

# La Fritta

## Traditional Italian Street Food

<b>Montanara</b> Fried mini pizza topped with with slow-cooked San Marzano tomato sauce with fresh basil and parmesan cheese.	<b>7.50</b>
<b>Calzone Fritto</b> Crispy fried folded pizza stuffed with creamy buffalo ricotta, ham, smoked mozzarella, parmesan, and tomato sauce.	<b>17.95</b>
<b>Zeppolina Ala Napoletana to Share</b> Fried doughballs loaded with slow-cooked San Marzano tomatoes sauce, buffalo mozzarella, Parmesan and fresh basil.	<b>10.50</b>
<b>Arancino</b> Stuffed and fried saffron-infused creamy rice balls filled with beef ragù, smoked mozzarella and parmesan.	<b>8.50</b>
<b>Crocchette</b> Homemade croquettes from the Campania region, filled with smoked mozzarella, breaded and fried, served with our signature slow-cooked San Marzano tomato sauce.	<b>7.95</b>
<b>Calamari Fritti</b> Lightly salted and floured fresh calamari, fried until golden and served with lemon and tartar sauce.	<b>9.95 / 11.95</b>
<b>Melanzane Fritte</b> Golden layers of crispy, breaded aubergine, topped with slow-cooked San Marzano tomato sauce, a sprinkle of parmesan and fresh basil.	<b>13.95</b>
<b>Fritto Misto - Platter To share (3 - 4)</b> 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.	<b>29.95</b>

## NIBBLES

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

## STARTERS

<b>Garlic Focaccia/with Mozzarella</b>	<b>5.95 / 6.95</b>
<b>Focaccia Rossa</b> (oregano and garlic oil)	<b>6.50</b>
<b>Bruschetta Classica</b> Daily baked bread topped with fresh garlic, cherry tomatoes, fresh basil, oregano and EVO oil.	<b>6.50</b>
<b>Caprese di Bufala Campana</b> Buffalo mozzarella from Campania, served with ripe tomatoes, fresh basil and extra virgin olive oil.	<b>10.95</b>
<b>Aubergines Parmigiana</b> Classic oven-baked aubergine layered with slow-cooked San Marzano tomato sauce, mozzarella, Parmesan, and fragrant basil.	<b>10.95 / 15.95</b>
<b>Burrata Pugliese</b> Authentic 125g Burrata di Puglia with a rich, creamy centre, served with freshly baked artisan bread, extra virgin olive oil, and freshly cracked black pepper. <b>(add Parma ham 3.50)</b>	<b>10.95</b>
<b>Gamberetti</b> Pan-fried king prawns with garlic butter, lemon zest, cherry tomatoes, and chilli, served with freshly baked bread.	<b>12.95</b>
<b>Antipasti Mistoto Platter to Share (3 - 4)</b> A curated selection of premium cured meats, artisan cheeses, marinated olives, grilled vegetables, and seasonal fresh fruits, served with crisp breadsticks and rustic bread.	<b>29.95</b>



## PIZZA

### Pizza Rossa

(With Tomato Sauce)

<b>Marinara (V)</b> Tomato sauce, fresh garlic, oregano and EVO oil.	<b>11.95</b>
<b>Margherita (V)</b> Tomato sauce, fresh mozzarella, parmesan, fresh basil and EVO oil.	<b>12.95</b>
<b>Prosciutto e Funghi</b> Tomato sauce, fresh mozzarella, ham, mushrooms, parmesan and EVO oil.	<b>14.95</b>
<b>Vegetariana (V)</b> Tomato sauce, fresh mozzarella, aubergine, courgette, mixed peppers and parmesan.	<b>14.95</b>
<b>Napoletana</b> Tomato sauce, fresh mozzarella, anchovies, olives, capers and oregano and EVO oil.	<b>15.50</b>
<b>Diavola</b> Tomato sauce, fresh mozzarella, salami Napoli, fresh chilli and parmesan.	<b>14.95</b>
<b>Padana (V)</b> Tomato sauce, goat's cheese, fresh mozzarella, caramelised onions, red onions, spinach, garlic oil and parmesan.	<b>15.95</b>
<b>Piccantissima</b> Tomato sauce, Spinata spicy salami, fresh chilli, Calabrian N'duja, fresh mozzarella and EVO oil.	<b>16.95</b>
<b>Bufalina</b> Tomato sauce, buffalo mozzarella, parmesan and fresh basil.	<b>14.95</b>
<b>Tonno e Cipolla</b> Tomato sauce, fresh mozzarella, Italian tuna, red onions, garlic, olives, oregano and fresh basil.	<b>15.95</b>
<b>Capricciosa</b> Tomato sauce, fresh mozzarella, olives, ham, mushrooms and artichoke.	<b>15.95</b>
<b>Burratina (V)</b> Tomato sauce, roasted aubergine, rocket and whole creamy Burrata and parmesan shavings.	<b>15.95</b>
<b>Calzone Napoli</b> Stuffed folded pizza filled with smoked mozzarella, Napoli salami, creamy buffalo ricotta, fresh basil topped with tomato sauce, parmesan and EVO oil	<b>17.95</b>
<b>San Giuseppe</b> Rich tomato sauce topped with spicy beef, red and caramelised onions, mixed peppers, fresh chilli, mozzarella and finished with a parmesan shaving.	<b>15.95</b>
<b>Parma</b> Tomato sauce and fresh mozzarella topped with parma ham, cherry tomatoes, rocket, parmesan shaving and drizzle of EVO oil.	<b>16.95</b>

