

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 3.00
Smoked almonds vg 3.00

PERFECT FOR SHARING

NIBBLES TRIO

Mixed olives, tarallini, smoked almonds vgs 7.50

CAPRESE

Burrata, vine & baby plum tomatoes, basil pesto, toasted pine kernels w/ charred sourdough v 11.95

NEW ANTIPASTI PLATTER

Buffalo mozzarella, vine tomatoes, marinated roasted peppers, grilled artichoke, Kalamata olives, rocket, Franco's Grana, balsamic glaze, basil, sourdough bread vcs 10.95

NEW CHARCUTERIE PLATTER

Italian cured meats, baby plum tomatoes, marinated roasted peppers, Kalamata olives, rocket, Franco's Grana, balsamic glaze, sourdough bread cs 17.00

Add Buffalo mozzarella v +3.15

BREADS & BITES

Pizza bread w/ rosemary & salt vg 5.50

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 & baby plum tomatoes on sourdough bread 8.95

NEW BRUSCHETTA MARINARA

w/ vine tomatoes, Kalamata olives, capers, garlic, oregano, rocket, basil vgs 5.95

NEW BRUSCHETTA NAPOLETANA

w/ Cantabrian anchovies, burrata, vine tomatoes, Kalamata olives, capers, garlic, oregano, rocket, basil cs 6.95

NEW Tuscan sausage, crusco peppers, Franco's Grana, mozzarella, crispy pancetta, chilli flakes 7.50

Aubergine parmigiana 6.95 v

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.

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY & PROVED 24HRS

1 MARINARA

100% Italian tomato, garlic, basil, oregano vg 8.50

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 13.95

4 PROSCIUTTO & FUNGHI

Roasted cured ham, ricotta, 100% Italian tomato, mozzarella, wild mushrooms (white base) 13.00

5 NAPOLI

Cantabrian anchovies, 100% Italian tomato, mozzarella, Kalamata olives, capers, garlic, oregano CSBN 13.00

6 CHORIZO

Cured Iberico chorizo (dry & semi-dry), 100% Italian tomato, mozzarella 13.00

7 SPICY SALAMI

Smoked spicy salami, 100% Italian tomato, mozzarella, caramelised red onions, chilli oil, basil 13.95

8 NEW MEZZALUNA

Part pizza w/ Ventricina salami, "ciccioli" (slow-cooked pork), 100% Italian tomato, mozzarella, ricotta, basil.
Part calzone filled w/ ricotta, spinach & Franco's Grana 14.50

9 TRE PORCELLINI

Yellow tomato base, mozzarella, Tuscan sausage, crispy pancetta, hot honey & 'nduja sauce, basil, chilli threads 14.95

10 TRUFFLE & BURRATA

Wild mushrooms, truffle pesto base, mozzarella, burrata, truffle oil, basil v 14.95

11 PARMIGIANA

Aubergine parmigiana, 100% Italian tomato, buffalo mozzarella, ricotta salata, basil v 13.75

12 NEW PULLED LAMB

Lightly spiced lamb, ricotta, marinated roasted peppers, mozzarella, fresh pea & mint cream, basil (white base) 14.50

EXTRA TOPPING

Any meat +3.15

Neapolitan salami, roasted cured ham, marinated chicken (H), yellowfin tuna, Cantabrian anchovies, 'nduja, spicy salami, Tuscan sausage, pulled lamb, chorizo, Ventricina salami, ciccioli (slow-cooked pork), mortadella

Any veg +2.60

Wild mushrooms, Kalamata olives, caramelised onions, grilled artichokes, capers, roasted peppers, baby plum tomatoes, 3 chilli mix, wild rocket

Any cheese +2.85

Mozzarella, Franco's Grana, ricotta, vegan cheese

Any whole cheese

Buffalo mozzarella +3.95
Burrata +4.50

CHECK THE BOARD FOR OUR SPECIALS

MOST POPULAR

HALF PIZZA - HALF CALZONE

A CLASSIC FAVOURITE

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

GREAT FOR CRUSTS

SALADS

NEW MEDITERRANEAN

Bulgur & quinoa mix, marinated roasted peppers, Kalamata olives, baby plum tomatoes, caramelized onions, baby spinach, rocket, citrus dressing w/ grilled artichoke vgs 13.25
w/ marinated chicken (H)cs 13.50

NEW YELLOWFIN TUNA

Kalamata olives, capers, vine & baby plum tomatoes, marinated roasted peppers, baby spinach, rocket, citrus dressing cs 13.50

SIDE SALADS

FRANCO'S

Kalamata olives, baby plum tomatoes, cucumber, rocket, spinach, citrus dressing vg cs 5.25

ROCKET

Franco's Grana, balsamic dressing v 4.50

SCAN FOR CALORIES



ADULTS NEED AROUND 2000KCAL A DAY

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)

TURN OVER FOR DESSERTS & DRINKS



DESSERTS

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

NEW Cannolo w/ ricotta & dark chocolate drops, pistachio crumbs, icing sugar v 5.95

Baked cheesecake w/ Amarena cherries csv 6.25

Chocolate & hazelnut cake w/ Madagascan vanilla gelato v 5.95

Our signature tiramisù - made fresh everyday by our chefs, the way it's meant to be v 6.25

GELATO + SORBETTO 4.65

Madagascan vanilla v
Chocolate v
Raspberry sorbetto vg

PERFECT
WITH A
COFFEE

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
Flat white 3.75
Latte 3.75
Americano 3.25

HAVE ME
OVER ICE

Fresh mint tea 3.20
English breakfast tea 3.20

SIGN UP FOR OUR
NEWS & OFFERS



WINE

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

	175ml	250ml	750ml
BIANCO			
Insolia: Tenute Normanno Light crisp zesty	6.85	8.95	22.95
Pinot Grigio: Nativo Fresh dry elegant	7.50	9.85	25.95
Trebbiano: Francesco Cirelli Rich floral balanced	7.95	10.45	27.45
ROSATO			
Nero d'Avola: Tenute Normanno Fresh fruity dry	7.65	9.95	26.25
ORANGE			
Cirelli La Collina Biologica Fresh citrusy textured	7.95	10.45	29.95
ROSSO			
Nero d'Avola: Tenute Normanno Fruity smooth round	6.85	8.95	22.95
Sangiovese: Nativo Intense velvety balanced	7.50	9.85	25.95
Montepulciano: Francesco Cirelli Rich fruity smooth	7.95	10.45	27.45
BUBBLES			
Extra dry Prosecco: ERA Floral crisp balanced	9.20		30.95

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

DIGESTIF

Limoncello (25ml) 3.25

ALL SPRITZ 8.50

APEROL
Aperol, Prosecco, sparkling water

HUGO
Elderflower liqueur, Prosecco, sparkling water, mint

CAMPARI
Campari, Prosecco, sparkling water

LIMONCELLO
Limoncello, Prosecco, sparkling water

SARTI
Sarti Rosa [fruity & tangy with blood orange, mango & passion fruit], Prosecco, sparkling water

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
7.95

NO + LOW

BOTIVO
Bittersweet herbs and bright citrus,
with refreshing lingering finish
4.95

NOJITO
Honey syrup, lemon juice,
sparkling water, mint
4.75

CRODINO SPRITZ
Italian aperitif with a
unique bittersweet flavour
4.50