



# FRANCO MANCA



## BITES TO START

Nocellara green olives £2.30 VG

Pizza bread, salt & rosemary  
£3.40 VG

Buffalo mozzarella  
or Burrata £5.70 V

Garlic bread £4.00 VG

Garlic bread & mozzarella  
£5.15 V

Free range spicy lamb sausage,  
potatoes, organic tomato &  
British mozzarella £4.30

Aubergine parmigiana £4.10 V

British bresaola with wild  
rocket & lemon dressing £4.95

## SIDE SALADS

Mixed leaves, cucumber,  
dry San Marzano tomatoes  
& house dressing £2.95 V

Mixed leaves, cucumber,  
Kalamata black olives,  
dry San Marzano tomatoes,  
Franco & Cantarelli Grana  
& house dressing £3.90 V OS

## MAIN SALADS

Roasted butternut squash,  
artichokes, dry San Marzano  
tomatoes, goat's curd,  
walnuts, mixed leaves  
& house dressing  
£7.95 V

Lightly spiced chicken, crispy  
bacon, caramelised red onions,  
Franco & Cantarelli Grana,  
mixed leaves & house dressing  
£7.95 BN

## SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

### CHECK THE BOARD FOR OUR PIZZA SPECIALS

①

Organic tomato, garlic, basil & oregano £5.20 VG

②

Organic tomato, British mozzarella & basil £6.80 V  
(choose buffalo mozzarella instead for £2.35) V

③

Dry San Marzano tomatoes, roasted potatoes & onions,  
British mozzarella, Colston Bassett stilton and  
seasonal pesto [light tomato base] £7.95 V  
(add free range spicy lamb sausage or Yorkshire fennel sausage for £1.85)

④

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

⑤

Organic tomato, garlic, oregano, capers, Kalamata black  
olives, Cantabrian anchovies & British mozzarella £8.00 OS BN

⑥

Organic tomato, cured chorizo [Natural & Iberico]  
& British mozzarella £8.25

⑦

Traditional Neapolitan pork salami, wild broccoli,  
San Marzano tomato DOP and British mozzarella £8.95

### EXTRA TOPPINGS AVAILABLE - SEE BOARD

Choose buffalo mozzarella instead on any pizza for £2.35 V

## DIPS

Scotch bonnet chilli [VG], watercress pesto [V] or  
Colston Bassett stilton £1.25 each

## BEER & CIDER

No Logo Lager or Pale Ale  
330ml £4.05

No Logo Medium Dry Cider  
330ml £4.05

No Alcohol Beer 330ml £3.70

Guest Beer  
Enzo Seven Ingredient Lager  
330ml £4.20

## COCKTAILS

Aperol Spritz £5.80

Negroni £5.80

Negroni Sbagliato £5.80

Gin & Tonic £5.80

## SOFT DRINKS

Organic lemonade 250ml £2.40

Orange or Apple juice  
250ml £2.80

Sparkling or still water  
500ml £2.25

Coke 330ml £3.00

Diet Coke or Coke Zero 330ml £2.90

PLEASE ASK YOUR SERVER  
ABOUT ALLERGENS EACH TIME  
YOU ORDER AS RECIPES AND  
INGREDIENTS MAY CHANGE

VG - Vegan

V - Vegetarian

OS - May contain olive stones

BN - May contain bones

## WINE

All our wines are Italian,  
vegan, organic and/or  
biodynamic, drawn from  
Piedmont, Abruzzo and  
Sicily. They follow a natural  
fermentation process.