### Pizza Bianca

(Without Tomato Sauce)

<b>Cinque Formaggi</b> Buffalo ricotta, fior di latte, stracciatella from Puglia, Blue Stilton, finished with Parmigiano crisps. Served with Piennolo cherry tomato (chili jam).	<b>17.95</b>
<b>Little Napoli</b> Buffalo mozzarella, sautéed mushrooms, a drizzle of aromatic truffle oil and parmesan shavings. <b>(Add Italian Sausage for 2.50)</b>	<b>16.95</b>
<b>Salsiccia e Friarielli</b> Smoked provola, grilled sausage, sautéed broccoli and parmesan shavings.	<b>16.95</b>
<b>Salsiccia Piccante</b> Italian sausage, roasted mixed peppers and fresh chilli, drizzled with garlic oil and finished with smoked mozzarella and shaved Parmesan.	<b>17.95</b>

### The Special Two

<b>Signature Ragù Pizza</b> Slow-cooked beef ragù, Parmigiano Reggiano DOP fondue, generously finished with aged Parmigiano, fresh basil & extra virgin olive oil.	<b>17.95</b>
<b>Vesuvio Piccante</b> A fiery combination of tomato sauce, spicy Nduja sausage and chilli, finished with creamy stracciatella and fresh basil.	<b>17.95</b>

<b>Crust Dipper</b> Nduja Dipper   Garlic & herb Dipper   Pesto Aioli Dipper Hot Honey Dipper   White truffle Dipper   Garlic Butter	<b>£2.00</b>
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## Vegan Pizza

<b>Vegan Margarita</b> 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.	<b>14.95</b>
<b>Vegan Verdurissima</b> San Marzano tomato sauce topped with roasted aubergines, sweet peppers, garlic,vegan mozzarella and finished with a drizzle of EVO oil and fresh basil.	<b>16.95</b>
<b>Vegan Rustichella</b> Vegan mozzarella, topped with red onions, Kalamata olives, rustica tomatoes and finished with rocket a drizzle of EVO oil.	<b>17.50</b>
<b>Vegan Spinaci</b> Vegan mozzarella topped with sautéed spinach, cherry tomatoes, kalamata olives, garlic oil and a touch of crushed chilli for a bold, plant-based kick.	<b>18.95</b>

