

le pizze classiche

classic pizzas

MARINARA V £7.95

The simplest of Italian pizzas with tomato, garlic and oregano (no cheese)

MARGHERITA V £9.45

A true classic! Tomato, mozzarella and oregano

FUNGHI V £10.45

Tomato, mozzarella and fresh mushrooms

FIorentINA £11.95

Spinach, free-range egg, parmesan, tomato and mozzarella

QUATTRO STAGIONI £12.95

Pepperoni sausage, fresh mushrooms, artichokes, olives, anchovies, capers, tomato and mozzarella

DIAVOLA £11.95

Pepperoni sausage, jalapeño peppers, tomato and mozzarella

CAPRICCIOSA £12.95

Prosciutto cotto, red peppers, anchovies, capers, free-range egg, olives, tomato and mozzarella

NAPoletANA £11.95

Anchovies, olives, capers, tomato and mozzarella

PROSCIUTTO E FUNGHI £11.95

Prosciutto cotto, fresh mushrooms, tomato and mozzarella

QUATTRO FORMAGGI £12.95

goat's cheese, fontina, gorgonzola, tomato and mozzarella

AMERICANA £11.95

Pepperoni sausage, tomato and mozzarella

PARMA £13.95

Mozzarella and tomato pizza finished with rocket and freshly sliced parma ham once out of the oven

CALABRA £12.95

Hot nduja sausage, tomato, buffalo mozzarella and rocket

ORTOLANA V £11.95

Red peppers, onions, artichokes, fresh mushrooms, olives, tomato and mozzarella

VEGETARIANA V £12.95

Roasted mixed vegetables, goat's cheese, garlic oil, basil, tomato and mozzarella

THE REAL ITALIAN PIZZA COMPANY

Get Real!

Our Pizzas are cooked in a traditional wood-fired pizza oven imported from Italy. A wood-fired oven is far hotter than other ovens and gives that unique flame-licked, thin and crispy pizza that the Italians love so much. All our pizzas have a darker deeper tasting crust and are topped with simple delicious fresh ingredients.

le pizze bianche

white pizzas no tomato sauce

PICCANTE BIANCA £12.95

Mozzarella, fontina, hot nduja sausage and caramelised onion

TRICOLORE V £11.95

Semi-dried tomatoes, mozzarella and fresh rocket

TRICOLORE CON PARMA £13.95

Semi-dried tomatoes, mozzarella, finished with freshly sliced Parma ham and rocket

le pizze speciali

speciality pizzas

CAMPAGNOLA £11.95

Italian sausage, semi-dried tomatoes, capers, onion, tomato and mozzarella

ROCCO £11.95

Tuna, red onion, olives, tomato and mozzarella

VIVACE £12.95

Bresaola (Italian cured beef), parmesan, olives, tomato, mozzarella and topped with fresh rocket

EMILIANA £12.95

Tomato and mozzarella pizza finished with freshly sliced parma ham, grana cheese and balsamic vinegar once out of the oven

LA BELLA VITA £12.95

Pepperoni sausage, Italian salame, torn chicken breast, bacon, tomato and mozzarella

TOTÒ E PEPPINO V £11.95

Fresh sliced tomatoes, basil, tomato, buffalo mozzarella and rocket

NOCINA £11.95

Spinach, gorgonzola, walnuts, tomato and mozzarella

SAN STEFANO £12.95

Garlic pizza base with tomato, mozzarella, prosciutto cotto and torn chicken breast

INGLESE £12.95

Sausage, bacon, semi-dried tomatoes, fresh mushrooms, free-range egg, tomato and mozzarella

POLLO E FUNGHI £11.95

Torn chicken breast, mushrooms, rosemary, tomato and mozzarella

panzerotti al forno

folded pizza cooked in our wood-fired ovens and served with a side salad

MARGHERITA PANZEROTTI V £10.95

Mozzarella and tomato, a folded margherita

PROSCIUTTO PANZEROTTI £11.95

Prosciutto cotto, mozzarella and tomato

SPINACINO PANZEROTTI £11.95

Spinach, goat's cheese, mozzarella, caramelised onion and finished with parmesan

EXTRA TOPPINGS?

upgrade to buffalo mozzarella for £1.00
meat/fish/speciality ingredients £1.95 EACH
other ingredients £1.50 EACH

REAL IMPORTANT STUFF

V Denotes dishes suitable for vegetarians so they contain no flesh, fish or fowl!

Please note certain cheeses such as Parmesan are made with non-vegetarian rennet and therefore are not marked with a V

If you suffer from any allergies please inform your waiter at the time of ordering and we will inform the kitchen.

A discretionary service charge will be added to your bill for tables of 6 or more.

All prices inclusive of VAT

THE REAL ITALIAN PIZZA COMPANY

le insalate salads

NIÇOISE £11.95

Tuna, anchovies, cherry tomatoes, capers, olives and free-range boiled egg served on fresh salad leaves, accompanied with panelli

CAESAR SALAD £10.95

Fresh salad leaves tossed in caesar dressing, served with crostini, olives and parmesan cheese, accompanied with panelli

CHICKEN CAESAR SALAD £11.95

As above with added strips of grilled chicken breast

INSALATA MEDITERRANEA V £11.95

Warm roasted vegetables served over fresh salad leaves and topped with goat's cheese and olives, accompanied with panelli

INSALATA PARMA £12.95

Freshly sliced parma ham on a bed of fresh salad leaves and rocket, topped with baby mozzarella, accompanied with panelli

FANTASIA AL GORGONZOLA £11.95

Fresh salad leaves tossed with walnuts, cucumber, caramelized onions and avocado, topped with crumbled gorgonzola, accompanied with panelli

CHOOSE YOUR REAL DRESSING

extra virgin olive oil and balsamic vinegar
pesto infused olive oil
classic ceasar

intros

start with a little something whilst looking through the menu!

