

BITES

NOCELLARA GREEN OLIVES £2.35

BURRATA PUGLIESE mozzarella filled with cream £5.70

GARLIC BREAD £4.05 with mozzarella £4.95

SHARER PLATTER £7.95

Selection of langhirano's cured meat & wild pig fennel salami

PIZZAS

①

TOMATO, GARLIC & OREGANO £4.95

②

TOMATO, MOZZARELLA, BASIL £6.40

③

COURGETTES, BASIL, MOZZARELLA, BUFFALO RICOTTA, FRANCO & CANTARELLI GRANA (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

⑦

SPICY LAMB SAUSAGE, MOZZARELLA, BUFFALO RICOTTA, YELLOW PIENNOLO TOMATO, FRESH BASIL (No tomato) £8.25

EXTRA TOPPINGS From £0.50 to £1.75

HOMEMADE DIPS FOR YOUR CORNICIONE

Chilli, Seasonal Pesto or Stilton £1.25

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

CHECK THE BOARD FOR OUR DAILY SPECIALS

FRANCO MANCA

SOVRODOUGH PIZZA



POST PIZZA

TIRAMISÙ £3.95

LEMON ALMOND CAKE £3.95

CHOCOLATE HAZELNUT CAKE £3.95

ICE CREAM & SORBET ask your server £2.65/£3.65

Our pizza is made from slow rising sourdough and is baked in a wood burning oven at 500C (900F).

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 recipe has been developed under the leading light of Giuseppe Mascoli.

DRINKS

TENUTE NORMANNO'S ORGANIC WINES

Indigenous Sicilian varieties.

BIANCO (Catarratto)

ROSSO Unfiltered (Nero d'Avola)

750ml £15.50, 250ml £5.60, 175ml £4.25

CARLINDEPAOLO'S REGINA DI FIORI

No chemical pesticides, herbicides or fertilisers.

BIANCO (Cortese, Favorita & Arneis)

ROSSO (Dolcetto, Barbera & Croatina)

750ml £16.50, 250ml £5.95, 175ml £4.35

FRANCESCO CIRELLI'S ORGANIC FARM

BIANCO (Trebiano d'Abruzzo)

ROSSO (Montepulciano)

750ml £18.50, 250ml £6.65, 175ml £4.70

ROSATO (Nero d'Avola)

Unfiltered Sicilian wine, introduced for the Summer.

750ml £17.50, 250ml £6.45, 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 £3.65

Pale Ale 330ml £3.65

CIDER

NO LOGO Medium Dry

330ml £3.65

SOFT DRINKS

Organic lemonade 250ml £2.20

Orange or apple juice (English) 250ml £2.55

Ferrarelle naturally sparkling or still water 500ml £2.00

Espresso Gianni Frasi flame roasted beans £1.60

For information on allergens please just ask

ALL TIPS GO TO THE STAFF

PTO

for more information about our ingredients



MENU NOTES

SOME VEGETABLES YOU ARE LIKELY TO SEE
IN OUR SPECIALS:

TOMATOES

A summer fruit, we have a great selection of tomatoes for our daily specials; San Marzano Dell'Agro Sarnese-Nocerino D.O.P., Piennolo from Vesuvio D.O.P. and yellow tomatoes.

COURGETTES

We start again with Italian and Spanish in June and we will get a good crop of UK courgettes in September. Some flowers will also arrive intermittently.

RED & YELLOW PEPPERS

From Italy mostly, and some from UK in early September. These are sweet and scented.

AUBERGINE

If the season is ok again in August we will have some from the Isle of Wight.

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

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.

ARTICHOKES AND SPECIAL TOMATOES

- SAN NICOLA DEI MIRI, GRAGNANO, CAMPANIA.

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COFFEE PURE ARABICA, DOUBLE SELECTION

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

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