

# FOOD

## SIDES

**NOCELLERA OLIVES** 4  
nocellera olives, almonds

**TABLE GREENS** 4  
rocket, 18-month matured parmesan, charred lemon dressing, toasted pine nuts

**TRUFFLE BREAD** 7  
confit garlic puree, mozzarella, parmesan, rosemary, truffle oil

**GARLIC BREAD** 6  
confit garlic puree, mozzarella, parmesan  
add **N'DUJA FOR 2.5**

## PIZZA

**MARINARA** 7  
tomato base, oregano, garlic, olive oil

**MARGHERITA** 8  
tomato base, mozzarella, parmesan, extra virgin olive oil, basil

**MINI MARGHERITA** - a mini version of the classic 6

**PUTTANESCA** 11.5  
tomato base, mozzarella, anchovy, capers, paesana olives, oregano, garlic

**PEPPERONI** 10  
tomato base, mozzarella, salsiccia pepperoni, oregano

**PROSCIUTTO TARTUFA** 13  
confit garlic puree, mozzarella, prosciutto cotto, mushrooms, rosemary, truffle oil

**N'DUJA** 10.5  
tomato base, mozzarella, chilli, spicy n'duja, oregano

**OH HONEY!** 13.5  
Confit garlic puree, mozzarella, smoked chicken, n'duja, chives, red onion, honey

**MELANZANE PARMIGIANA** 10.5  
tomato base, mozzarella, aubergine, parmesan, sun-dried tomato, oregano, garlic

**ZUCCA** 12  
Tomato base, mozzarella, roast butternut squash, sage, goats cheese, chilli

**FUNGHI** 12  
confit garlic puree, mozzarella, mushrooms, semi-dried tomatoes, chives, balsamic glaze

**QUATTRO FORMAGGI** 13  
Mozzarella, stilton, goat's cheese, parmesan, chilli flakes, honey

*All pizzas can be made Vegan. Vegan cheese, and vegan n'djua are available.*

*Most of the menu can be made vegetarian (most of the cheese contains rennet), just ask. Unfortunately, we can't guarantee the menu is free of nuts. Please, let us know if you have any allergies.*