MEDITERRANEAN OLIVES V £2.95

CIABATTA BREAD V £3.95

Served with extra virgin olive oil and balsamic

gli antipasti

try one of our REAL italian starters

GARLIC BREAD V £3.95

GARLIC BREAD & MOZZARELLA V £4.95

MOZZARELLA & TOMATO SALAD V £5.95

MIXED LEAF SALAD V £4.30

PANELLI ALL'AGLIO V £4.50

Strips of wood-fired dough served with garlic butter

BACETTI D'AGLIO V £4.95

Baked wood-fired dough balls served with garlic butter

ANTIPASTO DELLA CASA

A selection of Italian dry cured meats, mozzarella bocconcini, semi sun-dried tomatoes, olives and other house specialities.

1-2 PEOPLE £12.95

3-4 PEOPLE £19.95

MELANZANE PARMIGIANA

Thin slices of aubergine oven baked in a rich tomato sauce and topped with mozzarella and parmesan cheese. One of Italy's favourite dishes!

AS A STARTER £6.95

AS A MAIN MEAL £11.95

le bruschette

bruschetta can be eaten as a starter or as a light meal

BRUSCHETTA AL POMODORO V £5.95

Wood-fired bread topped with fresh tomatoes, pesto and garlic

BRUSCHETTA AL FORMAGGIO DI CAPRA V £6.95

Wood-fired bread topped with goat's cheese, semi-dried tomatoes, basil and olive oil

BRUSCHETTA TRIS £6.95

Wood-fired bread topped with a daily selection of Italian flavours

la pasta al forno

traditional italian pasta dishes

LASAGNE £12.95

The classic Italian dish of pasta layered with bolognese sauce, mozzarella, bechamel sauce and parmesan cheese

LASAGNE VEGETARIANE V £11.95

A vegetarian version of the classic dish

CANNELLONI V £11.95

Italian pasta tubes filled with spinach and ricotta cheese, baked in bechamel and tomato sauce

GNOCCHI ALLA SORRENTINA £11.95

Little Italian potato dumplings topped with rich tomato sauce and finished with mozzarella and parmesan cheese

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vini rossi

r e d w i n e s

NERO D'AVOLA

Berry fruit flavours and perfectly balanced

175ml glass £4.55 250ml glass £5.95 Bottle £16.95

MONTEPULCIANO D'ABRUZZO D.O.C.

Well rounded, cherry overtones. Highly recommended

175ml glass £4.95 250ml glass £6.50 Bottle £18.95

MERLOT

Ruby red and full bodied. Blackcurrant and plum flavours

175ml glass £4.80 250ml glass £6.25 Bottle £17.95

CHIANTI D.O.C.

Classic Italian red. Medium bodied, clean plummy fruit

175ml glass £5.55 250ml glass £6.95 Bottle £19.95

VALPOLICELLA CLASSICO SUPERIORE D.O.C.

Ruby red colour with a hint of violets, full bodied and velvety smooth

175ml glass £5.95 250ml glass £7.95 Bottle £22.95

PRIMITIVO DI MANDURIA D.O.C.

Full bodied and deep in colour. Hints of cherries and liquorice

Bottle £26.95

vini rosati

r o s é w i n e s

ROSÉ NERELLO MASCALESE

Easy drinking taste of summer, fruit and herb flavours

175ml glass £4.55 250ml glass £5.95 Bottle £16.95

PINOT GRIGIO BLUSH D.O.C.

Bright and light with mellow fruit tones

175ml glass £5.55 250ml glass £6.95 Bottle £19.95

Wine is also available in
125ml measures

All prices inclusive of V.A.T.

vini bianchi

w h i t e w i n e s

GRILLO SICILY

Full-flavoured wine both dry and fruity

175ml glass £4.55 250ml glass £5.95 Bottle £16.95

FRASCATI SUPERIORE D.O.C.

Dry and light colour and flavour with a hint of almonds

175ml glass £4.80 250ml glass £6.25 Bottle £17.95

PINOT GRIGIO D.O.C.

A fruity, fine and elegant classic white. Highly recommended

175ml glass £5.55 250ml glass £6.95 Bottle £19.95

VERDICCHIO D.O.C.

Fine and intense bouquet with hints of fresh fruit and flowers

175ml glass £5.95 250ml glass £7.95 Bottle £22.95

ORVIETO CLASSICO D.O.C.

Soft attractive peach tones, a soft round flavour on the palate

175ml glass £6.50 250ml glass £8.30 Bottle £23.95

vini frizzanti

s p a r k l i n g w i n e s

PINOT GRIGIO BLUSH FRIZZANTE ROSÉ

Light and fizzy with summer fruit flavours

Bottle £20.95

PROSECCO D.O.C.

Plenty of sparkle with a variety of aromas

125ml glass £4.95 Bottle £22.95

house spirits

25 ml £3.40 50 ml £4.95

GORDON'S GIN SMIRNOFF VODKA BACARDI
FAMOUS GROUSE BAILEYS JACK DANIELS
AMARO MONTENEGRO VECCHIA ROMAGNA BRANDY

Schweppes mixers £1.75