

APERITIVO

Aperol Spritz 8.50
No Logo Lager (330ml) 5.50
Homemade organic lemonade (250ml) 3.75
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Mixed olives vgs 2.75
Tarallini: crunchy Italian snacks vg 2.00
Smoked almonds vg 2.75

PERFECT FOR SHARING

NIBBLES TRIO
Mixed olives, tarallini, smoked almonds vgs 7.00

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 9.75

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 4.95

Garlic bread w/ a light tomato base vg 5.50
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 7.95

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.

A CLASSIC
FAVOURITE

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY & PROVED 24HRS

CHECK
THE BOARD
FOR OUR
SPECIALS

- MARINARA**
100% Italian tomato, garlic, basil, oregano vg 7.95
- MARGHERITA**
100% Italian tomato, mozzarella, basil v 9.95
- FRANCO'S OG MARGHERITA**
100% Italian tomato, buffalo mozzarella, red Piennolo tomato
from Vesuvio D.O.P, extra virgin olive oil, basil v 12.25
- PROSCIUTTO & FUNGHI**
Roasted cured ham, ricotta, 100% Italian tomato, mozzarella,
wild mushrooms (white base) 12.95
- NAPOLI**
Cantabrian anchovies, 100% Italian tomato, mozzarella, Kalamata olives,
capers, garlic, oregano CSBN 12.95
- CHORIZO**
Cured Iberico chorizo (dry & semi-dry), 100% Italian tomato, mozzarella 12.95
- SPICY SALAMI**
Smoked spicy salami, 100% Italian tomato, mozzarella, caramelised
red onions, chilli oil, basil 13.95
- 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
- TRE PORCELLINI**
Yellow tomato base, mozzarella, Tuscan sausage, crispy pancetta,
hot honey & 'nduja sauce, basil, chilli threads 14.75
- TRUFFLE & BURRATA**
Wild mushrooms, truffle pesto base, mozzarella, burrata,
truffle oil, basil v 14.25
- PARMIGIANA**
Aubergine parmigiana, 100% Italian tomato, buffalo mozzarella,
ricotta salata, basil v 13.25
- NEW PULLED LAMB**
Lightly spiced lamb, ricotta, marinated roasted peppers,
mozzarella, fresh pea & mint cream, basil (white base) 14.50

MOST
POPULAR

HALF PIZZA -
HALF CALZONE

EXTRA TOPPING

Any meat +2.50

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 +2.50

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

Any cheese +2.50
Mozzarella, Franco's Grana,
ricotta, vegan cheese

Any whole cheese
Buffalo mozzarella +3.95
Burrata +4.50

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 12.95
w/ marinated chicken (H)CS 13.25

NEW YELLOWFIN TUNA
Kalamata olives, capers, vine & baby plum tomatoes,
marinated roasted peppers, baby spinach, rocket,
citrus dressing cs 13.25

SIDE SALADS

FRANCO'S
Kalamata olives, baby plum tomatoes, cucumber,
rocket, spinach, citrus dressing vg cs 4.95

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 5.00

Baked cheesecake w/ Amarena cherries csv 6.00

Chocolate & hazelnut cake w/ Madagascan vanilla gelato v 6.00

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

PERFECT WITH A COFFEE

GELATO + SORBETTO 4.50

Madagascan vanilla v
Chocolate v
Raspberry sorbetto vg

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.

BIANCO	175ml	250ml	750ml
Insolia: Tenute Normanno Light crisp zesty	6.45	8.50	22.05
Pinot Grigio: Nativo Fresh dry elegant	7.20	9.45	25.20
Trebbiano: Francesco Cirelli Rich floral balanced	7.50	10.20	26.65
ROSATO			
Nero d'Avola: Tenute Normanno Fresh fruity dry	7.45	9.45	26.00
ORANGE			
Cirelli La Collina Biologica Fresh citrusy textured	7.70	10.20	29.00
ROSSO			
Nero d'Avola: Tenute Normanno Fruity smooth round	6.45	8.50	22.05
Sangiovese: Nativo Intense velvety balanced	7.20	9.45	25.50
Montepulciano: Francesco Cirelli Rich fruity smooth	7.70	10.20	27.15
BUBBLES			
Extra dry Prosecco: ERA Floral crisp balanced	8.95		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) 4.95
All draught beers served as half pints or pints, where available.

SOFT DRINKS

Homemade organic lemonade (250ml) 3.75
Orange juice (250ml) 3.50 Apple juice (250ml) 3.50
San Pellegrino Sparkling Water (500ml) 3.50
Acqua Panna still water (500ml) 3.50
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
7.50

NO + LOW

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

NOJITO
Honey syrup, lemon juice, sparkling water, mint
4.50

CRODINO SPRITZ
Italian aperitif with a unique bittersweet flavour
4.50