

BITES

Green olives [Nocellara] - £2.35

Chorizo bite - £2.55

Burrata pugliese - £5.70
[mozzarella filled with cream]

Garlic bread £4.05 with mozzarella - £4.95

Focaccia with coarse salt & rosemary
£3.45

Sharer platter
Selection of Langhirano's cured meat
& wild pig fennel salami
£7.95

PIZZAS

①

Tomato, garlic & oregano - £4.95

②

Tomato, mozzarella & basil - £6.40

③

Wild broccoli, mozzarella & Gloucester
old spot 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 chorizo [dry + semi-dry]
& mozzarella - £7.55

⑦

Spicy lamb sausage, mozzarella, buffalo
ricotta, yellow piennolo tomato & fresh
basil [light tomato base] - £8.25

CHECK THE BOARD FOR OUR DAILY SPECIALS

EXTRA TOPPINGS From £0.50 to £1.75

HOMEMADE DIPS FOR YOUR CORNICIONE

Chilli, Seasonal Pesto or Stilton - £1.25

FRANCO MANCA



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 founder Giuseppe Mascoli.

SALAD

SIDE

Mixed salad leaves, alfalfa
sprouts & Franco's dressing
£2.45

Mixed salad leaves, Franco
& Cantarelli Grana, olives*
& Franco's dressing
£3.55

*please watch out for the very
occasional olive stone

MAIN

Mixed salad leaves, roasted
butternut squash, dry San
Marzano tomatoes, walnuts,
artichokes, goat's curd
& Franco's dressing
£7.55

Mixed salad leaves, caramelised
red onions, roasted potatoes,
Gloucester old spot pancetta
& Franco's dressing
£7.65

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

WINE

A dedicated selection of natural handpicked
'sourdough' wines from all over Italy

ROSSO

Nero d'Avola - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50

Dolcetto - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50

Montepulciano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50

BIANCO

Catarratto - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50

Cortese - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50

Trebbiano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50

ROSATO

Nero d'Avola - Tenute Normanno
175ml £4.60 250ml £6.45 750ml £17.50

BUBBLES

Folicello's sparkling wine

Bianco or Rosso

175ml £5.25 750ml £20.00

BEER & CIDER - NO LOGO

Lager | Pale Ale | Medium Dry Cider

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

ALL TIPS GO TO STAFF

For information on allergens please just ask

PTO for more information about our ingredients

BITES

Green olives [Nocellara] - £2.35 **L**

Chorizo bite - £2.55

Burrata pugliese - £5.70 **I** **L**
[mozzarella filled with cream]

Garlic bread £4.05 with mozzarella - £4.95 **S** **I** **L**

Focaccia with coarse salt & rosemary **S** **L**
£3.45

Sharer platter **S** **I** **L**
Selection of Langhirano's cured meat
& wild pig fennel salami
£7.95

PIZZAS

①

Tomato, garlic & oregano - £4.95 **L**

②

Tomato, mozzarella & basil - £6.40 **L** **I**

③

Wild broccoli, mozzarella & Gloucester
old spot sausage [no tomato] - £7.35 **L** **I** **S**

④

Gloucester old spot ham [home cured],
mozzarella, buffalo ricotta & wild mushrooms
[little tomato] - £7.35 **L** **I**

⑤

Tomato, garlic, oregano, capers, olives*,
anchovies & mozzarella - £7.25 **L** **I** **S** **N**

⑥

Tomato, cured chorizo [dry + semi-dry]
& mozzarella - £7.55 **L** **I**

⑦

Spicy lamb sausage, mozzarella, buffalo
ricotta, yellow piennolo tomato & fresh
basil [light tomato base] - £8.25 **L** **I**

CHECK THE BOARD FOR OUR DAILY SPECIALS

EXTRA TOPPINGS From £0.50 to £1.75

HOMEMADE DIPS FOR YOUR CORNICIONE

Chilli **S**, Seasonal Pesto **N** or Stilton **I** £1.25

FRANCO MANCA

ALLERGEN KEY

- I** contains milk
- S** contains soya
- L** contains gluten
- F** contains fish
- S*** contains sulphites
- L** contains lupins
- C** contains crustaceans & molluscs
- M** contains mustard
- S*** contains sesame
- N** contains nuts
- O** contains eggs
- C** contains celery
- P** contains peanuts

Allergens listed here are intentionally included within products and recipes. Regrettably we cannot guarantee the total absence of allergens in any of our dishes, due to our working kitchens and the manufacturing environments at our Suppliers. It is therefore possible that traces may be found, please speak with a Manager for further information.

SALAD

SIDE

Mixed salad leaves, alfalfa
sprouts & Franco's dressing
£2.45 **S*** **M** **S*** **S** **N**

Mixed salad leaves, Franco
& Cantarelli Grana, olives*
& Franco's dressing
£3.55 **S*** **M** **S*** **S** **N** **I**

*please watch out for the very
occasional olive stone

MAIN

Mixed salad leaves, roasted
butternut squash, dry San
Marzano tomatoes, walnuts,
artichokes, goat's curd
& Franco's dressing
£7.55 **N** **S*** **M** **S** **S***

Mixed salad leaves, caramelised
red onions, roasted potatoes,
Gloucester old spot pancetta
& Franco's dressing
£7.65 **N** **S*** **M** **S** **I** **S***

POST PIZZA

Tiramisù
£3.95 **N** **L** **O** **I**

Lemon almond cake
£3.95 **N** **L** **O** **S** **I**

Chocolate hazelnut cake
£3.95 **N** **L** **O** **S** **I**

Ice cream & sorbet
ask your server £2.65/£3.65
N **I** **O** **S**

WINE

A dedicated selection of natural handpicked
'sourdough' wines from all over Italy

ROSSO

Nero d'Avola - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50 **S***

Dolcetto - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50 **S***

Montepulciano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50 **S***

BIANCO

Catarratto - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50 **S***

Cortese - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50 **S***

Trebbiano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50 **S***

ROSATO

Nero d'Avola - Tenute Normanno
175ml £4.60 250ml £6.45 750ml £17.50 **S***

BUBBLES

Folicello's sparkling wine
Bianco or Rosso
175ml £5.25 750ml £20.00 **S***

BEER & CIDER - NO LOGO

Lager **L** | Pale Ale **L** | Medium Dry Cider **S***
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

ALL TIPS GO TO STAFF

For information on allergens please just ask
PTO for more information about our ingredients



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.

ROMANESCO

Romanesco, also known as Roman Cauliflower, has a
crunchier texture and less assertive flavour, being
delicate and nutty. Rich in vitamin C.

RADICCHIO TREVISANO

A classic winter red cooking salad leaf with plenty
of flavour originally from the north east of Italy.

BUTTERNUT SQUASH

Butternut squash is a type of winter squash that grows on
a vine. It has a sweet, nutty taste similar to that of
a pumpkin. It is an excellent source of vitamin A
and vitamin C.

ESCAROLE

Escarole is a leafy green vegetable and member of the
chicory family. Sometimes called broad-leaved endive,
escarole has broad, curly green leaves and
a slightly bitter flavour.

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.

MEAT - GLOUCESTERSHIRE.

CURED MEAT - LANGHIRANO, EMILIA ROMAGNA.

WILD CAPERS - ANTONINO CARAVAGLIO, SALINA.

KALAMATA OLIVES - GREECE.

ARTICHOKES AND SPECIAL TOMATOES

- SAN NICOLA DEI MIRI, GRAGNANO, CAMPANIA.

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.

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

Artwork by Enzo Apicella