

SUMMER MENU

FRANCO MANCA

SOVRODOUGH PIZZA

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TOMATO, MOZZARELLA, BASIL (SEASONAL)
£ 5.30

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AVBERGINE, BASIL, MOZZARELLA
CHERRY TOMATOES & PARMESAN
£ 5.20

③

GLoucester OLD SPOT HAM (HONEY CURED),
MOZZARELLA, TOMATO & BASIL
£ 6.10

④

TOMATO, GARLIC, OREGANO, CAPERS, OLIVES,
ANCHOVY, MOZZARELLA & BASIL
£ 6.20

⑤

TOMATO, CURED ORGANIC CHORIZO
(DRY and SEMI-DRY), MOZZARELLA & BASIL
£ 6.80

⑥

TOMATO, GARLIC, OREGANO & BASIL
£ 4.50

SALAD (SEASONAL / MARKET AVAILABILITY) £1.30/2.30

EXTRAS

OLIVE S, CAPERS, ANCHOVY £0.30 CHEESE, MEATS
AVBERGINE & WILD MUSHROOMS £1.50 TOMATO SAUCE 50P
WINE
ORGANIC DOLECETO (RED) CORSESE (WHITE)
750ml £ 9.20 125ml £ 1.80
BEER
SAM SMITH ORGANIC BLONDE 335ml £2.60

ORGANIC LEMONADE 250 ml £ 1.80
ORANGE JUICE, APPLE JUICE (ENGLISH) 175ml £ 1.80
FILTERED WATER FREE OF CHARGE
FERRELLI NATURALLY SPARKLING WATER
(NO ADDED GAS) 500ml £ 2.00
MONMOUTH ORGANIC ESPRESSO £ 1.20

ON YOUR PLATE

FLOUR FROM MULINO MOLINO CAPUTO, NAPLES,
AND MULINO MARINO COSSANO BELO (ORGANIC)
FRESH ORGANIC VEGETABLES, UK SOURCED LEAVES
ORGANIC OIL FROM FATTORIA MOTÀ, SICILY
ORGANIC TOMATOES FROM SALERNO, ITALY
ORGANIC CHEESE FROM ALPINE WOOD CHEESES, SWITZERLAND
MEATS FROM COUNTRY BUTCHER, HURTFLEY, GLOUCESTERSHIRE
(CARE BREEDS SURVIVAL THUIS)
ORGANIC CURED MEATS FROM BRINDISA
WILD MUSHROOMS SUBJECT TO SEASONAL VARIATIONS
SPECIAL DAIRY PIZZAS CAN CONTAIN
INGREDIENTS NOT MENTIONED IN THE MENU

IN YOUR GLASS

ORGANIC WINE FROM VALLI D'AVYE, PIEDMONT, ITALY
ORGANIC LEMONADE: HOMEMADE
ORGANIC COFFEE FROM MONMOUTH
COFFEE COMPANY, LONDON
ORANGE & APPLE JUICES SOURCED ACCORDING
TO MARKET AVAILABILITY



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A 10% DISCRETIONARY SERVICE CHARGE
WILL BE ADDED TO YOUR BILL

THE PIZZA IS MADE FROM SLOW-RISING SOVRODOUGH
(MINIMUM 20 HOURS) AND IS BAKED IN A
WOOD BURNING 'SUFAC' BAKEN OVEN MADE IN NAPLES
BY A SPECIALISED ARTISAN. THIS OVEN PRODUCES
A HEAT OF ABOUT 500°C (930°F).
THE SLOW LEVITATION AND EAST-COOKING PROCESS
LOCK IN THE FLOUR'S NATURAL AROMA AND MOISTURE
GIVING A SOFT AND EASILY DIGESTIBLE CRUST.
AS A RESULT, THE EDGE (CORNICIONE) IS EXCELLENT
AND SHOULDN'T BE DISCARDED.
THIS SYSTEM WAS ORIGINALLY DEVELOPED BY
THE GREEK SETTLERS WHO, IN THE 5TH CENTURY BC,
FOUNDED NEAPOLIS (NEW TOWN). THEY ADAPTED
A PRE-EXISTING BAKING TRADITION TO DEVELOP THIS
NEW 'PITA', WHICH THROUGH EXPERIMENTATION,
LUCK AND LINGUISTIC DISTORTIONS, BECAME PIZZA.
THIS RECIPE HAS BEEN DEVELOPED UNDER
THE LEADING LIGHT OF MARCO PARENTE