## Pasta & Risotto & Gnocchi

<b>Beef Lasagna</b> 6 hours slow cooked bolognese, fresh cream bechamel sauce, parmesan and fresh mozzarella.	<b>15.95</b>
<b>Spaghetti Polpette di Carne</b> Homemade beef meatballs with tomato sauce, fresh basil and parmesan with Italian spaghetti pasta.	<b>14.95</b>
<b>Penne all'Arrabbiata</b> Cherry tomatoes, garlic, chilli, black pepper, oregano, fresh basil, tomato sauce and EVO oil. <b>(add Stracciatella Di burrata 2.50)</b>	<b>13.95</b>
<b>Spaghetti al Ragù (Bolognese)</b> Spaghetti with slow-cooked beef ragù topped with parmesan and fresh basil.	<b>14.95</b>
<b>Ravioli Ricotta e Spinaci</b> Home-made filled pasta with buffalo ricotta and spinach cooked with tomato sauce and touch of fresh cream garlic, fresh basil and parmesan.	<b>15.95</b>
<b>Linguine ai Frutti di Mare</b> Linguine with fresh prawns, clams, mussels, squid, garlic, chilli and cherry tomatoes.	<b>£22.95</b>
<b>linguine al Gamberi</b> Linguine with fresh prawns, garlic, chili and cherry tomatoes finished with lemon zest and fresh basil.	<b>18.95</b>
<b>Gnocchi al Gorgonzola e Tartufo</b> Homemade potato gnocchi with Gorgonzola cheese, fresh cream, and garlic butter, finish with walnut and truffle oil.	<b>14.50</b>
<b>Black Truffle &amp; Porcini Risotto</b> Creamy Arborio rice cooked with porcini and wild mushrooms, white wine, and Parmesan, finished with black truffle shavings, fresh parsley, and a touch of truffle oil.	<b>19.95</b>
<b>Spaghetti al Pomodoro e Stracciatella</b> Artisan spaghetti with slow-cooked San Marzano tomato sauce, fresh basil, creamy stracciatella and extra virgin olive oil.	<b>16.95</b>
<b>Spaghetti alla Carbonara</b> Spaghetti with guanciale ( Italian pork cheek), black pepper, Pecorino Romano and home made carbonara cream.	<b>15.95</b>
<b>Penne al Tonno e Piennolo</b> Penne pasta tossed with yellowfin tuna, sweet Piennolo cherry tomatoes, sautéed red onion, garlic, fresh parsley, basil, fragrant lemon zest and extra virgin olive oil.	<b>17.95</b>

Gluten free Pasta for 2.50

## SIDES

<b>Patatine (V)</b> Golden fried potato chips served with our signature marinara sauce.	<b>3.95</b>
<b>Broccolini (V)</b> Steamed tender stem broccoli sautéed in garlic butter with a hint of red chilli, topped finished with a sprinkle of parmesan .	<b>7.50</b>
<b>Insalata Mista (V)</b> Seasonal mixed leaves, fresh tomato and cucumber with house dressing.	<b>6.50</b>
<b>Insalata Di Rucola Salad (V)</b> Peppery wild rocket with sweet cherry tomatoes and parmesan shavings, finished with a drizzle of balsamic glaze vinegar and EVO oil.	<b>7.95</b>
<b>Pane Fresh Baked Bread</b>	<b>2.95</b>

## INSALATONE

<b>Goat Cheese Salad (V)</b> 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.	<b>15.95</b>
<b>Tuna Salad</b> 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.	<b>15.95</b>
<b>Gran Chicken Caesar Salad</b> Grilled chicken fillet with crisp romaine lettuce, garlic croutons, anchovies, Parmesan shavings, Caesar dressing, and warm freshly baked dough sticks.	<b>14.95</b>
<b>Super Food Salad</b> Seasonal organic mixed leaves and baby spinach, grilled beetroot, grilled peaches, roasted pine kernels, buffalo mozzarella, cherry tomatoes, cucumber and mixed peppers.	<b>17.95</b>
<b>Add Smoked Salmon for 4.50, Add Chicken for 3.50</b>	

## EXTRAS

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



### Delicious

### Kids Menu

13.95

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
<b>House Smooth</b> Rich red with full fruit flavour.	7.95	8.95	24.95
<b>Montepulciano D'abruzzo</b> Dry and well balanced with concentrated rich berry flavours.	8.50	9.50	27.95
<b>Merlot</b> A full bodied red wine with spicy plum and wild berry flavours.	8.95	9.95	28.95
<b>Chianti Docg</b> From Tuscany Deep ruby red wine with aromas of violets, wild cherries and subtle spice notes. Hint of vanilla and cinnamon.			39.95

## White Wine

	 175ml	 250ml	 750ml
<b>House</b> Well balanced between fresh and fruity with ripe pear flavours.	7.95	8.95	24.95
<b>Falanghina Sannio</b> The flavor is fresh, dry, harmonious with good persistence.	8.50	9.50	27.95
<b>Pinot Grigio</b> An intense fruity aroma but a delicate taste.	8.95	9.95	28.95
<b>Gavi Di Gav</b> This valbella gavi is bright yellow, fruity scents with balance dry taste.			42.95

