

APERITIVO

Aperol Spritz 7.50

No Logo Lager 330ml 5.50

Homemade organic lemonade 250ml 3.75



Mixed olives 3.00 VG CS

Tarallini: crunchy Italian snacks 2.00 VG

Smoked almonds 3.00 VG

NIBBLES TRIO: mixed olives, tarallini & smoked almonds 7.50 VG CS **Perfect for sharing!**

ANTIPASTI PLATTER: buffalo mozzarella, grilled artichoke, asparagus, Kalamata olives, vine and semi-dried tomatoes, Franco's grana & sourdough bread 10.25 V CS **NEW**

CHARCUTERIE PLATTER: Italian prosciutto, salami Campagnolo, rocket, Franco's grana & sourdough bread 10.65 **NEW**

ADD - Buffalo mozzarella +3.15 V

BREADS

Pizza bread with rosemary & salt 5.25 VG

Garlic bread with a light tomato base 5.95 VG

ADD - Mozzarella +1.00 V

Garlic bread with basil pesto & mozzarella 6.95 V

BITES

Burrata, spicy 'nduja from Spilinga & semi-dried tomatoes on sourdough bread 8.95

Bruschetta with Cantabrian anchovies, burrata & red Piennolo tomatoes from Vesuvio D.O.P. 7.25 BN **NEW**

Artichoke pâté bruschetta with asparagus and roasted baby plum tomatoes 6.95 VG **NEW**

Aubergine parmigiana 6.75 V **Tastier than ever**

Free range chicken baked in tomato sauce with Kalamata olives, topped with pecorino romano D.O.P 7.50 CS **NEW**

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY + PROVED FOR 24 HRS

0 CHECK THE BOARD FOR OUR SPECIALS

1 MARINARA 7.95 VG
Organic tomato, garlic, basil & oregano

2 MARGHERITA 9.95 V
Organic tomato, mozzarella & basil

3 FRANCO'S OG MARGHERITA 13.50 V
Organic tomato, buffalo mozzarella, red Piennolo tomato from Vesuvio D.O.P. with extra virgin olive oil & basil

4 PROSCIUTTO & FUNGHI 12.75
Roasted cured ham, ricotta, mozzarella, organic tomato & wild mushrooms (white base)

5 NAPOLI 12.75 CS BN
Cantabrian anchovies, organic tomato, mozzarella, Kalamata olives, capers, garlic & oregano

6 CHORIZO 12.75
Cured Iberico chorizo (dry & semi-dry), organic tomato & mozzarella

7 SPICY SALAMI 13.50
Smoked spicy salami, organic tomato, mozzarella, caramelised red onions, chilli oil & basil

8 AMATRICIANA 14.25 - Ask to make it spicy
Amatriciana sauce (tomato, onion & cured pork cheek), mozzarella, crispy pancetta, pecorino romano D.O.P. cheese & basil

9 TONNO 14.25 CS **NEW**
Yellowfin tuna, Kalamata olives, mozzarella, green chilli, baby plum tomatoes with caper dressing & fresh parsley

10 TRUFFLE & BURRATA 14.25 V
Wild mushrooms, truffle pesto base, mozzarella, smoked burrata, truffle oil & basil

11 PARMIGIANA 13.25 V **NEW**
Aubergine parmigiana, organic tomato, buffalo mozzarella, ricotta salata & basil

12 CINQUE FORMAGGI 13.95 V **NEW**
Ricotta, Colston Bassett Stilton, goat's cheese, smoked provola, mozzarella, hot honey & basil

EXTRA TOPPINGS? CHOOSE FROM ANY INGREDIENTS ON OUR PIZZAS



VEG 2.60
Mushrooms
Olives
Caramelised onions



MEAT 3.15
Cured ham
Salami Campagnolo
Free range chicken



CHEESE 2.85
Mozzarella
Stilton
Ricotta

Whole buffalo mozzarella 3.95 or whole burrata/smoked burrata 4.50

SALADS

SUMMER SALAD: asparagus, baby plum tomatoes, mixed leaves, caramelised red onions, toasted pine kernels, house dressing & white balsamic **NEW**
- With grilled artichokes 13.25 VG
- With free range chicken 13.25

YELLOWFIN TUNA: Kalamata olives, red onions, asparagus, vine tomatoes, mixed leaves & caper dressing 13.50 CS BN **Fresh and tasty**

CAPRESE SALAD: a creamy burrata with vine and baby plum tomatoes, toasted pine kernels & basil pesto 12.95 V **NEW**

SIDE SALADS

Mixed leaves, semi-dried tomatoes, Kalamata olives, cucumber & house dressing 5.25 VG CS

