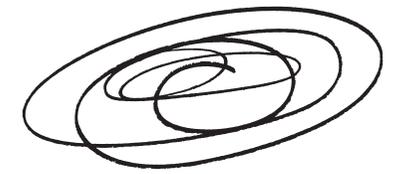


# FRANCO MANCA



## BITES TO START

Nocellara green olives  
£2.30 OS VG

Sourdough pizza bread,  
salt & rosemary  
£3.40 VG

Buffalo mozzarella on toasted  
sourdough pizza bread, baby  
plum tomatoes & wild rocket  
£5.70 V **NEW**

Burrata on toasted sourdough  
pizza bread, spicy 'nduja from  
Spilinga, roasted baby plum  
tomatoes & wild rocket  
£5.70 **NEW**

Garlic bread £4.00 VG

Garlic bread & mozzarella  
£5.15 V

## SIDE SALADS

Mixed leaves, cucumber,  
baby plum tomatoes &  
house dressing £2.95 V

Mixed leaves, cucumber,  
baby plum tomatoes,  
Kalamata black olives,  
Franco & Cantarelli Grana &  
house dressing £3.90 V OS

## MAIN SALADS

Roasted butternut squash,  
grilled artichokes,  
roasted baby plum tomatoes,  
hard goat's cheese, mixed  
leaves, roasted walnuts  
& house dressing  
£7.95 V **NEW**

British bresaola,  
roasted baby plum tomatoes,  
buffalo mozzarella, mixed  
leaves, hard goat's cheese  
& balsamic glaze  
£7.95 **NEW**

## 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

Roasted courgettes, ricotta, British mozzarella,  
roasted baby plum tomatoes and Franco &  
Cantarelli Grana [no tomato base] £7.95 V **NEW**  
(add free range spicy lamb sausage or free range 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 from Salina,  
Kalamata black olives, Cantabrian anchovies  
& British mozzarella £8.00 OS BN

⑥

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

⑦

Spicy 'nduja from Spilinga, buffalo mozzarella,  
yellow tomatoes from Vesuvio, organic tomato  
& fresh basil £8.95 **NEW**

### EXTRA TOPPINGS AVAILABLE - SEE BOARD

Choose buffalo mozzarella instead on any pizza for £2.35 V

## DIPS

Scotch bonnet chilli [VG], seasonal pesto [V],  
Garlic [VG] or spicy 'nduja £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

## SOFT DRINKS

Homemade 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

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.

## WINE

Our wines are all Italian and we work with suppliers from Piedmont, Abruzzo & Sicily who follow organic or biodynamic processes.

175ml | 250ml | 750ml

### ROSSO

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

### BIANCO

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

### BUBBLES

Organic Prosecco  
750ml £24.00

ALL TIPS GO TO STAFF

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

VEGAN CHEESE Instead of mozzarella, or as an extra topping £1.60

GLUTEN FREE BASE BY ANTONELLA - BOCCONCINI BAKERY £2.00 [Whilst we can't guarantee a 100% flour-free environment, our base is 100% gluten free]

## ON YOUR PLATE

### DOUGH

Made fresh on site every day and fermented for 24 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 meats - Prosciutto crudo, Sardinian coppa (cured pork) and fennel salami are masterpieces from an ancient Sardinian recipe and art of making cured meat. Sourced from a small family supplier on the Italian island of Sardinia.

Lightly spiced Ventricina salami, pancetta from Veneto and spicy 'nduja 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, Sardinian hard goat's cheese, Montgomery's Oglesfield, and Franco & Cantarelli Vegetarian Grana.

### EXTRAS

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

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

### VEGAN OPTIONS

Vegan pizza specials are available every day in all pizzerias or create your own by swapping or adding ingredients.

Vegan cheese is available instead of mozzarella for free or add as an extra topping for fl.60.

Our sorbet and wines are also vegan friendly.



# 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.

Your pizza will be cooked in a Gozney, one of the world's greatest ovens - in our opinion.

