

PIZZA MENU – 12"

(All pizza serve with Extra Virgin Olive Oil)



MARINARA (VG) 7£

San Marzano tomato base, oregano,
garlic, parmesan, basil

MARGHERITA (V) 8£

San Marzano tomato, fior di latte mozzarella,
parmesan, basil

FUNGHI TARTUFFO (V) 8.5£

San Marzano tomato, fior di latte mozzarella,
portobello mushrooms, parmesan, basil, truffle oil

PEPPERONI 9£

San Marzano tomato, fior di latte mozzarella,
salsiccia Napoli (real pepperoni), parmesan, basil

HAM & MUSHROOM 9£

San Marzano tomato, fior di latte mozzarella, Italian
ham, portobello mushroom, oregano, basil

CALABRESE 9£

San Marzano tomato, fior di latte mozzarella,
nduja (cured Calabrian spicy sausage),
red onion, parmesan, basil

PANCETTA 9£

San Marzano tomato, fior di latte mozzarella,
pancetta (smoked bacon), fresh garlic,
parmesan, basill

SLICE OF FIRE 10£

San Marzano tomato, fior di latte mozzarella,
nduja, pepperoni, mascarpone, fresh chilli,
hot honey, parmesan, basill

EXTRA:

GARLIC BREAD 7£

Cheesy garlic bread with salt and parsley

CHEESY GARLIC DOUGH BALLS 6£

4 per portion – garlic & parsley butter,
fior di latte mozzarella dough balls with EV olive oil

NDUJA DOUGH BALLS 7£

4 per portion – spicy nduja sausage &
fior di latte mozzarella dough balls with EV olive oil

DIPS: 1£

Garlic herbs

Hot honey

Sriracha mayo

ADDITIONAL TOPPINGS

VEG – 1£

MEAT – 1.5£

EXTRA CHEESE – 1£

FOOD ALLERGIES & INTOLERANCES

All our pizzas & breads contain wheat and gluten. Cheese contains milk. May contain traces of nuts and other allergens. For more info please speak to our staff before making your order!



All our pizza`s are handmade

with min. 48 hours double proofed,
Neapolitan best mix of flour dough, pre-fermented
– that`s why We are proudly serving super light,
airy and easy to digest 12 inches sourdough pizza.

We also use only finest, imported Italian ingredients

like – San Marzano Vesuvian tomatoes
which have been only approved to be used for
a “real Neapolitan pizza”, Fior di Latte mozzarella,
Extra virgin olive oil and many, many more!!!

All baked in dome ovens in min. 400 C
for less than 90 sec to create

perfect flavour and chewy crust.