## Rosé

	 175ml	 250ml	 750ml
<b>Pinot Grigio Blush</b> Delicate, crisp and refreshing	7.50	9.50	26.95

## Prosecco

Prosecco		125ml	Bottle
		8.50	35.00

## Cocktails

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

## Beers

<b>Pint Moretti</b>	7.50
<b>Gluten Free Beer</b>	5.95
<b>Alcohol Free Beer</b>	4.95
<b>Birra N'artigiana Ambrata</b> Neapolitan Pale Ale amber craft beer is therefore produced taking inspiration from the tradition of high-fermentation Ales	7.50

## Bar List

<b>Aperitifs</b> Martini Bianco/Rossodry	4.00
<b>Liqueurs</b> Baileys, Amaretto Di Saronno Limoncello, Sambuca, Averna, Jagermeister, Montenegro	4.00
<b>Malt Whisky</b> Glenfiddich 12yrs	5.95
<b>Spirits</b> Whisky, Gin, Vodka, Tequila, Rum	4.95
<b>Grappa</b> 25ml	4.95

## Deserts

<b>Mix Ice Cream</b> Vanilla • chocolate • strawberry	6.50
<b>Mix Sorbets</b> Lemon • raspberry • mango (3 scoops of your choice)	6.50
<b>Tiramisú</b> Tiramisú with savoiardi biscuits and mascarpone	7.50
<b>Chocolate Brownie</b> Served with vanilla ice cream	7.50
<b>Soufre Al Pistacchio</b> A luxury chocolate dessert with a combination of a pistachio and chocolate liquid centre.	7.50
<b>Rum Babà</b> Individual yeast cakes which have been soaked in rum and glazed with apricot.	7.50
<b>Nutella Pizza to Share</b> <b>Cannolo</b> Traditional sicilian aromatic rolled wafer filled with ricotta cream and chocolate drops.	12.00 7.50
<b>Affogato</b> A scoop of vanilla gelato drowned in a shot of hot espresso.	£5.50

## Soft Drinks


<b>Coke/Coke Zero/Diet Coke</b>	4.45	<b>ORGANIC ITALIAN SOFT DRINKS</b>	
<b>Sprite / Fanta</b>	4.45	<b>Chinotto</b>	4.95
<b>Apple Juice</b>	3.95	<b>Arranciata</b>	4.95
<b>Orange Juice</b>	3.95	<b>Gazzosa</b>	4.95
<b>Peach Juice</b>	3.95	<b>Cedrata</b>	4.95
<b>Still Water 50 cl.</b>	3.50	<b>Arraciata rossa</b>	4.95
<b>Sparkling Water 50 cl</b>	3.50		

## Coffees

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

### 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

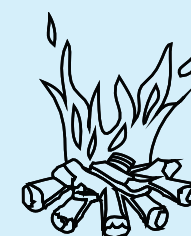
**V = Suitable for Vegetarians | N = Contains Nuts or nut oils**  = The GF symbol refers to gluten-free dishes made with appropriate measures in place to avoid contamination with gluten as accredited by Coeliac UK.

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

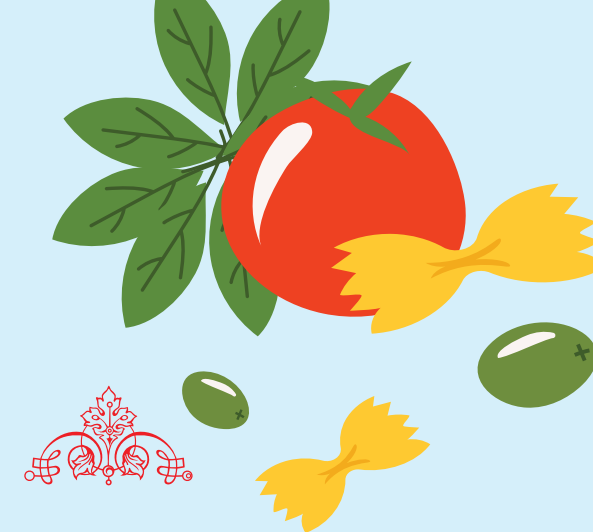
### FOOD ALLERGENS & INTOLERANCE

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'VE ALWAYS DONE BACK HOME IN ITALY.**



**BUON APPETITO WE LOOK FORWARD TO WELCOMING SEE YOU AGAIN SOON**

