

APERITIVO

Aperol Spritz 8.50
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

MOST
POPULAR

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

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY & PROVED 24HRS

1 MARINARA

100% Italian tomato, garlic, basil, oregano vg 7.95

2 MARGHERITA

100% Italian tomato, mozzarella, basil v 9.95

3 FRANCO'S OG MARGHERITA

100% Italian 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, 100% Italian tomato, mozzarella,
wild mushrooms (white base) 12.75

5 NAPOLI

Cantabrian anchovies, 100% Italian tomato, mozzarella, Kalamata olives,
capers, garlic, oregano CSBN 12.75

6 CHORIZO

Cured Iberico chorizo (dry & semi-dry), 100% Italian tomato, mozzarella 12.75

7 SPICY SALAMI

Smoked spicy salami, 100% Italian tomato, mozzarella, caramelised
red onions, chilli oil, basil 13.50

8 NEW RAGÙ NAPOLETANO

Neapolitan beef shin ragù, 100% Italian 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, 100% Italian 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

Neapolitan salami, roasted cured ham, marinated chicken (H),
speck, yellowfin tuna, chorizo, Cantabrian anchovies, 'nduja,
Italian prosciutto, spicy salami, Tuscan sausage, ragù napoletano (H)

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 true: slow rising Neapolitan
sourdough pizza, handmade with a 200yr old sourdough
starter from Napoli, quality ingredients and friendship.
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 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

Rocket, spinach, semi-dried tomatoes, Kalamata olives,
cucumber, green goddess dressing vg 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

Nutella pizzetta w/ crushed Biscoff v 6.25

NEW Baked cheesecake w/ Amarena cherries csv 6.25

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

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
DASH sparkling raspberry 3.50

DIGESTIFS

Limoncello (25ml) 3.25

ALL SPRITZ 8.50

APEROL SPRITZ
Aperol, Prosecco, sparkling water

HUGO SPRITZ
Elderflower liqueur, Prosecco, mint

CAMPARI SPRITZ
Campari, Prosecco

LIMONCELLO SPRITZ
Limoncello, Prosecco, sparkling water

SARTI SPRITZ
Sarti Rosa, Prosecco

COCKTAILS

NEGRONI
Campari, Gin, Vermouth Rosso
7.50

NEGRONI SBAGLIATO
Campari, Gin, Vermouth Rosso, Prosecco
7.75

MOTH: MARGARITA
Tequila, triple sec, lime
7.25

GIN & TONIC
Sipsmith Gin, tonic
7.50

NO + LOW

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