



FRANCO MANCA



BITES TO START

Nocellara green olives
£2.45 VG OS

Sourdough pizza bread,
salt & rosemary £3.65 VG

Buffalo mozzarella on
toasted sourdough pizza bread,
dry San Marzano tomatoes
& wild rocket £6.15 V **NEW**

Burrata on toasted
sourdough pizza bread,
spicy 'nduja from Spilinga,
roasted baby plum tomatoes
& wild rocket £6.15

Garlic bread £4.35 VG

Garlic bread & British
mozzarella £5.50 V

Free range spicy lamb sausage,
roasted potatoes cooked with
onions, organic tomato
& British mozzarella £4.75

Aubergine parmigiana £4.75 V

SIDE SALADS

Mixed leaves, cucumber,
dry San Marzano tomatoes &
house dressing £3.25 V

Mixed leaves, cucumber,
dry San Marzano tomatoes,
Kalamata black olives,
Franco & Cantarelli Grana &
house dressing £4.15 V OS

MAIN SALADS

Roasted butternut squash,
grilled artichokes,
roasted baby plum tomatoes,
hard goat's cheese, mixed
leaves, roasted walnuts
& house dressing
£8.50 V

British bresaola,
roasted baby plum tomatoes,
buffalo mozzarella, mixed
leaves, hard goat's cheese
& balsamic glaze £8.50

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 £5.55 VG

②

Organic tomato, British mozzarella & basil £7.25 V
(choose buffalo mozzarella instead for £2.35) V

③

Dry San Marzano tomatoes, roasted potatoes & onions,
British mozzarella, Colston Bassett stilton &
seasonal pesto [light tomato base] £8.50 V **NEW**
(add free range spicy lamb sausage or Yorkshire fennel sausage for £1.95)

④

Roasted cured ham, British mozzarella, ricotta
& wild mushrooms [little tomato] £8.50

⑤

Organic tomato, garlic, oregano, capers from Salina,
Kalamata black olives, Cantabrian anchovies
& British mozzarella £8.55 OS BN

⑥

Organic tomato, cured chorizo [Natural & Iberico]
& British mozzarella £8.85

⑦

Lightly smoked beechwood spicy salami, organic tomato,
British mozzarella, caramelised red onions, homemade
Franco's chilli oil & fresh basil £9.20 **NEW**

⑧

Genovese Neapolitan ragù (8 hour slow cooked beef and pork
in Montoro onion and white wine), organic tomato, British
mozzarella, roasted plum tomatoes & fresh basil £9.70 **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],
spicy 'nduja or Colston Bassett stilton £1.40 each

