

DESSERTS

Affogato - Madagascar vanilla gelato
w/ an espresso shot v 4.95

PERFECT
WITH A
COFFEE

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

Baked cheesecake w/ Amarena cherries csv 6.25

Chocolate cake
w/ Madagascar 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 4.75

Madagascar vanilla v
Chocolate v
Strawberry v
Raspberry sorbetto vg

COFFEE

Pure Arabica, Gianni Frasi flame roasted beans from Verona.
Oat milk available.

Espresso 2.75 / double 3.15
Macchiato 2.80 / double 3.45
Cappuccino 3.75
Flat white 3.75

HAVE ME
OVER ICE

Latte 3.75
Americano 3.25

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.

SIGN UP FOR OUR
NEWS & OFFERS



WINE

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

BIANCO	175ml	250ml	750ml
Grillo DOC: Sicily Light crisp zesty	6.95	8.95	22.95
Pinot Grigio IGT: Sicily Fresh dry elegant	7.50	9.95	25.95
Trebbiano: Abruzzo Rich floral balanced	7.95	10.45	27.45
ROSATO			
Pinot Grigio IGT: Sicily Fresh pale dry	7.95	10.45	29.95
ORANGE			
Trebbiano: Abruzzo Fresh citrusy textured	7.95	10.45	29.95
ROSSO			
Nero d'Avola DOC: Sicily Fruity smooth round	6.95	8.95	22.95
Sangiovese IGT: Puglia Intense velvety balanced	7.95	9.85	25.95
Montepulciano: Abruzzo Rich fruity smooth	7.95	10.55	27.45
BUBBLES			
Extra dry Prosecco: Veneto Floral crisp balanced	9.20		30.95

BEER & CIDER

Lager Draught (Pint) 6.50
Pale Ale Draught (Pint) 6.50
Birra Moretti Lager (330ml) 5.50
Birra Moretti Sale di Mare Lager (330ml) 5.50
Brixton Reliance 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 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 (330ml) 3.50

DIGESTIF

Limoncello (25ml) 3.25

ALL SPRITZ 8.50

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

COCKTAILS

NEW FROZEN MARGARITA 8.50

NEGRONI 7.50
Campari, Gin, Vermouth Rosso

NEGRONI SBAGLIATO 7.75
Campari, Gin, Vermouth Rosso, Prosecco

MOTH: MARGARITA 7.25
Tequila, triple sec, lime

MOTH: SPICY MARGARITA 7.25
Tequila, chilli, triple sec, lime

MOJITO 8.95
White rum, lime, sugar, mint, soda

GIN & TONIC 7.95
Sipsmith Gin, tonic

NO + LOW

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

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

CRODINO SPRITZ 4.50
Italian aperitif with a unique bittersweet flavour

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

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

SPIRIT & MIXER 25ML 7.95 50ML 9.95

SIPSMITH GIN
SIPSMITH VERY BERRY PINK GIN
SIPSMITH VODKA
BACARDI RUM (DARK & WHITE)

APERITIVO

Aperol Spritz 8.50
Birra Moretti Lager (330ml) 5.50
Homemade lemonade (250ml) 3.75
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Mixed olives vgs 3.50
Tarallini: crunchy Italian snacks vg 3.00
Smoked almonds vg 3.50

PERFECT FOR SHARING

NIBBLES TRIO
Mixed olives, tarallini, smoked almonds vgs 7.50

CAPRESE SALAD
Burrata, cherry & semi-dried tomatoes, balsamic glaze, toasted pine kernels w/ charred sourdough v 11.95

NEW ANTIPASTI PLATTER
Butternut squash, cherry tomatoes, marinated roasted peppers, grilled artichoke, Kalamata olives, rocket, Franco's grana, balsamic glaze, basil, sourdough bread vcs 12.95
Add Buffalo mozzarella v +3.15

CHARCUTERIE PLATTER
Italian cured meats, cherry 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

