

APERITIVO

Aperol Spritz 9.00

Homemade lemonade (250ml) 3.75

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Mixed olives vgs 3.00

Tarallini: crunchy Italian snacks vg 2.50

Smoked almonds vg 3.00

NIBBLES TRIO

Mixed olives, tarallini, smoked almonds vgs 7.50

CAPRESE SALAD

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

PERFECT
FOR SHARING

BREADS & BITES

Garlic bread w/ a light tomato base vg 5.95

Add mozzarella v +1.00

Burrata, spicy 'nduja from Spilinga & baby plum tomatoes on sourdough bread 8.95

Aubergine parmigiana v 6.95

MOST
POPULAR



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.

SOUDDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY & PROVED 24HRS

1 MARINARA

100% Italian tomato, garlic, basil, oregano vg 9.95

2 MARGHERITA

100% Italian tomato, mozzarella, basil v 11.95

3 FRANCO'S OG MARGHERITA

100% Italian tomato, buffalo mozzarella, red Piennolo tomato from Vesuvio D.O.P, extra virgin olive oil, basil v 15.50

MOST
POPULAR

4 PROSCIUTTO & FUNGHI

Roasted cured ham, ricotta, 100% Italian tomato, mozzarella, wild mushrooms (white base) 14.95

5 NAPOLI

Cantabrian anchovies, 100% Italian tomato, mozzarella, Kalamata olives, capers, garlic, oregano CSBN 14.95

6 CHORIZO

Cured Iberico chorizo (dry & semi-dry), 100% Italian tomato, mozzarella 14.95

7 SPICY SALAMI

Smoked spicy salami, 100% Italian tomato, mozzarella, caramelised red onions, basil 15.95

8 LA SCOZZESE - HAGGIS & TATTIES PIZZA

Macswen haggis, potato, bechamel sauce, mozzarella, cheddar, sage butter 15.95

LIMITED
EDITION

EXTRA TOPPINGS

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

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

GREAT FOR
CRUSTS

SALADS

NEW MEDITERRANEAN

Bulgur & quinoa mix, marinated roasted peppers, Kalamata olives, baby plum tomatoes, caramelized onions, 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 SALAD

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

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 5.25

NEW Cannolo w/ ricotta & dark chocolate drops,
pistachio crumbs, icing sugar v 6.25

Baked cheesecake w/ Amarena cherries csv 6.75

Chocolate cake
w/ Madagascan vanilla gelato v 6.25

Our signature tiramisù - made fresh everyday
by our chefs, the way it's meant to be v 6.45

GELATO + SORBETTO 4.65

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

OUR DOUGH



Our pizza has principles. That's why we partner with
Wildfarmed, using wheat grown in regenerative fields
and made into quality flour just for us.

Mixed fresh into our dough every day, it supports
healthier soil, thriving biodiversity and cleaner
rivers - so your pizza doesn't just taste great,
it helps nature thrive.

WINE

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

BIANCO	175ml	250ml	750ml
Grillo DOC: Sicily Light crisp zesty	7.35	9.45	24.95
Pinot Grigio IGT: Sicily Fresh dry elegant	8.00	10.35	27.95
Trebbiano: Abruzzo Rich floral balanced	8.45	10.95	29.45
ROSATO			
Pinot Grigio IGT: Sicily Fresh pale dry	8.45	10.95	31.95
ORANGE			
Trebbiano: Abruzzo Fresh citrusy textured	8.45	10.95	31.95
ROSSO			
Nero d'Avola DOC: Sicily Fruity smooth round	7.35	9.45	24.95
Sangiovese IGT: Puglia Intense velvety balanced	8.00	10.35	27.95
Montepulciano: Abruzzo Rich fruity smooth	8.45	10.95	29.45
BUBBLES			
Extra dry Prosecco: Veneto Floral crisp balanced	9.45		32.95

BEER & CIDER

Lager (330ml) 5.50
Pale Ale (330ml) 5.50
Galipette Cider (330ml) 5.95
Lucky Saint Unfiltered No Alcohol Lager 0.5% (330ml) 5.25

SOFT DRINKS

Homemade 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
Irn Bru (330ml) 3.50
DASH sparkling raspberry 3.50

DIGESTIF

Limoncello (25ml) 3.25

ALL SPRITZ 9.00

APEROL
Aperol, Prosecco, sparkling water

HUGO
Elderflower liqueur, Prosecco, sparkling water, mint

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

LIMONCELLO
Limoncello, Prosecco, sparkling water

CAMPARI
Campari, Prosecco, sparkling water

NEW MARADONA
Curaçao liqueur, Prosecco, sparkling water

ALL COCKTAILS 8.50

NEGRONI
Campari, Gin, Vermouth Rosso

NEGRONI SBAGLIATO
Campari, Gin, Vermouth Rosso, Prosecco

MOTH: MARGARITA
Tequila, triple sec, lime

GIN & TONIC
Sipsmith Gin, tonic

NO + LOW

BOTIVO SPRITZ
Bittersweet herbal aperitif with a bright
refreshing citrus finish
4.95

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

CRODINO SPRITZ
Italian aperitif with a unique bittersweet flavour
4.50

NEW FREEGLIDER PINK SPRITZ
Sipsmith Freeglider, pink grapefruit juice,
lemon juice, sparkling water
5.95

NEW MARADONA LEMONADE
Curaçao syrup, lemon juice, sparkling water
4.50