BEER & CIDER

No Logo Lager or Pale Ale
330ml £4.35

No Logo Medium Dry Cider
330ml £4.35

No Alcohol Beer
330ml £3.75

Guest Beer
Enzo Seven Ingredient Lager
330ml £4.50

COCKTAILS

Aperol Spritz £6.25

Negroni £6.25

Negroni Sbagliato £6.25

Gin & Tonic £6.25

SOFT DRINKS

Homemade organic lemonade
250ml £2.55

Orange or Apple juice
250ml £3.00

San Pellegrino sparkling
or Acqua Panna still water
500ml £2.50

Irn Bru
330ml £3.20

Coke
330ml £3.20

Diet Coke or Coke Zero
330ml £3.15

**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

- Spicy

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

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
£5.10 | £6.75 | £18.75

Dolcetto: Carlindepaolo
£5.20 | £7.10 | £19.75

Montepulciano: Francesco Cirelli
£5.55 | £7.85 | £21.95

BIANCO

Insolia: Tenute Normanno
£5.10 | £6.75 | £18.75

Cortese: Carlindepaolo
£5.20 | £7.10 | £19.75

Trebbiano: Francesco Cirelli
£5.55 | £7.85 | £21.95

ROSATO

Nero d'Avola: Tenute Normanno
£5.45 | £7.65 | £20.85

BUBBLES

175ml | 750ml

Organic Prosecco
£6.70 | £25.70

AN OPTIONAL 10% SERVICE

CHARGE WILL BE ADDED

TO YOUR BILL

POST PIZZA

Almond biscuit served
with any coffee £3.15 V

Affogato, vanilla ice cream with
an espresso shot £3.15 V

Lemon and almond cake with yoghurt
& mixed wild berries £4.30 V **NEW**

Chocolate and hazelnut cake with
vanilla ice cream £4.30 V

Tiramisù £4.30 V

ICE CREAM

Vanilla or chocolate V
Single £2.85 | Double £3.85

SORBET

Raspberry VG or lemon V
Single £2.85 | Double £3.85

Add limoncello £1.75

DIGESTIFS

Grappa or Limoncello £2.50

COFFEE

Gianni Frasi flame roasted beans

Espresso

Single £1.85 | Double £2.20

Macchiato

Single £1.90 | Double £2.75

Cappuccino or Latte £2.50

Flat white £2.95

Americano £1.90

Fresh mint tea £1.70

English breakfast tea £1.95

VIOLIFE VEGAN CHEESE Instead of mozzarella, or as an extra topping £1.70

GLUTEN FREE BASE BY ANTONELLA - BOCCONCINI BAKERY £2.15 [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 Venticina 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.

GENOVESE RAGÚ

The Genovese Neapolitan ragú is prepared following the traditional recipe from mamma Maria in Naples. It is a thick ragú, made with the onions from Montoro (a town in the Province of Avellino). It is left to cook gently over a low heat for 8 hours.

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. Violife vegan cheese is available instead of mozzarella for free or add as an extra topping for £1.70. 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.

COFFEE

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

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.

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
£2.45 VG OS **L**

Sourdough pizza bread,
salt & rosemary £3.65 VG **S** **L**

Buffalo mozzarella on
toasted sourdough pizza bread,
dry San Marzano tomatoes
& wild rocket £6.15 V
L **S** **T** **A**

Burrata on toasted sourdough pizza
bread, spicy 'nduja from Spilinga,
roasted baby plum tomatoes & wild
rocket £6.15 **L** **S** **T** **A**

Garlic bread £4.35 VG **S** **L** **T** **A**

Garlic bread & British mozzarella
£5.50 V **S** **L** **T** **A**

Free range spicy lamb sausage,
roasted potatoes cooked with
onions, organic tomato
& British mozzarella £4.75
L **S** **T** **A**

Aubergine parmigiana £4.75 V
L **O** **T**

SIDE SALADS

Mixed leaves, cucumber,
dry San Marzano tomatoes &
house dressing £3.25 V
M **S** **N** **T**

Mixed leaves, cucumber,
dry San Marzano tomatoes,
Kalamata black olives,
Franco & Cantarelli Grana &
house dressing £4.15 V OS
M **S** **N** **L** **T**

MAIN SALADS

Roasted butternut squash,
grilled artichokes,
roasted baby plum tomatoes,
hard goat's cheese, mixed
leaves, roasted walnuts
& house dressing £8.50 V
N **M** **S** **L** **T**

British bresaola,
roasted baby plum tomatoes,
buffalo mozzarella, mixed
leaves, hard goat's cheese
& balsamic glaze £8.50
L **S** **T**

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 £5.55 VG **L** **S** **T** **A**

2
Organic tomato, British mozzarella & basil £7.25 V **L** **S** **T**
(choose buffalo mozzarella instead for £2.35) V **L**

3
Dry San Marzano tomatoes, roasted potatoes & onions,
British mozzarella, Colston Bassett stilton & seasonal pesto
[light tomato base] £8.50 V **L** **S** **T** **N** **A** **O**
(add free range spicy lamb sausage or Yorkshire fennel sausage for £1.95) **A** **L**

