

## APERITIVO

Aperol Spritz 6.95

No Logo Lager 330ml 5.00

Organic lemonade 250ml 3.00 [56kcal]



Sicilian Nocellara olives 3.00 [36kcal] VG OS

Tarallini: crunchy Italian snacks 1.95 [219kcal] VG

Smoked almonds 3.00 [158kcal] VG

Nibbles trio: olives, tarallini & almonds  
7.50 [413kcal] VG OS **Perfect for sharing!**

Platter of buffalo mozzarella, Kalamata black olives, piquillo peppers, grilled artichoke, semi-dried tomatoes, roasted peppers, Franco's grana & sourdough bread 9.75 [467kcal] V OS

Selection of cured meats with Franco's grana & sourdough bread 11.15 [723kcal]

Italian smoked beef platter with Franco's grana & capers 9.95 [260kcal]

## BREADS

Pizza bread with rosemary & salt  
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, spicy 'nduja from Spilinga & semi-dried tomatoes on sourdough bread 8.95 [563kcal]

Buffalo mozzarella & cured prosciutto 9.25 [436kcal]  
**TRY - Burrata instead +1.20 [486kcal]**

Bruschetta with roasted peppers, hard goat's cheese, garlic & capers 6.25 [394kcal] V

Free range pesto chicken al forno with roasted potatoes, organic tomato & mozzarella 7.45 [267kcal] BN

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  
**TRY - Buffalo mozzarella instead +3.00 [268kcal] V**
- 3 Colston Bassett Stilton, sliced roasted potatoes with onions, semi-dried tomatoes, mozzarella & seasonal pesto (light tomato base) 10.95 [1330kcal] V  
**ADD - Salami campagnolo +3.00 [90 kcal]**
- 4 Roasted cured ham, ricotta, mozzarella, organic tomato & wild mushrooms (white base) 11.75 [864kcal]
- 5 Cantabrian anchovies, organic tomato, mozzarella, Kalamata black olives, capers, garlic & oregano 11.75 [852kcal] OS BN
- 6 Cured Iberico chorizo (dry & semi-dry), organic tomato & mozzarella 12.50 [802kcal]
- 7 Smoked spicy salami, organic tomato, mozzarella, caramelised red onions, chilli oil & basil 12.75 [1011kcal]
- 8 **FRANCO'S FAVOURITE**  
Amatriciana sauce (tomato, onion & cured pork cheek), topped with mozzarella, crispy pancetta, pecorino romano D.O.P. cheese & basil 13.45 [1305kcal] **NEW**
- 9 Italian smoked beef, mozzarella, Franco's grana, wild rocket, capers & lemon dressing 12.95 [1119kcal]
- 10 Wild mushrooms, truffle pesto base, mozzarella, smoked burrata, truffle oil & basil 13.25 [1041kcal] V **Back by popular demand**

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



3.00  
MEAT



2.50  
VEG



2.75  
CHEESE

**CHECK THE BOARD FOR OUR SPECIALS**

## SALADS

Free range pesto chicken, hard goat's cheese, roasted peppers, caramelised red onions, mixed leaves, toasted walnuts, house dressing & balsamic glaze 12.75 [528kcal] BN

Yellowfin tuna, semi-dried tomatoes, Kalamata black olives, roasted peppers, mixed leaves, shallots & a creamy dressing 12.25 [649kcal] OS BN

Roasted butternut squash, grilled artichoke, semi-dried tomatoes, hard goat's cheese, mixed leaves, toasted walnuts & house dressing 12.00 [608kcal] V

## SIDE SALADS

Mixed leaves, semi-dried tomatoes, cucumber & house dressing 4.50 [134kcal] VG

Mixed leaves, semi-dried tomatoes, Kalamata black olives, Franco's grana, cucumber & house dressing 5.00 [306kcal] V OS

## DIPS 2.00 each

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

**3 for  
5.00**

**VEGAN?** Swap mozzarella for Violife vegan cheese alternative on us, or as an extra +2.75 [150kcal] VG

**GLUTEN FREE?** Swap to our GF base by Bocconcini Bakery +2.35 [571kcal] VG

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

**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

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] V6

## SORBET

Raspberry 4.50 [136kcal] V6

Sicilian lemon 4.50 [246kcal] V6

ADD - Limoncello +2.40

## COFFEE

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

Espresso 2.50 [3kcal] Double 3.00 [6kcal]

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

Cappuccino 3.50 [54kcal]

Latte 3.50 [67kcal]

Flat white 3.50 [67kcal]

Americano 3.00 [4kcal]

Fresh mint tea 2.95 [8kcal]

English breakfast tea 2.95 [2kcal]

## DIGESTIFS

*Served in multiples of 25ml and 35ml*

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 175ml | 250ml | 750ml

All of our wines are Italian, and organically farmed.

### 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

*All draught beers served in half pint or pint measures (available at selected locations)*

No Logo Lager 330ml 5.00

No Logo Pale Ale 330ml 5.00

Apple Cider 330ml 4.95

Lucky Saint Unfiltered  
No Alcohol Lager 0.5% 330ml  
5.00 [53kcal]

## 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 4.00  
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]

**TURN OVER FOR  
SOURDOUGH PIZZA**