

PIZZAS

①

TOMATO, GARLIC & OREGANO
£4.95

②

TOMATO, MOZZARELLA, BASIL
£6.40

③

WILD BROCCOLI, MOZZARELLA, GLOUCESTER
OLD SPOT HAND SLICED SAUSAGE (No tomato)
£7.35

④

GLOUCESTER OLD SPOT HAM (Home Cured),
MOZZARELLA, BUFFALO RICOTTA, WILD MUSHROOMS
(Little tomato) £7.35

⑤

TOMATO, GARLIC, OREGANO, CAPERS, OLIVES*,
ANCHOVIES & MOZZARELLA £7.25

⑥

TOMATO, CURED ORGANIC CHORIZO (Dry & semi-dry)
& MOZZARELLA £7.55

EXTRA TOPPINGS FROM £0.50 TO £1.75

SALAD

MIXED LEAF SALAD £2.45
with alfalfa sprouts, Franco's dressing

FRANCO & CANTARELLI GRANA, OLIVES* & MIXED LEAVES £3.55

*please watch out for the very occasional olive stone

FRANCO MANCA

SOVRODOUGH PIZZA



Our pizza is made from slow-rising sourdough and is baked in a wood burning oven at 500°C (900°F). The slow levitation and blast 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 and Giuseppe Mascoli.

DRINKS

TENUTE NORMANNO'S ORGANIC WINES

Indigenous Sicilian varieties.

BIANCO (Catarratto)

ROSSO Unfiltered (Nero d'Avola)
750ml £15.50, 175ml £4.15

CARLINDEPAOLO'S REGINA DI FIORI

No chemical pesticides, herbicides or fertilisers.

BIANCO (Cortese, Favorita & Arneis)

ROSSO (Dolcetto, Barbera & Croatina)
750ml £16.50, 175ml £4.25

FRANCESCO CIRELLI'S ORGANIC FARM

BIANCO (Trebbiano d'Abruzzo)

ROSÉ (Montepulciano)

ROSSO (Montepulciano)
750ml £18.50, 175ml £4.60

BUBBLES FROM FOLICELLO

Metodo ancestrale, organic, biodynamic,
so guilt free indulging.

BIANCO (Pignoletto, Montu & Trebbiano)

LAMBRUSCO (Grasparossa di Castelvetro)
750ml £20.00, 175ml £5.25

BEERS

NO LOGO Craft Brewed

Lager 330ml £3.45

Pale Ale 330ml £3.45

CIDER

NO LOGO Medium Dry

330ml £3.45

SOFT DRINKS

Organic lemonade 250ml £2.20

Orange or apple juice (English) 250ml £2.55

Ferrarelle Naturally Sparkling Water 500ml £2.00

Filtered water free of charge

Espresso Gianni Frasi flame roasted beans £1.60

For information on allergens please just ask

ALL TIPS GO TO THE STAFF



MENU NOTES

SOME VEGETABLES YOU ARE LIKELY TO SEE
IN OUR SPECIALS:

FRIARIELLI

Wild broccoli is a mineral vegetable with strong
flavours of iron and a pleasant bitter aftertaste.

WILD MUSHROOMS

These will vary according to availability,
Chanterelle, Pied de mouton,
Trompette de la morte, etc.

ROMANESCO

Rich in Vitamin C, it is soft by
nature and requires minimal cooking.

TREVIGIANA

A classical winter red cooking salad with plenty
of flavor originally from the north east of Italy,
but also cultivated in the UK.

KALE

Brought to Britain by the Romans, high in Calcium
Beta, Carotenes & Vitamin C. Full flavoured.

ON YOUR PIZZA

MOZZARELLA - SOMERSET.

SOFT GOAT'S CURD - WHITE LAKE DAIRY.

STILTON - COLSTON BASSETT.

CURED CHORIZO - MARTINEZ SOMALO, LA RIOJA.

ORGANIC TOMATOES - SOUTH OF ITALY.

MEATS - GLOUCESTERSHIRE.

CURED MEAT - LANGHIRANO, EMILIA ROMAGNA.

WILD CAPERS - ANTONINO CARAVAGLIO, SALINA.

KALAMATA OLIVES - GREECE.

COFFEE PURE ARABICA, DOUBLE SELECTION

- BERRY AND BEANS - FLAME ROASTED BY GIANNI FRASI
IN FIFTY KILOS BATCHES. ONE MACHINE, ONE FAMILY,
FOUR GENERATIONS. PUTTING ESPRESSO BACK
ON THE SMALL MAP.

Special daily pizzas might contain ingredients
not mentioned in this menu.

SOME PEOPLE SAY...

"FRANCO MANCA'S PIZZAS ARE THE BEST
IN BRITAIN." William Skidelsky, The Observer

"TO UNDERSTAND HOW WONDROUS COOKING IN
A WOOD-BURNING OVEN CAN BE, TREAT YOURSELF
TO A PIZZA AT FRANCO MANCA IN BRIXTON, SOUTH
LONDON. HERE, PIZZA-MAKING HAS BEEN
ELEVATED TO AN ART FORM, AND THE CHARCOAL-FLECKED
MARGHERITAS THAT COME OUT OF THE INFERNO-LIKE
DEPTHS OF ITS OVENS ARE
REGULARLY VOTED THE BEST IN THE COUNTRY."
Tony Turnbull, The Times

"IF YOU ONLY EAT ONE PIZZA THIS YEAR, MAKE SURE
IT'S FRANCO MANCA" Tatler

FRANCO MANCA

at Brixton Market
www.francomanca.co.uk