

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, butternut squash,
Kalamata olives, baby plum & semi-dried tomatoes,
Franco's Grana, sourdough bread vcs 10.25

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 Truffle fonduta: smoked provola, goat's cheese,
stilton, béchamel, mozzarella & Franco's Grana,
truffle oil w/ toasted sourdough bread v 7.25

Artichoke pâté bruschetta, semi-dried tomatoes,
crushed tarallini vg 6.95

NEW Tuscan sausage, friarelli cream, mozzarella,
Franco's Grana, crispy pancetta 7.50

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

VEGAN
Swap mozzarella for 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



ADULTS NEED
AROUND
2000KCAL A DAY

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 **NEW RAGÚ NAPOLETANO**
Neapolitan beef shin ragú, organic tomato, mozzarella, Franco's Grana,
pecorino Romano D.O.P, rocket 13.95

⑨ **NEW TRE PORCELLINI**
Yellow tomato base, mozzarella, Tuscan sausage, crispy pancetta,
hot honey & 'nduja sauce, basil, chilli threads 14.25

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

⑪ **PARMIGIANA**
Aubergine parmigiana, organic tomato, buffalo mozzarella,
ricotta salata, basil v 13.25

⑫ **CINQUE FORMAGGI**
Ricotta, stilton, goat's cheese, smoked provola,
mozzarella, hot honey, basil v 13.95

EXTRA TOPPINGS

Any meat +3.15
Salami Campagnolo, roasted cured ham, marinated chicken (H),
speck, yellowfin tuna, chorizo, Cantabrian anchovies, 'nduja,
Italian prosciutto, spicy salami, Tuscan sausage, ragú napoletano

Any veg +2.60
Wild mushrooms, Kalamata olives, caramelised onions, grilled artichokes,
capers, semi-dried tomatoes, butternut squash, 3 chilli mix, wild rocket

Any cheese +2.85
Mozzarella, stilton, Franco's Grana,
pecorino romano D.O.P, ricotta, goat's cheese,
smoked provola, 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
Hot honey v

SALADS

NEW ARTICHOKE & BUTTERNUT SQUASH
Roasted artichokes, butternut squash, mixed grains,
semi-dried tomatoes, Kalamata olives, spinach,
rocket, green goddess dressing vgs cs 13.25

NEW CHICKEN SALAD
Marinated chicken (H), butternut squash, mixed grains,
semi-dried tomatoes, Kalamata olives, spinach,
rocket, Calabrian pepper dressing cs 13.25

CAPRESE
Burrata, baby plum & semi-dried tomatoes, rocket,
toasted pine kernels & balsamic glaze
w/ charred sourdough v 11.95

SIDE SALAD

Mixed leaves, semi-dried tomatoes, Kalamata olives,
cucumber, green goddess dressing vgs cs 5.25

Rocket, Franco's Grana, balsamic dressing 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) H (Halal)

DESSERTS

Affogato - Madagascan vanilla gelato
w/ an espresso shot v 4.75

NEW Nutella pizzetta w/ crushed Biscoff v 6.25

Cheesecake w/ Amarena cherries csv 5.75

Chocolate & hazelnut cake
w/ Madagascan vanilla gelato v 5.50

Our signature tiramisù - made fresh everyday
by our chefs, the way it's meant to be v 5.75

GELATO + SORBETTO

Madagascan vanilla v 4.65
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

NEW ORANGE
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
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
NEW DASH raspberry sparkling water 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

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