175ml | 250ml | 750ml

### ROSSO

Nero d'Avola: Tenute Normanno  
£4.75 | £6.30 | £17.50

Dolcetto: Carlindepaolo  
£4.85 | £6.65 | £18.50

Montepulciano: Francesco Cirelli  
£5.20 | £7.35 | £20.50

### BIANCO

Insolia: Tenute Normanno  
£4.75 | £6.30 | £17.50

Cortese: Carlindepaolo  
£4.85 | £6.65 | £18.50

Trebbiano: Francesco Cirelli  
£5.20 | £7.35 | £20.50

### ROSATO

Nero d'Avola: Tenute Normanno  
£5.10 | £7.15 | £19.50

### BUBBLES

175ml | 750ml

Organic Prosecco  
£6.25 | £24.00

ALL TIPS GO TO STAFF

## POST PIZZA

Affogato £2.95 V

Lemon almond cake £3.90 V

Chocolate & hazelnut cake £3.90 V

Tiramisù £3.90 V

Sfogliatella & any coffee £2.95

### ICE CREAM

Vanilla or chocolate V  
Single £2.65 | Double £3.60

### SORBET

Raspberry VG or lemon V  
Single £2.65 | Double £3.60

Add limoncello £1.65

### DIGESTIFS

Grappa or Limoncello £2.35

## COFFEE

Gianni Frasi flame roasted beans

### Espresso

Single £1.85 | Double £2.20

### Macchiato

Single £1.90 | Double £2.75

Cappuccino or Latte £2.20

Flat white £2.75

Americano £1.90

Fresh mint tea £1.60

English breakfast tea £1.90

VEGAN CHEESE Instead of mozzarella, or 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]

IT'S GOOD TO KNOW WHERE THE FOOD ON YOUR PLATE COMES FROM. TURN OVER FOR SOME READING

## ON YOUR PLATE

### DOUGH

Made fresh on site every day and fermented for 20 hours from an 18th Century starter.

Flour is 100% Italian and comes from the Pivetti family near Bologna who have farmed there since 1895.

### TOMATOES

Our tomato base is 100% organic agriculture and 100% Italian.

Red Piennolo DOP tomatoes and yellow tomatoes from the volcanic area of Vesuvio.

San Marzano tomatoes from Dell'Agro Sarnese-Nocerino DOP.

### MEATS

Cured Prosciutto, Capocollo and wild fennel salami from Tuscany with DOP or IGP designation.

Lightly spiced Ventricina salami, pancetta from Veneto and free range spicy N'duja from Spilinga Calabria.

Chorizo made with Iberian Pata Negra from La Rioja.

Free range pork & fennel sausage and spicy lamb sausage from the Yorkshire Dales.

British Bresaola from London's Cobble Lane.

### CHEESES

Mozzarella made in Somerset by Franco Manca with our friend Albino Scalzitti from the southern Italian Apennines. Our milk comes from Somerset and Cheshire.

Stilton made in Colston Bassett.

Additional cheeses include British ricotta, White Lake goat's cheese, Montgomery's Oglefield, and Franco & Cantarelli Vegetarian Grana.

### EXTRAS

Cantabrian anchovies caught in seine nets by Arroyabe in the Bay of Biscay.

Wild Garlic Pesto picked and made by Franco Manca chefs each spring.

### NO. 7 PIZZA

Enzo Coccia is a master chef whose famous La Notizia 94 was the first pizzeria to be recognised by the Michelin Guide. Inspired by the food of Naples, his No.7 features wild broccoli from the Campania region, and traditional Neapolitan pork salami.



To find out more scan the QR code on your phone camera.



# FRANCO MANCA

## SOURDOUGH PIZZA

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 guiding light of founder Giuseppe Mascoli.

## IN YOUR GLASS

### WINE

Wines are always Italian, drawn from Piedmont, Abruzzo and Sicily.

They are natural, organic (free from pesticides, fungicides and fertilizers) and/or biodynamic and vegan friendly.

They are harvested by hand by growers who are committed to looking after the land for future generations.

### SOFT DRINKS

Lemonade made by Franco Manca with organic Sicilian lemons.

### BEER

No Logo beer brewed by Shepherd Neame for Franco Manca.

We support local beers in many of our pizzerias. If you have one you'd like to see here, let us know.

### SEVEN INGREDIENT LAGER

Our Enzo beer is named after our friend, the late great illustrator Enzo Apicella. From his original illustrations in our first Brixton pizzeria, we continue celebrating his legacy today via The Enzo Project. Read more about it on our website.

### COFFEE

Coffee is pure Arabica, double selection (berry & beans) and flame roasted in 50kg batches by the Frasi family in Verona.



