

## APERITIVO

Nocellara green olives £3.00 [36kcal] VG OS

Trio of nibbles: Tarallini (Italian snacks made with extra virgin olive oil), smoked almonds & Nocellara green olives £7.50 [413kcal] VG OS

Platter of feta D.O.P. cheese, roasted Jerusalem artichokes, grilled radicchio, Kalamata black olives, dry San Marzano tomatoes, grilled artichokes, wild rocket & sourdough bread £10.75 [865kcal] V OS

Platter of cured meats, Franco's grana, wild rocket & sourdough bread £11.15 [481kcal]

Platter of Italian smoked beef, Franco's grana, wild rocket, capers from Salina & lemon dressing £9.95 [260kcal]

## BREADS

Sourdough pizza bread with salt & rosemary £4.95 [374kcal] VG

Garlic bread with a light tomato base £5.75 [384kcal] VG

**ADD - Mozzarella +£1.00 [108kcal] V Most popular!**

Garlic bread with seasonal pesto & mozzarella £6.75 [646kcal] V

## BITES

Burrata on toasted sourdough bread, spicy 'nduja from Spilinga, roasted baby plum tomatoes & wild rocket £8.95 [572kcal]

Buffalo mozzarella, cured prosciutto & wild rocket £9.25 [384kcal]

**CHOOSE - Burrata instead +£1.25 [419kcal] V**

Bruschetta all'Amatriciana (tomato, onion and cured pork cheek sauce) with wild rocket & pecorino romano D.O.P. cheese £6.95 [423kcal]

Aubergine parmigiana £6.25 [130kcal] V

# SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY,  
PROVED FOR 24 HOURS

- ① Organic tomato, garlic, basil & oregano £6.95 [596kcal] VG
- ② Organic tomato, mozzarella & basil £9.90 [784kcal] V  
**CHOOSE** - Buffalo mozzarella instead +£3.00 [268kcal] V  
- Amatriciana sauce base instead +£2.00 [220kcal]
- ③ Feta D.O.P. cheese, organic tomato, spicy Greek peppers, mozzarella, garlic, Kalamata black olives & semi-dried tomatoes £10.65 [1205kcal] V OS **NEW**  
**ADD** - Salami campagnolo +£3.00 [90 kcal]  
- Free range chicken marinated with spices +£3.00 [151kcal] BN
- ④ Roasted cured ham, mozzarella, ricotta & wild mushrooms (little tomato) £11.40 [864kcal]
- ⑤ Organic tomato, garlic, oregano, capers from Salina, Kalamata black olives, Cantabrian anchovies & mozzarella £11.50 [852kcal] OS BN
- ⑥ Organic tomato, cured natural and Iberico chorizo & mozzarella £12.15 [802kcal]
- ⑦ Lightly smoked beechwood spicy salami, organic tomato, mozzarella, caramelised red onions, homemade Franco's chilli oil & basil £12.30 [1011kcal]
- ⑧ Roasted Jerusalem artichokes, organic tomato, mozzarella, semi-dried tomatoes, Kalamata black olives, spring onions & caper dressing £12.50 [1263kcal] V OS **NEW**
- ⑨ **FRANCO'S FAVOURITE**  
Italian smoked beef, mozzarella, wild rocket, Franco's grana, capers from Salina & lemon dressing £12.95 [1244kcal]
- ⑩ Amatriciana sauce base with organic tomato, onions, cured pork cheek, mozzarella, pancetta, pecorino romano D.O.P. cheese & basil £13.45 [1450kcal] **NEW**

**CHECK THE BOARD FOR OUR SPECIALS**

**EXTRA TOPPINGS?** CHOOSE FROM ANY INGREDIENTS ON OUR PIZZAS

## SALADS

Free range chicken marinated with spices, crispy pancetta, semi-dried tomatoes, mixed leaves, toasted walnuts & a creamy dressing £12.75 [718kcal] BN

Yellowfin tuna, roasted baby plum tomatoes, Kalamata black olives, yellow peppers, mixed leaves, shallots & a creamy dressing £12.50 [529kcal] OS BN

Steamed rainbow chard, feta D.O.P. cheese, baby potatoes, beetroot, toasted walnuts, lemon dressing & balsamic glaze £12.00 [537kcal] V

## SIDE SALADS

Mixed leaves, dry San Marzano tomatoes, cucumber & house dressing £4.50 [84kcal] V

Mixed leaves, dry San Marzano tomatoes, Kalamata black olives, Franco's grana, cucumber & house dressing £5.00 [264kcal] V OS

## DIPS

 £2.00 each or 3 for £5.00

- Seasonal pesto [254kcal] V
- Garlic [290kcal] VG
- Spicy 'nduja [261kcal]
- Amatriciana [160kcal]
- Scotch bonnet chilli [158kcal] VG
- Cacio e pepe [40kcal]

Violife vegan cheese alternative instead of mozzarella, or as an extra topping £2.95 [150kcal] VG

