

## BITES TO SHARE

Green olives [Nocellara] - £2.35

Pizza bread with rosemary & sea salt - £3.45

Buffalo mozzarella or Burrata Pugliese - £5.75

Garlic bread £4.05 with mozzarella - £4.95

British bresaola with wild mizuna leaves & lemon dressing - £5.00

Baked spicy lamb sausage with potatoes & mozzarella - £4.35

Aubergine parmigiana - £4.15

Platter of cured meat - £7.95

## PIZZAS

①

Tomato, garlic, basil & oregano - £5.00

②

Tomato, mozzarella & basil - £6.75

③

Roasted courgettes, ricotta, mozzarella, yellow tomatoes from Vesuvio & fresh mint leaves [no tomato base] - £7.95

④

Roasted cured ham, mozzarella, ricotta & wild mushrooms [little tomato] - £7.95

⑤

Tomato, garlic, oregano, capers, olives\*, Cantabrian anchovies\*\*\* & mozzarella - £8.00

⑥

Tomato, cured chorizo [Natural & Iberico] & mozzarella - £8.25

⑦

### CREATED BY ROY CACERES

Lightly spiced Ventricina salami, green peppers from Vesuvio, mozzarella, wild mizuna & rocket leaves and a roasted baby plum tomato & spicy n'duja drizzle [no tomato base] - £9.00

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 - £2.00

(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 - £7.95

Lightly spiced chicken, crispy bacon, caramelised onions, alfalfa sprouts, Franco & Cantarelli Grana, mixed salad leaves & house dressing - £7.95

Roasted courgettes, yellow and red peppers, goat's curd, baby plum tomatoes, alfalfa sprouts, mixed salad leaves, Kalamata black olives\*, mint & olive oil and balsamic vinegar - £7.95

### SIDE

Mixed salad leaves, alfalfa sprouts, baby plum tomatoes & house dressing - £2.95

Mixed salad leaves, Franco & Cantarelli Grana, baby plum tomatoes, olives\* & house dressing - £3.95

\*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

翻页可用微信扫码获取本店中文菜单

## COCKTAILS

Aperol Spritz, Negroni, Negroni sbagliato 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

### BIANCO

Insolia - 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

### ROSATO

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

### BUBBLES

Organic Prosecco  
175ml £6.00 750ml £23.00

## BEER - NO LOGO

Lager | Pale Ale | Medium Dry Cider  
330ml £3.85

No Alcohol Beer 330ml £3.50

## SOFT DRINKS

Organic lemonade 250ml £2.30

Green Cola (no sugar, no aspartame) 250ml £2.75

Orange or apple juice 250ml £2.65

Ferrarelle naturally sparkling or still water 500ml £2.15

Espresso Gianni Frasi flame roasted beans £1.75

Cappuccino or latte £2.10, Flat white £2.60



## 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 food on your plate comes from.

### No. 7 PIZZA

Roy Caceres likes to create dishes which create intense sensations and emotions for those who eat them. Born in Colombia, he moved to Rome, where he runs his michelin star restaurant, Metamorfosi.

Working with Ferrarelle naturally sparkling water, he has created our latest No.7 pizza, designed to be both spicy and fresh. The slightly spicy Ventricina & N'duja bring the spice, whilst the herbs bring fresh seasoning.



To find out more about Roy and Ferrarelle, scan the QR code using the camera on your phone to read our blog.

## 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 cured Prosciutto Toscano DOP, capocollo and wild fennel salami IGP from Tuscany and wild boar mortadella from Umbria. We also have free range spicy N'duja from Calabria, lightly spiced Ventricina salami from Veneto, and British bresaola from Cobble Lane. Our free range sausages are from the Yorkshire Dales.

### 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.

### CAPERS

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

### 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.

### CANTABRIAN 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 from 100% organic agriculture and 100% Italian. Our red piennolo D.O.P tomatoes and yellow 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.

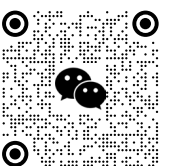
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Artwork by Enzo Apicella

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## BITES TO SHARE

- Green olives [Nocellara] - £2.35 **L**
- Pizza bread with rosemary & sea salt - £3.45 **S** **L**
- Buffalo mozzarella or Burrata Pugliese - £5.75 **L** **S** **T**
- Garlic bread £4.05 **S** **L** **T** **A**
- Garlic bread with mozzarella - £4.95 **S** **L** **T** **A**
- British bresaola with wild mizuna leaves & lemon dressing - £5.00 **L**
- Baked spicy lamb sausage with potatoes & mozzarella - £4.35 **L** **T** **A**
- Aubergine parmigiana - £4.15 **L** **T**
- Platter of cured meat - £7.95 **S** **L** **T**

## PIZZAS

- ①  
Tomato, garlic, basil & oregano - £5.00 **L** **S** **T** **A**
- ②  
Tomato, mozzarella & basil - £6.75 **L** **S** **T**
- ③  
Roasted courgettes, ricotta, mozzarella, yellow tomatoes from Vesuvio & fresh mint leaves [no tomato base] - £7.95 **L** **S** **T**
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Roasted cured ham, mozzarella, ricotta & wild mushrooms [little tomato] - £7.95 **L** **S** **T**
- ⑤  
Tomato, garlic, oregano, capers, olives\*, Cantabrian anchovies\*\*\* & mozzarella - £8.00 **L** **S** **T** **A**
- ⑥  
Tomato, cured chorizo [Natural & Iberico] & mozzarella - £8.25 **L** **S** **T** **A**

### CREATED BY ROY CACERES

Lightly spiced Venticina salami, green peppers from Vesuvio, mozzarella, wild mizuna & rocket leaves and a roasted baby plum tomato & spicy n'duja drizzle [no tomato base] - £9.00



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### DIPS FOR YOUR CORNICIONE

Chilli **T** **A** **L**, Seasonal Pesto **A** **N** **L** or Stilton **L** £1.25

### VEGAN CHEESE

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

### GLUTEN FREE BASE

When available - £2.00

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# FRANCO MANCA

## ALLERGEN KEY

- L** contains milk
- S** contains soya
- L** contains gluten
- F** contains fish
- \*** contains sulphites
- L** contains lupins
- C** contains crustaceans & molluscs
- M** contains mustard
- S** contains sesame
- N** contains nuts
- E** contains eggs
- C** contains celery
- P** contains peanuts
- T** contains tomato
- A** contains allium

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

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## POST PIZZA

Tiramisù  
£3.95 **N** **L** **E** **L**

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

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

Ice cream £2.65/£3.65 **L** **E**

Sorbet £2.65/£3.65

## COCKTAILS

Aperol Spritz **\***, Negroni **\***, Negroni sbagliato **\***  
or Gin & Tonic £5.50

## WINE

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