# FRANCO MANCA



- contains milk
- contains soya
- contains gluten
- contains fish
- contains sulphites

- contains lupins
- contains crustaceans & molluscs
- contains mustard
- contains sesame
- contains nuts

- contains eggs
- contains celery
- contains peanuts
- contains tomato
- contains allium

## BITES TO START

- Nocellara green olives £2.30 VG
- Pizza bread, salt & rosemary £3.40 VG
- Buffalo mozzarella or Burrata £5.70 V
- Garlic bread £4.00 VG
- Garlic bread & mozzarella £5.15 V
- Free range spicy lamb sausage, potatoes, organic tomato & British mozzarella £4.30
- Aubergine parmigiana £4.10 V
- British bresaola with wild mizuna leaves & lemon dressing £4.95

## SIDE SALADS

- Mixed leaves, cucumber, dry San Marzano tomatoes & house dressing £2.95 V
- Mixed leaves, Kalamata black olives, dry San Marzano tomatoes, cucumber, Franco & Cantarelli Grana & house dressing £3.90 V OS

## MAIN SALADS

- Roasted butternut squash, artichokes, dry San Marzano tomatoes, goat's curd, walnuts, mixed leaves & house dressing £7.95 V
- Lightly spiced chicken, crispy bacon, caramelised red onions, Franco & Cantarelli Grana, mixed leaves & house dressing £7.95 BN

## SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

### CHECK THE BOARD FOR OUR PIZZA SPECIALS

- 1 Organic tomato, garlic, basil & oregano £5.20 VG
- 2 Organic tomato, British mozzarella & basil £6.80 V   
(choose buffalo mozzarella instead for £2.35) V
- 3 Dry San Marzano tomatoes, roasted potatoes & onions, British mozzarella, Colston Bassett stilton and seasonal pesto [light tomato base] £8.45 V   
(add free range spicy lamb sausage or Yorkshire fennel sausage for £1.85)
- 4 Roasted cured ham, British mozzarella, ricotta & wild mushrooms [little tomato] £7.95
- 5 Organic tomato, garlic, oregano, capers, Kalamata black olives, Cantabrian anchovies & British mozzarella £8.00 OS BN
- 6 Organic tomato, cured chorizo [Natural & Iberico] & British mozzarella £8.25
- 7 Traditional Neapolitan pork salami, wild broccoli, San Marzano tomato DOP and British mozzarella £8.95

### EXTRA TOPPINGS AVAILABLE - SEE BOARD

Choose buffalo mozzarella instead on any pizza for £2.35 V

## DIPS

- Scotch bonnet chilli [VG] , watercress pesto [V]   
or Colston Bassett stilton £1.25 each

## BEER & CIDER

- No Logo Lager or Pale Ale 330ml £4.05
- No Logo Medium Dry Cider 330ml £4.05
- No Alcohol Beer 330ml £3.70
- Guest Beer Enzo Seven Ingredient Lager 330ml £4.20
- Aperol Spritz £5.80
- Negroni £5.80
- Negroni Sbagliato £5.80
- Gin & Tonic £5.80

## COCKTAILS

## SOFT DRINKS

- Organic lemonade 250ml £2.40
- Orange or Apple juice 250ml £2.80
- Sparkling or still water 500ml £2.25
- Coke 330ml £3.00
- Diet Coke or Coke Zero 330ml £2.90

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- Trebbiano: Francesco Cirelli £5.20 | £7.35 | £20.50

### ROSATO

- Nero d'Avola: Tenute Normanno £5.10 | £7.15 | £19.50

### BUBBLES

175ml | 750ml

- Organic Prosecco £6.25 | £24.00

ALL TIPS GO TO STAFF

## POST PIZZA

- Affogato £2.95 V
- Lemon almond cake £4.15 V
- Chocolate & hazelnut cake £3.90 V
- Tiramisù £3.90 V
- Sfogliatella & any coffee £2.95
- Vanilla or chocolate V   
Single £2.65 | Double £3.60

### ICE CREAM

### SORBET

- Raspberry VG or lemon V  
Single £2.65 | Double £3.60
- Add limoncello £1.65

### DIGESTIFS

- Grappa or Limoncello £2.35

## COFFEE

- Gianni Frasi flame roasted beans
- Espresso  
Single £1.85 | Double £2.20
- Macchiato  
Single £1.90 | Double £2.75
- Cappuccino or Latte £2.20
- Flat white £2.75
- Americano £1.90
- Fresh mint tea £1.60
- English breakfast tea £1.90

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