It cooks the perfect sourdough pizza in under 60 seconds. Fluffy inside, crispy outside, as it should be. You can even order one for home too.

## IN YOUR GLASS

### WINE

Our wines are all Italian and we work with suppliers from Piedmont, Abruzzo & Sicily who follow organic or biodynamic processes.

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

### SOFT DRINKS

Homemade Lemonade 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.

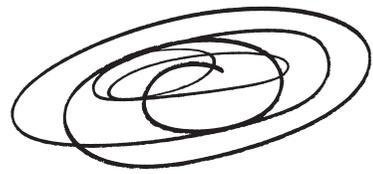
### COFFEE

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

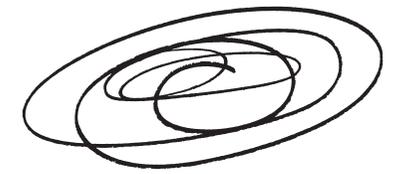
### GIFT CARDS & T-SHIRTS

Available to buy online, and can be redeemed in any of our pizzeria. Choose between a card sent in the post or via email.

Our pizzerias have featured artwork by our friend, the late, great Enzo Apicella (1922 -2018) since we opened in Brixton Market in 2008. To honour Enzo's legacy, we have also launched a limited edition range of T-shirts.



# FRANCO MANCA



## BITES TO START

Nocellara green olives  
£2.30 OS VG **L**

Sourdough pizza bread,  
salt & rosemary  
£3.40 VG **S**

Buffalo mozzarella on toasted  
sourdough pizza bread, baby  
plum tomatoes & wild rocket  
£5.70 V **I** **S** **T**

Burrata on toasted sourdough  
pizza bread, spicy 'nduja from  
Spilinga, roasted baby plum  
tomatoes & wild rocket  
£5.70 **I** **S** **T**

Garlic bread £4.00 VG  
**S** **T** **A**

Garlic bread & mozzarella  
£5.15 V **S** **I** **T** **A**

## SIDE SALADS

Mixed leaves, cucumber,  
baby plum tomatoes &  
house dressing £2.95 V  
**M** **S** **N** **T**

Mixed leaves, cucumber,  
baby plum tomatoes,  
Kalamata black olives,  
Franco & Cantarelli Grana &  
house dressing £3.90 V OS  
**M** **S** **N** **I** **T**

## MAIN SALADS

Roasted butternut squash,  
grilled artichokes,  
roasted baby plum tomatoes,  
hard goat's cheese, mixed  
leaves, roasted walnuts  
& house dressing £7.95 V  
**N** **M** **S** **I** **T**

British bresaola,  
roasted baby plum tomatoes,  
buffalo mozzarella, mixed  
leaves, hard goat's cheese  
& balsamic glaze £7.95  
**I** **T**

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

③

Roasted courgettes, ricotta, British mozzarella,  
roasted baby plum tomatoes and Franco &  
Cantarelli Grana [no tomato base] £7.95 V **I** **S** **T**  
(add free range spicy lamb sausage or free range Yorkshire fennel sausage for £1.85) **A**

④

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

⑤

Organic tomato, garlic, oregano, capers from Salina,  
Kalamata black olives, Cantabrian anchovies  
& British mozzarella £8.00 OS BN **I** **S** **T** **A**

⑥

Organic tomato, cured chorizo [Natural & Iberico]  
& British mozzarella £8.25 **I** **S** **T** **A**

⑦

Spicy 'nduja from Spilinga, buffalo mozzarella,  
yellow tomatoes from Vesuvio, organic tomato  
& fresh basil £8.95 **I** **S** **T**

### EXTRA TOPPINGS AVAILABLE - SEE BOARD

Choose buffalo mozzarella instead on any pizza for £2.35 V **I**

## DIPS

Scotch bonnet chilli [VG] **A** **T** , seasonal pesto [V] **I** **N** **A**,  
Garlic [VG] **A** or spicy 'nduja £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  
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## SOFT DRINKS

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