

APERITIVO

Aperol Spritz 7.50
No Logo Lager (330ml) 5.50
Homemade organic lemonade (250ml) 3.75
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Mixed olives vgs 3.00
Tarallini: crunchy Italian snacks vg 2.00
Smoked almonds vg 3.00

PERFECT
FOR SHARING

NIBBLES TRIO

Mixed olives, tarallini, smoked almonds vgs 7.50

PLATTERS

NEW ANTIPASTI

Buffalo mozzarella, grilled artichoke, asparagus,
Kalamata olives, vine & semi-dried tomatoes,
Franco's Grana, sourdough bread vcs 10.25

NEW CHARCUTERIE

A selection of cured Italian meats, rocket,
Franco's Grana, sourdough bread 10.65
Add Buffalo mozzarella v +3.15

BREADS & BITES

Pizza bread w/ rosemary & salt vg 5.25

Garlic bread w/ a light tomato base vg 5.95
Add mozzarella v +1.00

Garlic bread w/ seasonal pesto & mozzarella v 6.95

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

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

NEW Artichoke pâté bruschetta w/ asparagus
& roasted baby plum tomatoes vg 6.95

NEW Free range pulled chicken baked in tomato sauce
w/ Kalamata olives & pecorino romano D.O.P cs 7.50

Aubergine parmigiana 6.75 v (**TASTIER THAN EVER**)

VEGAN

Swap mozzarella for Violife
vegan cheese on us vg

GLUTEN FREE

Swap to our Bocconcini Bakery GF base vg +2.45

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

SCAN FOR
CALORIES



MOST
POPULAR

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY & PROVED 24HRS

1 MARINARA

Organic tomato, garlic, basil, oregano vg 7.95

2 MARGHERITA

Organic tomato, mozzarella, basil v 9.95

3 FRANCO'S OG MARGHERITA

Organic tomato, buffalo mozzarella, red Piennolo tomato
from Vesuvio D.O.P, extra virgin olive oil, basil v 13.50

4 PROSCIUTTO & FUNGHI

Roasted cured ham, ricotta, organic tomato, mozzarella,
wild mushrooms (white base) 12.75

5 NAPOLI

Cantabrian anchovies, organic tomato, mozzarella, Kalamata olives,
capers, garlic, oregano csBN 12.75

6 CHORIZO

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

7 SPICY SALAMI

Smoked spicy salami, organic tomato, mozzarella, caramelised red onions,
chilli oil, basil 13.50

8 AMATRICIANA (ASK TO MAKE IT SPICY)

Amatriciana sauce (tomato, onion & cured pork cheek), mozzarella,
crispy pancetta, pecorino romano D.O.P, basil 14.25

9 NEW TONNO

Yellowfin tuna, Kalamata olives, mozzarella, green chilli,
baby plum tomatoes w/caper dressing, fresh parsley cs 14.25

10 TRUFFLE & BURRATA

Wild mushrooms, truffle pesto base, mozzarella, smoked burrata,
truffle oil, basil v 14.25

11 NEW PARMIGIANA

Aubergine parmigiana, organic tomato, buffalo mozzarella,
ricotta salata, basil v 13.25

12 NEW CINQUE FORMAGGI

Ricotta, Colston Bassett Stilton, goat's cheese, smoked provola,
mozzarella, hot honey, basil v 13.95

EXTRA TOPPINGS

Any meat +3.15

Salami Campagnolo, roasted cured ham, free range pulled chicken (halal),
speck, yellowfin tuna, chorizo, Cantabrian anchovies, 'nduja,
smoked beef, Italian prosciutto, spicy salami

Any veg +2.60

Wild mushrooms, Kalamata olives, caramelised onions, grilled artichokes,
asparagus, capers, semi-dried tomatoes, 3 chilli mix, wild rocket

Any cheese +2.85

Mozzarella, Colston Bassett stilton, Franco's grana,
pecorino romano D.O.P, ricotta, smoked provola, goat's,
Violife vegan cheese

Any whole cheese
Buffalo mozzarella +3.95
Burrata/Smoked Burrata +4.50

CHECK
THE BOARD
FOR OUR
SPECIALS

FRANCO MANCA



In 2008 Franco handed his pizzeria over to
his friend Giuseppe and it became Franco Manca -
Italian for 'Franco is missing'.