Rocket, Franco's grana & balsamic 4.50 V **NEW**

DIPS

 2.00 each

- Basil pesto V
- Garlic VG
- Spicy 'nduja
- Scotch bonnet chilli VG
- Hot honey V **NEW**

3 for
5.00

VEGAN? Swap mozzarella for Violife vegan cheese alternative on us, or as an extra +2.85 VG

GLUTEN FREE? Swap to our GF base by Bocconcini Bakery +2.45 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
CS - May contain stones
BN - May contain bones

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

ADULTS NEED AROUND 2000KCAL A DAY



FOR CALORIES
PLEASE SCAN

DESSERTS

Affogato: Madagascan vanilla gelato with an espresso shot 4.75 v

Nutella pizzetta with whipped cream & crushed pistachios 6.25 v

Cheesecake with Amarena cherries 5.75 cs v

Chocolate & hazelnut cake with Madagascan vanilla gelato 5.50 v

Homemade tiramisù 5.75 v **Tastier than ever**

GELATO & SORBETTO

Madagascan vanilla 4.65 v

Pistachio 4.65 v **NEW**

Chocolate 4.65 v

Raspberry sorbetto 4.65 vs

COFFEE

Pure Arabica, Gianni Frasi flame roasted beans from Verona

(Oat milk available)

Espresso 2.60 Double 3.15

Macchiato 2.80 Double 3.45

Cappuccino 3.75

Latte 3.75

Flat white 3.75

Americano 3.25

Fresh mint tea 3.20

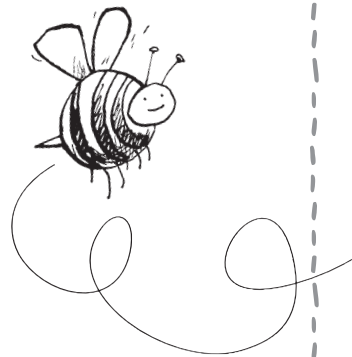
English breakfast tea 3.20

DIGESTIFS

Served in multiples of 25ml

Grappa 3.25

Limoncello 3.25



FRANCO MANCA

SOURDOUGH PIZZA AS IT SHOULD BE

We believe in pizza with principles. That's why our sourdough is made fresh on site every day with bespoke flour created just for us by Wildfarmed.

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



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
6.65 | 8.70 | 22.85

Pinot Grigio: Nativo
7.25 | 9.65 | 25.70

Trebbiano: Francesco Cirelli
7.70 | 10.20 | 27.25

ROSATO

Nero d'Avola: Tenute Normanno
7.45 | 9.75 | 26.00

ORANGE **NEW**

Cirelli La Collina Biologica
7.70 | 10.20 | 29.95

ROSSO

Nero d'Avola: Tenute Normanno
6.65 | 8.70 | 22.85

Sangiovese: Nativo
7.25 | 9.65 | 25.70

Montepulciano:
Francesco Cirelli
7.70 | 10.20 | 27.25

BUBBLES 175ml | 750ml

Extra dry Prosecco: ERA
8.70 | 30.65

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 5.50

No Logo Pale Ale 330ml 5.50

Galipette Cider 330ml 5.95

Lucky Saint Unfiltered
No Alcohol Lager 0.5%
330ml 5.25

COCKTAILS

Aperol Spritz 7.50
Aperol & Prosecco

Negroni 7.50
Campari, Gin & Vermouth Rosso

Negroni Sbagliato 7.75
Campari, Gin, Vermouth Rosso & Prosecco

Gin & Tonic 7.50
Sipsmith gin topped up with tonic

Limoncello Spritz 8.50
Limoncello & Prosecco topped with sparkling water

Sarti Spritz 7.50
Sarti Rosa & Prosecco

MOTH: Margarita 6.25
Tequila, triple sec, lime

Nojito Mocktail 4.50
Honey syrup, lemon juice, sparkling water & mint (No alcohol)

Crodino Non-Alcoholic
Spritz 4.50
Italian aperitif with a unique bittersweet flavour

Mandarino al Limone 4.50
Mandarin syrup, lemon juice & tonic water (No alcohol)

SOFT DRINKS

Homemade organic lemonade
250ml 3.75

Orange juice 250ml 3.60

Apple juice 250ml 3.60

San Pellegrino sparkling water
500ml 3.65

Acqua Panna still water
500ml 3.65

San Pellegrino Limonata
330ml 3.50

San Pellegrino Aranciata
330ml 3.50

Coke 330ml 3.60

Diet Coke / Coke Zero 330ml 3.50

TURN OVER FOR SOURDOUGH PIZZA