4
Roasted cured ham, British mozzarella, ricotta
& wild mushrooms [little tomato] £8.50 **L** **S** **T**

5
Organic tomato, garlic, oregano, capers from Salina,
Kalamata black olives, Cantabrian anchovies
& British mozzarella £8.55 OS BN **L** **S** **T** **A**

6
Organic tomato, cured chorizo [Natural & Iberico]
& British mozzarella £8.85 **L** **S** **T** **A**

7
Lightly smoked beechwood spicy salami, organic tomato,
British mozzarella, caramelised red onions, homemade
Franco's chilli oil & fresh basil £9.20 **L** **S** **T** **A**

8
Genovese Neapolitan ragù (8 hour slow cooked beef and pork
in Montoro onion and white wine), organic tomato, British
mozzarella, roasted plum tomatoes & fresh basil £9.70
L **S** **T** **A** **C**

EXTRA TOPPINGS AVAILABLE - SEE BOARD

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

DIPS

Scotch bonnet chilli [VG] **A** **T** **S**, seasonal pesto [V] **L** **N** **A**,
Garlic [VG] **A** or spicy 'nduja, Colston Bassett stilton **L**
£1.40 each

BEER & CIDER

No Logo Lager or Pale Ale
330ml £4.35 **L**

No Logo Medium Dry Cider
330ml £4.35 **L**

No Alcohol Beer
330ml £3.75 **L**

Guest Beer
Enzo Seven Ingredient Lager
330ml £4.50 **L**

COCKTAILS

Aperol Spritz £6.25 **L**

Negroni £6.25 **L**

Negroni Sbagliato £6.25 **L**
Gin & Tonic £6.25

SOFT DRINKS

Homemade organic lemonade
250ml £2.55

Orange or Apple juice
250ml £3.00

San Pellegrino sparkling
or Acqua Panna still water
500ml £2.50

Irn Bru
330ml £3.20

Coke
330ml £3.20

Diet Coke or Coke Zero
330ml £3.15

**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
L - Spicy

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

- L** 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
- T** contains tomato
- A** contains allium

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
£5.10 | £6.75 | £18.75 **L**

Dolcetto: Carlindepaolo
£5.20 | £7.10 | £19.75 **L**

Montepulciano: Francesco Cirelli
£5.55 | £7.85 | £21.95 **L**

BIANCO

Insolia: Tenute Normanno
£5.10 | £6.75 | £18.75 **L**

Cortese: Carlindepaolo
£5.20 | £7.10 | £19.75 **L**

Trebbiano: Francesco Cirelli
£5.55 | £7.85 | £21.95 **L**

ROSATO

Nero d'Avola: Tenute Normanno
£5.45 | £7.65 | £20.85 **L**

BUBBLES

175ml | 750ml

Organic Prosecco
£6.70 | £25.70 **L**

AN OPTIONAL 10% SERVICE

CHARGE WILL BE ADDED

TO YOUR BILL

POST PIZZA

Almond biscuit served with
any coffee £3.15 V **N** **L** **S**

Affogato, vanilla ice cream with
an espresso shot £3.15 V **L** **O**

Lemon and almond cake with
yoghurt & mixed wild berries £4.30 V
N **L** **O** **S**

Chocolate & hazelnut cake £4.30 V
N **L** **O** **S**

Tiramisù £4.30 V

N **L** **O** **S**

ICE CREAM

Vanilla or chocolate V **L** **O**
Single £2.85 | Double £3.85

SORBET

Raspberry VG or lemon V
Single £2.85 | Double £3.85

Add limoncello £1.75

DIGESTIFS

Grappa or Limoncello £2.50

COFFEE

Gianni Frasi flame roasted beans

Espresso

Single £1.85 | Double £2.20

Macchiato

Single £1.90 | Double £2.75 **L**

Cappuccino or Latte £2.50 **L**

Flat white £2.95 **L**

Americano £1.90

Fresh mint tea £1.70

English breakfast tea £1.95