Soup of the Day

£6.5

Always Home made, check with the team which soup the chefs have decided on making today!

Pan all' aglio (Cheese Garlic bread) (V) £7

Classic fior di latte cheese pizza bread with garlic -ADD ONION CHUTNEY +£1

Antipasti

Cerignola Olives Sourced from a local supplier



£5.5

£6.5

Warm Bruschetta (V) Goats cheese toasted on sliced bread, tomatoes and onion chutney

Home-made Italian classic, layers of aubergine, mozzarella, grana padano, and ragu served with slice of bread

Kids Pizza £7

Cheese and tomato 7" pizza + Choose

up to 3 toppings from the rest of the

pizza menu

£7

£10

£6

£15

£16

£16

£16

£16

Burrata Ball with Seasoned bread

With green pesto and semi-dried tomatoes OR with red pesto hot honey and pine nuts

Parmigiana Melanzane (V)

Rocket & parmesan

With a citronette dressing

House salad (V)

Mixed leaf, semi-dried tomatoes, artichoke, roasted peppers, olives, with house dressing

Dips for those crusts!

- Garlic Dip (V)
- Gorgonzola dip- (V)

House Margherita (V)

Spicy Tomato dip \

Napoli (W

Mimosa NEW

Monti Lattari

- Spicy N'duja sausage
- Garlic Butter (V)
- Pesto-Green or Red (V)

Warm Bruschetta Salad (V)

£12

Simply our warm bruschetta served on our house salad

Sharing Antipasti plate

£20

Grilled aubergine, artichokes, olives and semi-dried tomatoes. pancetta and spianata sliced meat, with gorgonzola, provolone cheeses, served with sea salt bread

All our pizzas are served on a classic 11" Neapolitan style base

(7" Classic pizzas available for £7 each)

£1 each

-Tomato base, cherry tomatoes, black olives, garlic, oregano and

garlic oil NO cheese! Make it a Marinara by adding anchovies +£2! -Tomato base, fior di latte mozzarella, basil, grana padano and EV

£14 -Bechemel base, fior di latte mozzarella, freshly sliced ham,

-Tomato base and fior di latte mozzarella with a mix of our freshly **House Salami** sliced salami

sweetcorn, and basil

-Tomato base, fior di latte mozzarella, ham and chestnut £14.5 Ham & Mushroom mushrooms

-Tomato base, fior di latte mozzarella, ham, artichoke, olives, £14.5 Capricciosa mushroom, and basil

-Tomato base, fior di latte mozzarella, spicy salami, capers, and £14.5 anchovies

> -No sauce base, Salsiccia sausage, cherry tomatoes topped with smokey provola

Pesto Ortalana (V,N) -Green pesto base, fior di latte mozzarella, courgette, peppers, aubergine, basil, and pine nuts

£12

£14.5

£14.5

£14.5

£10 Purgatory (V)

Ratatouille (V)

Giardino (V)

Puttanesca ***

Fantastic Four (V)

Smokey Joe

Tide Mill

N'duja

Vesuvio

(7" Woodyard Signature pizzas available for £9 each)

-Ragu base with 3 eggs, finished with parsley, pepper, grana padano and malden £14 salt £15

-Ragu base, fior di latte mozzarella, roasted courgette, aubergine, cherry tomatoes, rosemary potatoes, garlic oil, and basil

-Tomato base, fior di latte mozzarella, artichoke, cherry tomatoes, olives, peppers, rocket and garlic oil

-Ragu base, fior di latte mozzarella, semi-dried tomatoes, tuna, shallots, olives, topped £16 with parsley and capers

-Bechemel base, four cheese pizza with each cheese on its own quarter. Gorgonzola dolce, goats cheese, smoked provola, and provolone. Topped with balsamic glaze

-Ragu base, provola smoked cheese, rosemary potatoes, and pancetta. Finished with rosemary, crispy onions and hot honey

-Tomato base, fior di latte mozzarella, goats cheese and spicy N'duja, topped with balsamic glaze

-Tomato base, fior di latte mozzarella, spicy N'duja sausage, and shallots. Topped £15 with hot honey, provolone cheese, chilli flakes and rocket

-Spicy N'duja base, provola smoked cheese, roasted red peppers, cherry tomatoes, chilli flakes, and spicy salami

Extra Toppings on pizza- £1.50 Veg | £2 Meat | £4 Burrata Ball

Non-Gluten Bases are available (+£2) e purchase our non-gluten bases from an external supplier and the additional £2 reflects the cost of buying them



Vegan/Dairy free cheese is available!



Allergen information is available, ask a member of the team if you wish to view! Please let us know of any allergies before ordering. Given the nature of our kitchen's heavy use of flour we CANNOT guarantee that our food will be 100% Gluten free for Coeliacs (N) = Contains Nuts (V) = suitable for Vegetarian = Vegan