Gluten free base made by Bocconcini Bakery £2.35 [571kcal] VG

Whilst we can't guarantee a 100% flour free environment, our base is 100% gluten free

**PLEASE TURN OVER FOR DESSERTS & DRINKS** →

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

ADULTS NEED AROUND 2000KCAL A DAY  
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

## DESSERTS

Affogato; Madagascar vanilla ice cream with an espresso shot £4.50 [138kcal] V

ADD - Frangelico +£2.40

New York-style vanilla cheesecake with salted caramel sauce £5.75 [455kcal] V

Chocolate & hazelnut cake with Madagascar vanilla ice cream £5.25 [521kcal] V

Homemade tiramisù £5.50 [400kcal] V

## ICE CREAM

Madagascar vanilla £4.50 [272kcal] V

Chocolate & sea salt £4.50 [232kcal] V

Salted caramel £4.50 [226kcal] VG

Chocolate & blood orange £4.50 [318kcal] VG

## SORBET

Raspberry £4.50 [136kcal] VG

Sicilian lemon sorbet £4.50 [246kcal] VG

ADD - Limoncello +£2.40

## COFFEE

Pure Arabica, Gianni Frasi flame roasted beans from Verona (Oat milk available)

Espresso £2.50 [3kcal] Double £3 [6kcal]

Macchiato £2.70 [15kcal] Double £3.30 [30kcal]

Cappuccino £3.50 [54kcal]

Latte £3.50 [67kcal]

Flat white £3.50 [67kcal]

Americano £3 [4kcal]

Fresh mint tea £2.95 [8kcal]

English breakfast tea £2.95 [2kcal]

## DIGESTIFS

Grappa £3.10

Limoncello £3.10

Amaro £3.10

Frangelico £3.10

# FRANCO MANCA

SOURDOUGH PIZZA

## OUR DOUGH

We believe in pizza with principles, that's why Wildfarmed is the perfect partner for our flour. Our dough is made fresh on site every day with this bespoke flour created specifically for us by Wildfarmed.

Wildfarmed fields are full of birds, bugs and bees - they're full of life. Which means their flour is naturally nutritious, captures carbon in the soil, and restores wildlife, while helping to reduce droughts and floods. It's free from all nasty chemicals and makes our slow fast food taste even better than before.



We use 100% recycled paper and vegetable-based inks.  
Menus are recycled after use.

 @francomancapizza

## WINE

All of our wines are Italian, and organically farmed.

175ml | 250ml | 750ml

### BIANCO

Insolia: Tenute Normanno  
£5.90 | £7.85 | £21.30

Pinot Grigio: Nativo  
£6.45 | £8.75 | £24.00

Trebbiano: Francesco Cirelli  
£6.90 | £9.25 | £25.50

Grillo: Della Mora  
£7.35 | £9.80 | £28.50

### ROSATO

Nero d'Avola: Tenute Normanno  
£6.65 | £8.85 | £24.30

### ROSSO

Nero d'Avola: Tenute Normanno  
£5.90 | £7.85 | £21.30

Sangiovese: Nativo  
£6.45 | £8.75 | £24.00

Montepulciano:  
Francesco Cirelli  
£6.90 | £9.25 | £25.50

Syrah: Della Mora  
£7.35 | £9.80 | £28.50

BUBBLES 175ml | 750ml

Extra dry Prosecco: ERA  
£7.85 | £28.75

All wines available in 125ml

## BEER & CIDER

No Logo Lager 330ml £5.00

No Logo Pale Ale 330ml £5.00

No Logo Medium Dry Cider  
330ml £4.95

No Alcohol Beer  
330ml £4.20 [73kcal]

## COCKTAILS

Aperol Spritz £6.95  
Aperol & Prosecco

Negroni £6.95  
Campari, Gin & Vermouth Rosso

Negroni Sbagliato £6.95  
Campari, Gin, Vermouth Rosso & Prosecco

Gin & Tonic £6.95  
Sipsmith gin topped up with tonic

Limoncello Spritz £8.50  
Limoncello & Prosecco topped with sparkling water

Nojito £4  
Honey syrup, lemon juice, sparkling water & mint (No alcohol) [100kcal]

Crodino Non-Alcoholic  
Spritz £4.50  
Italian aperitif with a unique bittersweet flavour [107kcal]

## SOFT DRINKS

Homemade organic lemonade  
250ml £3.00 [56kcal]

Orange juice  
250ml £3.45 [85kcal]

Apple juice  
250ml £3.45 [80kcal]

San Pellegrino sparkling water  
500ml £3.50 [0kcal]

Acqua Panna still water  
500ml £3.50 [0kcal]

San Pellegrino Limonata  
330ml £3.25 [68kcal]

San Pellegrino Aranciata  
330ml £3.25 [67kcal]

Coke 330ml £3.50 [139kcal]

Diet Coke 330ml £3.40 [1kcal]

Coke Zero 330ml £3.40 [1kcal]

**PLEASE TURN OVER  
FOR SOURDOUGH PIZZA**