



# FRANCO MANCA



## BITES TO START

Nocellara green olives  
£2.75 [36kcal] VG OS

Sourdough pizza bread, salt & rosemary £3.95 [374kcal] VG

Buffalo mozzarella on toasted sourdough pizza bread, dry San Marzano tomatoes & wild rocket £6.95 [444kcal] V

Burrata on toasted sourdough pizza bread, spicy 'nduja from Spilinga, roasted baby plum tomatoes & wild rocket £6.95 [572kcal]

Garlic bread with light tomato base £5.00 [384kcal] VG

Garlic bread with light tomato base & British mozzarella £6.00 [492kcal] V

Free range spicy lamb sausage, roasted potatoes cooked with onions, organic tomato & British mozzarella £5.50 [310kcal]

Aubergine parmigiana  
£5.50 [130kcal] V

## SIDE SALADS

Mixed leaves, cucumber, dry San Marzano tomatoes & house dressing £3.50 [84kcal] V

Mixed leaves, cucumber, dry San Marzano tomatoes, Kalamata black olives, Franco & Cantarelli Grana & house dressing £4.50 [264kcal] V OS

## MAIN SALADS

Roasted butternut squash, grilled artichokes, roasted baby plum tomatoes, hard goat's cheese, mixed leaves, roasted walnuts & house dressing £9.95 [419kcal] V

British bresaola, roasted baby plum tomatoes, buffalo mozzarella, mixed leaves, hard goat's cheese & balsamic glaze £9.95 [560kcal]

## 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 £5.95 [596kcal] VG

②

Organic tomato, British mozzarella & basil £7.85 [784kcal] V  
(choose buffalo mozzarella instead for £2.75 [268kcal]) V

③

Dry San Marzano tomatoes, roasted potatoes & onions, British mozzarella, Colston Bassett stilton & seasonal pesto [light tomato base] £8.75 [990kcal] V  
(add free range spicy lamb sausage [172 kcal] or Yorkshire fennel sausage for £2.50 [241kcal])

④

Roasted cured ham, British mozzarella, ricotta & wild mushrooms [little tomato] £9.35 [864kcal]

⑤

Organic tomato, garlic, oregano, capers from Salina, Kalamata black olives, Cantabrian anchovies & British mozzarella £9.65 [852kcal] OS BN

⑥

Organic tomato, cured chorizo [Natural & Iberico] & British mozzarella £9.85 [802kcal]

⑦

Lightly smoked beechwood spicy salami, organic tomato, British mozzarella, caramelised red onions, homemade Franco's chilli oil & fresh basil £9.95 [1011kcal]

⑧

BY CHEF FRANCESCO MAZZEI **NEW**

British mozzarella, Colston Bassett stilton, wilted spinach & roasted hazelnuts dressed with honey & 'nduja [no tomato] £10.25 [1093kcal]

### EXTRA TOPPINGS AVAILABLE - SEE BOARD

Choose buffalo mozzarella instead on any pizza for £2.75 [268kcal] V

## DIPS

Scotch bonnet chilli [158kcal] VG, seasonal pesto [254kcal] V, garlic [290kcal] VG, spicy 'nduja [261kcal] or Colston Bassett stilton [99kcal] £1.75 each

## BEER & CIDER

No Logo Lager or Pale Ale  
330ml £4.75

No Logo Medium Dry Cider  
330ml £4.75

No Alcohol Beer  
330ml £4.00 [73kcal]

Guest Beer  
Enzo Seven Ingredient Lager  
330ml £4.95

## COCKTAILS

Aperol Spritz £6.75

Negroni £6.75

Negroni Sbagliato £6.75

Gin & Tonic £6.75

## SOFT DRINKS

Homemade organic lemonade  
250ml £2.75 [56kcal]

Orange juice [85kcal]

Apple juice [80kcal]  
250ml £3.25

San Pellegrino sparkling  
or Acqua Panna still water  
500ml £3.00

Coke  
330ml £3.30 [139kcal]

Diet Coke or Coke Zero  
330ml £3.20 [1kcal]

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

175ml | 250ml | 750ml

### ROSSO

Nero d'Avola: Tenute Normanno  
£5.35 | £7.10 | £19.75

Dolcetto: Carlindepaolo  
£5.65 | £7.50 | £20.95

Montepulciano: Francesco Cirelli  
£6.35 | £8.50 | £23.95

### BIANCO

Insolia: Tenute Normanno  
£5.35 | £7.10 | £19.75

Cortese: Carlindepaolo  
£5.65 | £7.50 | £20.95

Trebbiano: Francesco Cirelli  
£6.35 | £8.50 | £23.95

### ROSATO

Nero d'Avola: Tenute Normanno  
£6.10 | £8.10 | £22.75

### BUBBLES

175ml | 750ml

Organic Prosecco  
£7.50 | £28.00

AN OPTIONAL 10% SERVICE  
CHARGE WILL BE ADDED  
TO YOUR BILL.