The recipe remains the same: quality ingredients
(like our 200yr old sourdough starter from Napoli),
true craft and good friends. Anything else is,
as they say, 'papocchie'.

DIPS 2.00 EACH / 3 FOR 5.00

Basil pesto v
Garlic vg
Spicy 'nduja

Scotch bonnet chilli vg
NEW Hot honey v

SALADS

NEW SUMMER SALAD

Asparagus, baby plum tomatoes, mixed leaves,
caramelised red onions, toasted pine kernels,
house dressing, white balsamic
w/ grilled artichokes vg 13.25
w/ free range chicken 13.25

YELLOWFIN TUNA (FRESH & TASTY)

Kalamata olives, red onions, asparagus, vine tomatoes,
mixed leaves, caper dressing csBN 13.50

NEW CAPRESE

Creamy burrata, w/ vine & baby plum tomatoes,
toasted pine kernels, basil pesto v 12.95

SIDE SALADS

Mixed leaves, semi-dried tomatoes, Kalamata olives,
cucumber, house dressing vgs 5.25

NEW Rocket, Franco's Grana, balsamic v 4.50

TURN OVER FOR
DESSERTS & DRINKS



PLEASE ASK YOUR SERVER ABOUT ALLERGENS EACH TIME YOU ORDER AS RECIPES & INGREDIENTS MAY CHANGE / VG (Vegan) V (Vegetarian) CS (May contain stones) BN (May contain bones)

DESSERTS

AFFOGATO
Madagascan vanilla gelato w/ an espresso shot v 4.75

Nutella pizzetta w/ whipped cream
& crushed pistachios v 6.25

Cheesecake w/ Amarena cherries csv 5.75

Chocolate & hazelnut cake
w/ Madagascan vanilla gelato v 5.50

Homemade tiramisù v 5.75 **(TASTIER THAN EVER)**

GELATO + SORBETTO

Madagascan vanilla v 4.65
NEW Pistachio v 4.65
Chocolate v 4.65
Raspberry sorbetto vg 4.65

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

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WINE

All wines are Italian, & organically farmed.
Also available in 125ml.

BIANCO	175ml	250ml	750ml
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			
Extra dry Prosecco: ERA	8.70		30.65

BEER & CIDER

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

All draught beers served as half pints or pints, where available.

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
DASH raspberry sparkling water 3.50 **NEW**

San Pellegrino Limonata (330ml) 3.50
San Pellegrino Aranciata (330ml) 3.50
Coke (330ml) 3.60
Diet Coke (330ml) 3.50
Coke Zero (330ml) 3.50

DIGESTIFS

Grappa / Limoncello (25ml) 3.25

COCKTAILS

APEROL SPRITZ
Aperol, Prosecco
7.50

NEGRONI
Campari, Gin, Vermouth Rosso
7.50

NEGRONI SBAGLIATO
Campari, Gin, Vermouth Rosso, Prosecco
7.75

NEW HUGO SPRITZ
Elderflower liqueur, Prosecco, mint
7.75

NEW CAMPARI SPRITZ
Campari, Prosecco
7.50

GIN & TONIC
Sipsmith Gin, tonic
7.50

LIMONCELLO SPRITZ
Limoncello, Prosecco, sparkling water
8.50

SARTI SPRITZ
Sarti Rosa, Prosecco
7.50

MOTH: MARGARITA
Tequila, triple sec, lime
6.25

NEW MANDARINO AL LIMONE (non-alcoholic)
Mandarin syrup, lemon juice, tonic
4.50

NOJITO (non-alcoholic)
Honey syrup, lemon juice,
sparkling water, mint
4.50

CRODINO SPRITZ (non-alcoholic)
Italian aperitif with a
unique bittersweet flavour
4.50