

BITES TO SHARE

- Green olives [Nocellara] - £2.35
Pizza bread with rosemary & sea salt - £3.45
Burrata Pugliese - £5.70
Garlic bread £4.05 with mozzarella - £4.95
Baked spicy lamb sausage with potatoes and mozzarella - £4.35
Baked aubergine parmigiana - £4.15
Platter of cured meat - £7.95

PIZZAS

- ①
Tomato, garlic & oregano - £5.00
- ②
Tomato, mozzarella & basil - £6.55
- ③
Dry San Marzano tomatoes, roasted potatoes & onions, mozzarella, Colston Bassett stilton and seasonal pesto [light tomato base] - £7.50
(add spicy lamb sausage or Gloucester old spot sausage for £1.75)
- ④
Gloucester old spot ham [home cured], mozzarella, ricotta & wild mushrooms [little tomato] - £7.50
- ⑤
Tomato, garlic, oregano, capers, olives*, Cantabrian anchovies*** & mozzarella - £7.55
- ⑥
Tomato, cured chorizo [Natural & Iberico] & mozzarella - £7.70

CREATED BY CHEF GIANFRANCO IERVOLINO

Pancetta, spiced butternut squash base, porcini mushrooms, roasted hazelnuts, mozzarella and Franco and Cantarelli Grana - £8.75
turn over for the full story

CHECK THE BOARD FOR OUR DAILY SPECIALS AND EXTRA TOPPINGS

DIPS FOR YOUR CORNICIONE

Chilli, Seasonal Pesto or Stilton - £1.25

VEGAN CHEESE

Available instead of mozzarella, or add as an extra topping - £1.60

GLUTEN FREE BASE

When available - £1.75

(Whilst we can't guarantee a 100% flour-free environment, our base is 100% gluten free. Check with your server about our toppings)

FRANCO MANCA



Our pizza is made from slow rising sourdough and is baked in our oven at 450C. 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.

SALADS

MAIN

Roasted butternut squash, artichokes, dry San Marzano tomatoes, goat's curd, walnuts**, alfalfa sprouts, mixed salad leaves & house dressing - £7.55

Lightly spiced chicken, crispy bacon, caramelised onions, alfalfa sprouts, Franco & Cantarelli Grana, mixed salad leaves & house dressing - £7.65

SIDE

Mixed salad leaves, alfalfa sprouts & house dressing - £2.45

Mixed salad leaves, Franco & Cantarelli Grana, olives* & house dressing - £3.55

*please watch out for the very occasional olive stone
**please watch out for the very occasional nutshell
***Please watch out for the occasional bone

ALL TIPS GO TO STAFF

For information on allergens please just ask
Run out of conversation? Turn over for some reading

COCKTAILS

Aperol Spritz, Negroni or Gin & Tonic £5.50

WINE

All of our wines follow the natural fermentation process. They're all Italian, and always organic and/or biodynamic.

ROSSO

Nero d'Avola - Tenute Normanno
175ml £4.50 250ml £5.95 750ml £16.50

Dolcetto - Carlindepaolo
175ml £4.60 250ml £6.30 750ml £17.50

Montepulciano - Francesco Cirelli
175ml £4.95 250ml £7.00 750ml £19.50

Perricone - Tenute Normanno
175ml £5.00 250ml £7.10 750ml £20.00

BIANCO

Catarratto - Tenute Normanno
175ml £4.50 250ml £5.95 750ml £16.50

Cortese - Carlindepaolo
175ml £4.60 250ml £6.30 750ml £17.50

Trebbiano - Francesco Cirelli
175ml £4.95 250ml £7.00 750ml £19.50

Insolia - Tenute Normanno
175ml £5.00 250ml £7.10 750ml £20.00

ROSATO

Nero d'Avola - Tenute Normanno
175ml £4.85 250ml £6.80 750ml £18.50

BUBBLES

Folicello's sparkling wine
Bianco or Rosso
175ml £5.50 750ml £21.00

BEER - NO LOGO

Lager | Pale Ale
330ml £3.85

SOFT DRINKS

Organic lemonade 250ml £2.30
Green Cola (no sugar, no aspartame) 250ml £2.75
Orange, apple or cranberry juice 250ml £2.65
Ferrarelle naturally sparkling or still water 500ml £2.15
Espresso Gianni Frasi flame roasted beans £1.75



SLOW FAST FOOD

Good food takes time. That's why, since opening our first pizzeria in Brixton Market in 2008, we've championed slow-rising sourdough pizza and properly sourced, small supplier, seasonal ingredients. When you eat at Franco Manca, you support people working close to the land.

Small farms = Big taste

It's good to know where the things on your plate come from.

No. 7 PIZZA

Gianfranco Iervolino is one of the true masters of Neapolitan pizza and runs Pomigliano d'Arco's famous pizzeria 450 Gradi (meaning 450 degrees). In collaboration with Ferrarelle naturally sparkling water, Gianfranco has crafted our new no.7. Championing seasonal ingredients from his spiritual home of Campania this is Autumn - pizza shaped.