ADULTS NEED AROUND  
2000KCAL A DAY

## POST PIZZA

Affogato, vanilla ice cream  
with an espresso shot  
£4.00 [132kcal] V

Lemon and almond cake with  
yoghurt & mixed wild berries  
£4.65 [283kcal] V

Chocolate and hazelnut cake  
with vanilla ice cream  
£4.65 [521kcal] V

Homemade tiramisù  
£4.75 [400kcal] V

### ICE CREAM

Vanilla £2.95 [130kcal] V  
Double £4.00 [260kcal]

Chocolate £2.95 [132kcal] V  
Double £4.00 [264kcal]

### SORBET

Raspberry £2.95 [68kcal] VG  
Double £4.00 [136kcal]

Lemon £2.95 [86kcal] V  
Double £4.00 [172kcal]

Add limoncello £2.00

### DIGESTIFS

Grappa or Limoncello £2.95

## COFFEE

Gianni Frasi flame roasted beans  
(Oat milk available)

Espresso £1.95 [3kcal]  
Double £2.45 [6kcal]

Macchiato £2.00 [15kcal]  
Double £2.55 [30kcal]

Cappuccino £2.95 [54kcal]  
Latte £2.95 [67kcal]

Flat white £2.95 [67kcal]  
Americano £2.00 [4kcal]

Fresh mint tea £1.95 [8kcal]  
English breakfast tea £2.15 [2kcal]

## ON YOUR PLATE

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.

### FLOUR

Our flour is 100% Italian and 100% organic. It's made especially for us by the Pivetti family, using a unique blend of all-Italian grains. Their fields are protected and are at least 40 miles from any pollutants.

### TOMATOES

Our tomato base is made from 100% organic tomatoes from Campania. Our red Piennolo DOP tomatoes and yellow tomatoes are from the volcanic area of Vesuvio. The San Marzano tomatoes are from Dell'Agro Sarnese Nocerino DOP.

### CHEESES

Our selection of cheeses have been carefully chosen to provide the best taste and flavour. Our stilton is made in the English village of Colston Bassett. Additional cheeses include British ricotta, Sardinian hard goat's cheese and Franco & Cantarelli vegetarian Grana.

### MEAT

We have a variety of cured meats on our menu. Each one has its own story and is carefully selected. The prosciutto crudo, Sardinian coppa (cured pork) and wild fennel salami are masterpieces from an ancient Sardinian recipe and sourced from a small family on the island of Sardinia.

We also use spicy 'nduja from Spilinga Calabria, spiced Ventricina salami and pancetta from Veneto. Our chorizo is made with Iberian Pata Negra from La Rioja. Our free-range pork & fennel sausage and spicy lamb sausage are from the Yorkshire Dales and our British bresaola is sourced from London's Cobble Lane.

### VEGAN

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 £2.50.

Our sorbet and wines are also vegan friendly.



# FRANCO MANCA

## SOURDOUGH PIZZA

## OUR DOUGH

Our dough is made fresh on site every day and fermented for 24 hours from an 18th century starter. Your pizza might take minutes to devour, but it was hundreds of years in the making. We don't use any chemical yeast in our dough and it is baked in our oven at 450°C for one minute. The slow levitation and blast cooking process locks 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 our founder, Giuseppe Mascoli.

## IN YOUR GLASS

### WINE

All our wines are Italian, organically farmed, free from harmful pesticides and harvested by hand.

We work with suppliers from Piedmont, Abruzzo & Sicily who follow organic or biodynamic processes.

### SOFT DRINKS

Our lemonade is homemade with the finest 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 & CIDER

No Logo Lager, No Logo Pale Ale and our No Logo Cider are brewed exclusively for Franco Manca by Shepherd Neame in Kent.

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.

## NEW NO. 8 WITH CHEF FRANCESCO MAZZEI

Exclusively created for Franco Manca, the new no.8 pizza creates the perfect combination of sweet, sour and spicy with stilton, 'nduja, honey and spinach and is inspired by the colours of the Italian flag.

Calabrian-born Francesco Mazzei was raised with a passion for food, often in the family kitchen cooking and baking bread with his nonna and mamma.

Renowned for winning many awards, including the OMRI (Order of Merit of the Italian Republic) awarded by president Sergio Mattarella, Francesco has opened multiple restaurants inspired by southern Italian flavours from the coastal regions and islands off Italy.

Most famously, he was also responsible for bringing 'nduja to the UK, which he features on our new no.8.

