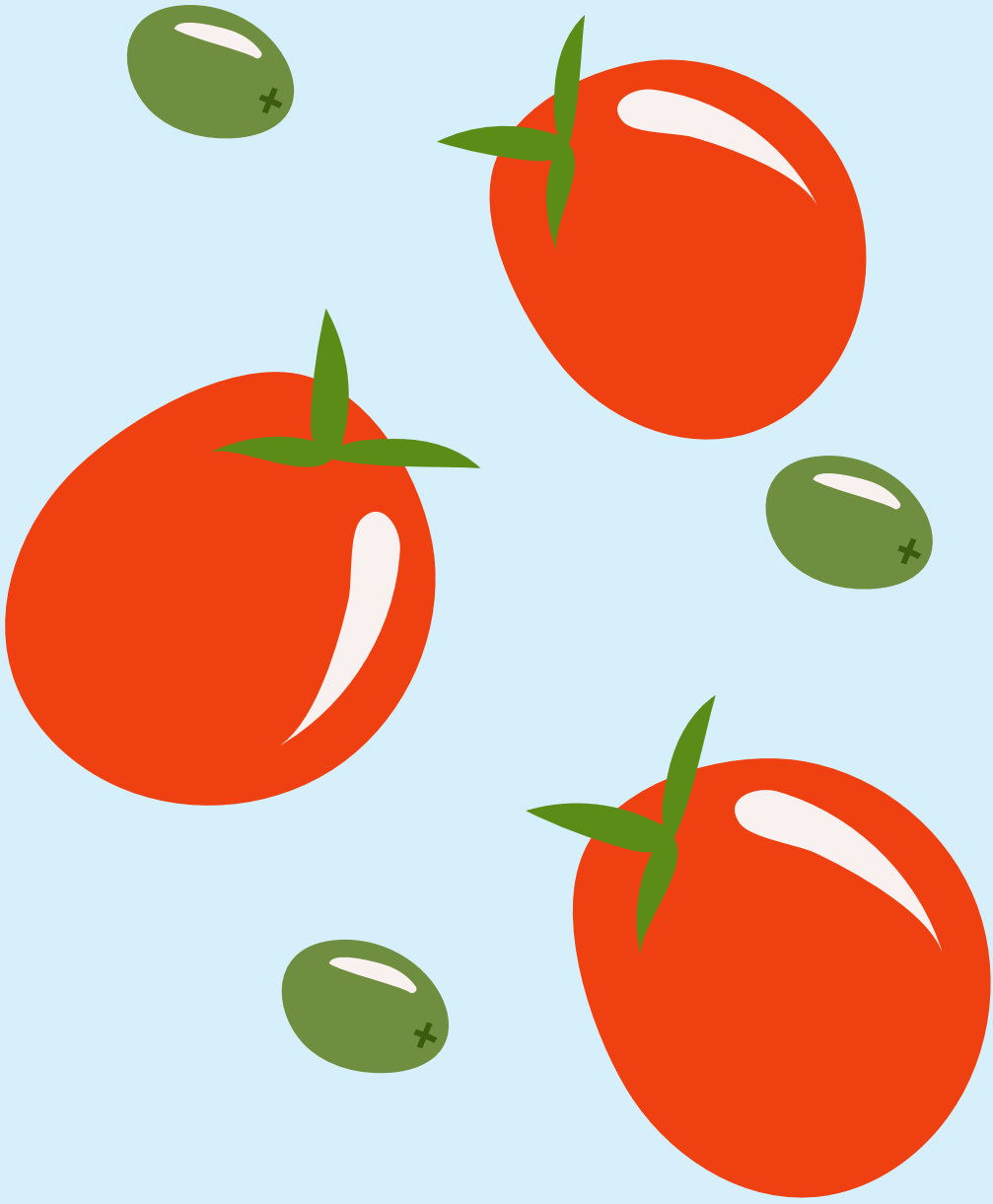
FOOD ALLERGENS & INTOLERANCE

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

BEFORE ORDERING PLEASE ADVISE A MEMBER OF THE STAFF IF YOU HAVE ANY ALLERGIES



LITTLE NAPOLI Sourdough Pizza



Is there anything that embodies Italy more than pizza?

Biting into the perfect slice is pure joy. While great pizza can be found across the country, nowhere does it better than Naples — the birthplace of pizza and still its true home.

WE CAREFULLY SOURCE EVERY INGREDIENT OURSELVES FROM NAPLES AND THE SURROUNDING - REGION, JUST AS WE'HAVE ALWAYS DONE BACK HOME IN ITALY.



BUON APPETITO WE LOOK FORWARD TO WELCOMING SEE YOU AGAIN SOON