To find out more about Gianfranco and Ferrarelle, please visit our website.

MEMORISE EVERYTHING. THERE MIGHT BE A TEST.

THE DOUGH

Our dough is made fresh on site every day from a 15th Century starter and fermented for 20 hours. Our flour *0* is 100% Italian and comes from near Bologna. The same family have farmed here since 1895.

MEATS

We serve prosciutto from Langhirano 30 months cured, capocollo and wild pig fennel salami from Tuscany, wild boar mortadella and wild boar salami from Umbria.

CAPERS

Our capers are picked by Antonio Caravaglio on the tiny Italian island of Salina.

CHORIZO IBERICO

Our chorizo is made by Martinez Somalo in the La Rioja region of Spain. It's made with Pata Negra pork indigenous to the Iberian peninsula, it's sweeter, nuttier, more intense and rich in flavour.

THE CHEESE

We made our mozzarella before we made our first oven, bringing our friend Albino Scalzitti over to Somerset from the southern Italian Appennines in 2008.

THE ANCHOVIES

The best we've tasted. We always add these to your pizza after we've cooked it.

TOMATOES

Tomatoes matter. Our tomato base is organic from Campania, our red and yellow piennolo tomatoes come from the volcanic area of Vesuvio (Naples, Campania) and San Marzano from Dell' Argo Sarnese-Nocerino D.O.P.

THE COFFEE

Pure Arabica, double selection - berry and beans - and flame roasted in 50kg batches by the Frasi family in Verona.

THE WINE

Always Italian. Always natural, organic and/or biodynamic. Our growers are committed to looking after the land, keeping it intact for future generations.

THE LEMONADE

Made by us, from organic Sicilian lemons.

GREEN COLA

Green Cola is the best diet cola we've tasted. We have never served cola before, but we finally found one we love. It uses more natural ingredients and has no sugar, no aspartame, no phosphoric acid, and natural caffeine from green coffee beans.

Please get in touch if you want to talk more about our menu and ingredients. With our changing specials board we always have room to try out and introduce suppliers that you think share our ethos.








www.francomanca.co.uk

askus@francomanca.co.uk











 @francomancapizz  @FrancoMancaPizz  @FrancoMancaPizza

Artwork by Enzo Apicella


BITES TO SHARE

- Green olives [Nocellara] - £2.35 **L**
- Pizza bread with rosemary & sea salt - £3.45 **S** 
- Burrata Pugliese - £5.70 **I**   
- Garlic bread £4.05 with mozzarella - £4.95 **S** **I** 
- Baked spicy lamb sausage with potatoes and mozzarella - £4.35 **I** 
- Baked aubergine parmigiana - £4.15 **I**
- Platter of cured meat - £7.95 **S** **I** 

PIZZAS

- 1**
Tomato, garlic & oregano - £5.00 
- 2**
Tomato, mozzarella & basil - £6.55  **I**
- 3**
Dry San Marzano tomatoes, roasted potatoes & onions, mozzarella, Colston Bassett stilton and seasonal pesto [light tomato base] - £7.50  **I**   **N**
(add spicy lamb sausage or Gloucester old spot sausage for £1.75)
- 4**
Gloucester old spot ham [home cured], mozzarella, ricotta & wild mushrooms [little tomato] - £7.50  **I**
- 5**
Tomato, garlic, oregano, capers, olives*, Cantabrian anchovies*** & mozzarella - £7.55  **I**  
- 6**
Tomato, cured chorizo [Natural & Iberico] & mozzarella - £7.70  **I**

CREATED BY CHEF GIANFRANCO IERVOLINO

Pancetta, spiced butternut squash base, porcini mushrooms, roasted hazelnuts, mozzarella and Franco and Cantarelli Grana - £8.75  **I** **N**
turn over for the full story

CHECK THE BOARD FOR OUR DAILY SPECIALS AND EXTRA TOPPING

DIPS FOR YOUR CORNICIONE

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

VEGAN CHEESE

Available instead of mozzarella, or add as an extra topping - £1.60






GLUTEN FREE BASE

When available - £1.75 **M** **S**

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FRANCO MANCA

ALLERGEN KEY

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

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.

SALADS

MAIN

Roasted butternut squash, artichokes, dry San Marzano tomatoes, goat's curd, walnuts**, alfalfa sprouts, mixed salad leaves & house dressing - £7.55

N  **M** **S** **I** 

Lightly spiced chicken, crispy bacon, caramelised onions, alfalfa sprouts, Franco & Cantarelli Grana, mixed salad leaves & house dressing - £7.65

N  **M** **S** **I** 

SIDE

Mixed salad leaves, alfalfa sprouts & house dressing - £2.45

 **M**  **S** **N**

Mixed salad leaves, Franco & Cantarelli Grana, olives* & house dressing - £3.55

 **M**  **S** **N** **I**

POST PIZZA

Tiramisù
£3.95 **N**   **I**

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

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

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


COCKTAILS


Aperol Spritz **L** , Negroni **N**  or Gin **N** & Tonic £5.50


WINE


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