

PIZZA

Marinara (ve) 9. tomato base, garlic, oregano, extra virgin olive oil
Pane all'aglio (ve) 8.5 garlic, parsley, sea salt, extra virgin olive oil
Margherita (v) 10.5 tomato base, fior di latte, pecorino, basil, extra virgin olive oil
Pizza alla diavola 14. tomato base, fior di latte, pecorino, salsiccia napoli, 'nduja, candied jalapenos, pepperoncini a filetti
Assassino di vampiri (v) 13. garlic parsley base, fior di latte, pecorino, yellow ercolano tomatoes, basil, balsamic glaze
Fausto (ve) 14. artichoke cream base, red corbarino & yellow ercolano tomatoes, basil, olives, pine nuts, extra virgin olive oil

Moser (ve) 13. pesto base, kale, garlic, red onion, walnuts, pomegranate
Tifosi (v) 14. black truffle base, mushrooms, yellow ercolano tomatoes, fior di latte, pecorino, rosemary, extra virgin olive oil
Colbrelli 14. black truffle base, salami, friarelli, fior di latte, pecorino, extra virgin olive oil
Marco 14. pistachio cream base, fior di latte, pecorino, prosciutto crudo, lemon zest, crushed pistachios, extra virgin olive oil
Alfonsina 13. creama di zucca base, 'nduja, friarelli, fior di latte, pecorino, oregano
Alfonsina Vegana (ve) 13. creama di zucca base, mushrooms, friarelli, toasted almonds, oregano, chilli flakes

WE ARE CASHLESS

All major credit & debit cards are accepted. Cash and card tips welcome – our team receive 100% of all tips.

(v) vegetarian (ve) vegan

Knowledge is power, so please speak to a member of staff if you have any specific allergies and intolerances so we can advise. Unfortunately whilst we will happily accommodate where possible, we cannot guarantee that zero cross-contamination will occur due to kitchen handling of allergen based items.



Our pizzas are made to order & will be brought out as soon as they are ready – please be aware for larger orders that your pizzas may not arrive to your table at the same time, as they are best served fresh.

BEER

Paulaner Münchner Hell Lager 4.9% (ve) 4.2 Crisp classic German lager with a balance of maltiness and bitter hop notes (330ml)
BrewFist La Bassa 5.2% 5. An Italian Pilsner dedicated to a passion for cycling. Golden and bright with a honey aroma and spicy hops (330ml)
Lervig House Party 4.0% (ve) 4.4 Light session beer layered with fresh grapefruit and pineapple hops (330ml)
Northern Monk Eternal 4.1% (ve) 4.6 Light and citrusy session IPA (330ml)
Pöhhjala Kosmos 5.5% (ve) 5. Intergalactic IPA with tropical fruits and fresh citrus (330ml)
Paulaner Lemon Radler 2.5% (ve) 3.8 Super refreshing light beer with natural lemon, orange & lime juice (500ml)

SOFT DRINKS

Cola (ve) 3.8 Traditional Italian organic cola produced from ethically and sustainably farmed Kola nut (330ml)
Chinotto (ve) 3.8 Natural Calabrian chinotto sour oranges, enriched with aromatic herb extracts – a classic Italian aperitif (355ml)
Lemon Soda (ve) 3.8 Italian lemonade with real lemon pulp and natural flavours (330ml)
Mojito Soda (ve) 3.8 A non-alcoholic sparkling lemonade with a fresh taste of mint and lime. Made with juice from Sicilian lemons and limes (330ml)
Lervig No Worries 0.5% (ve) 3.8 Lightly hopped & pleasantly refreshing pale ale (330ml)
Cawston Press Apple & Pear juice (ve) 1.2 Pressed pears and apples shaken up with water (200ml)
Cawston Press Apple & Summer Berries juice (ve) 1.2 Pressed apples, strawberries and raspberries shaken up with water (200ml)