# FRANCO MANCA

- I** contains milk
- S** contains soya
- G** contains gluten
- F** contains fish
- \*** 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

## BITES TO START

Nocellara green olives  
£2.75 [36kcal] VG OS **I**

Sourdough pizza bread, salt & rosemary £3.95 [374kcal] VG  
**S G M**

Buffalo mozzarella on toasted sourdough pizza bread, dry San Marzano tomatoes & wild rocket £6.95 [444kcal] V  
**I G S T M**

Burrata on toasted sourdough pizza bread, spicy 'nduja from Spilinga, roasted baby plum tomatoes & wild rocket £6.95 [572kcal]  
**I G S T M**

Garlic bread with light tomato base £5.00 [384kcal] VG  
**S G T A M**

Garlic bread with light tomato base & British mozzarella £6.00 [492kcal] V  
**S I G T A M**

Free range spicy lamb sausage, roasted potatoes cooked with onions, organic tomato & British mozzarella £5.50 [310kcal]  
**I G T A**

Aubergine parmigiana £5.50 [130kcal] V **I O T**

## SIDE SALADS

Mixed leaves, cucumber, dry San Marzano tomatoes & house dressing £3.50 [84kcal] V  
**G M S N T**

Mixed leaves, cucumber, dry San Marzano tomatoes, Kalamata black olives, Franco & Cantarelli Grana & house dressing £4.50 [264kcal] V OS  
**G M S N I T O**

## MAIN SALADS

Roasted butternut squash, grilled artichokes, roasted baby plum tomatoes, hard goat's cheese, mixed leaves, roasted walnuts & house dressing £9.95 [419kcal] V  
**N G M S I \* T**

British bresaola, roasted baby plum tomatoes, buffalo mozzarella, mixed leaves, hard goat's cheese & balsamic glaze £9.95 [560kcal] **I \* T**

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Organic tomato, garlic, basil & oregano £5.95 [596kcal] VG  
**I S T A M**

**2**  
Organic tomato, British mozzarella & basil £7.85 [784kcal] V  
**I S T M**  
(choose buffalo mozzarella instead for £2.75 [268kcal]) V **I**

**3**  
Dry San Marzano tomatoes, roasted potatoes & onions, British mozzarella, Colston Bassett stilton & seasonal pesto [light tomato base] £8.75 [990kcal] V  
**I S T \* N A O M**  
(add free range spicy lamb sausage [172 kcal] or Yorkshire fennel sausage for £2.50 [241kcal]) **A G**

**4**  
Roasted cured ham, British mozzarella, ricotta & wild mushrooms [little tomato] £9.35 [864kcal]  
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**5**  
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**I G \* S T A M**

**6**  
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**I S T A M**

**7**  
Lightly smoked beechwood spicy salami, organic tomato, British mozzarella, caramelised red onions, homemade Franco's chilli oil & fresh basil £9.95 [1011kcal]  
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British mozzarella, Colston Bassett stilton, wilted spinach & roasted hazelnuts dressed with honey & 'nduja [no tomato] £10.25 [1093kcal]  
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330ml £4.75 **G**

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Guest Beer  
Enzo Seven Ingredient Lager  
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Negroni £6.75 **\***

Negroni Sbagliato £6.75 **\***

Gin & Tonic £6.75

## SOFT DRINKS

Homemade organic lemonade  
250ml £2.75 [56kcal]

Orange juice [85kcal]  
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### ROSATO

Nero d'Avola: Tenute Normanno  
£6.10 | £8.10 | £22.75 **\***

### BUBBLES

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Organic Prosecco  
£7.50 | £28.00 **\***

AN OPTIONAL 10% SERVICE  
CHARGE WILL BE ADDED  
TO YOUR BILL.

ADULTS NEED AROUND  
2000KCAL A DAY

## POST PIZZA

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with an espresso shot  
£4.00 [132kcal] V **I O**

Lemon and almond cake with  
yoghurt & mixed wild berries  
£4.65 [283kcal] V  
**N G O I S**

Chocolate and hazelnut cake  
with vanilla ice cream  
£4.65 [521kcal] V  
**N G O I S**

Homemade tiramisù  
£4.75 [400kcal] V  
**N G O I S**

### ICE CREAM

Vanilla £2.95 [130kcal] V  
Double £4.00 [260kcal]

Chocolate £2.95 [132kcal] V  
Double £4.00 [264kcal]  
**O I**

### SORBET

Raspberry £2.95 [68kcal] VG  
Double £4.00 [136kcal]

Lemon £2.95 [86kcal] V  
Double £4.00 [172kcal]

Add limoncello £2.00

### DIGESTIFS

Grappa or Limoncello £2.95

## COFFEE

Gianni Frasi flame roasted beans  
(Oat milk available)

Espresso £1.95 [3kcal] **I**  
Double £2.45 [6kcal]

Macchiato £2.00 [15kcal] **I**  
Double £2.55 [30kcal]

Cappuccino £2.95 [54kcal] **I**  
Latte £2.95 [67kcal] **I**

Flat white £2.95 [67kcal] **I**  
Americano £2.00 [4kcal]

Fresh mint tea £1.95 [8kcal]  
English breakfast tea £2.15 [2kcal]