NEW Goat's cheese bread w/ caramelised red onion, mozzarella v 6.95

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

Bruschetta Marinara w/ cherry tomatoes, Kalamata olives, capers, garlic, oregano, rocket, basil, sourdough bread vgs 5.95

NEW Bruschetta speck & whipped goat's cheese w/ rocket, hot honey, sourdough bread 6.95

NEW Oven-baked Tuscan sausage, friarielli (Neapolitan broccoli) cream, mozzarella, Franco's grana, crispy pancetta, chilli flakes 7.50

NEW Four cheese fonduta w/ mozzarella, gorgonzola, Franco's grana & béchamel sauce in a pizza boat v 7.25

VEGAN
Swap mozzarella for vegan cheese on us vg

GLUTEN FREE
Swap to our Bocconcini Bakery GF base vg +2.50

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) 13.50

⑤ **NAPOLI**
Cantabrian anchovies, 100% Italian tomato, mozzarella, Kalamata olives, capers, garlic, oregano csbn 13.50

⑥ **CHORIZO**
Cured chorizo (dry & semi-dry), 100% Italian tomato, mozzarella 13.50

⑦ **SPICY SALAMI**
Smoked spicy salami, 100% Italian tomato, mozzarella, caramelised red onions, basil 14.25

⑧ **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 14.95

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 **NEW POTATO & GORGONZOLA**
Mozzarella, a touch of 100% Italian tomato, gorgonzola, baked potatoes, semi dried tomato pesto, basil v 14.25

⑫ **NEW RAGÙ GENOVESE**
Genovese slow-cooked beef ragù (H), a touch of 100% Italian tomato, mozzarella, basil infused grana, crispy grana 14.95

EXTRA TOPPINGS

Any meat +3.15
Neapolitan salami, roasted cured ham, marinated chicken (H), yellowfin tuna, Cantabrian anchovies, 'nduja, spicy salami, Tuscan sausage, chorizo, coppa, Ventricina salami, ciccioli (slow-cooked pork), ragù Genovese (H), speck

Any veg +2.60
Wild mushrooms, Kalamata olives, caramelised onions, grilled artichokes, capers, roasted peppers, cherry tomatoes, 3 chilli mix, rocket, baked potatoes, butternut squash, Friarielli crème

Any cheese +2.85
Franco's grana, vegan cheese, ricotta, gorgonzola, goat's cheese, mozzarella

Any whole cheese
Buffalo mozzarella +3.95
Burrata +4.50

VG (Vegan) V (Vegetarian) CS (May contain stones) BN (May contain bones) H (Halal)
PLEASE ASK YOUR SERVER ABOUT ALLERGENS EACH TIME YOU ORDER AS RECIPES & INGREDIENTS MAY CHANGE

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

NEW Franco's grana & truffle v Hot honey v
NEW Semi-dried tomato vg Garlic vg
Scotch bonnet chilli vg

GREAT FOR CRUSTS

SALADS TASTIER THAN EVER

MEDITERRANEAN
Mixed grains, roasted butternut squash, caramelised red onions, cherry tomatoes, spinach, rocket, Franco's dressing w/ grilled artichoke vgsbn 13.25
w/ marinated chicken (H)csbn 13.75

YELLOWFIN TUNA
Kalamata olives, capers, cherry & semi-dried tomatoes, marinated mixed peppers, spinach, rocket, Franco's dressing cs 13.75

SIDES

NEW BAKED POTATOES
w/ rosemary, truffle oil, Franco's grana v 5.95

FRANCO'S SALAD
Kalamata olives, cherry tomatoes, cucumber, rocket, spinach, Franco's dressing vgs 5.25

ROCKET SALAD
Franco's grana, balsamic dressing v 4.75

SCAN FOR CALORIES



ADULTS NEED AROUND 2000KCAL A DAY

TURN OVER FOR DESSERTS & DRINKS