BITES TO START

Sourdough pizza bread with salt & rosemary 4.95 \in \bigcirc

Garlic bread with a light tomato base 5.50 € ♠ ♣

Garlic bread with a light tomato base & mozzarella 6.50 € \bigcirc \bigcirc \bigcirc

Bruschetta with spicy 'nduja, burrata, rocket, a drizzle of olive oil & black pepper $6.50 \in \mathfrak{G}$

Aubergine parmigiana with Grana, tomato & mozzarella 5.50 € ♣ ♣ ♦

Buffalo mozzarella and marinated baby plum tomatoes with mint, garnished with fresh basil 10.95 €

Choose burrata instead 11.95 €

Provolone with tomato & sourdough bread 10.95 € ↑ ♠ ♣

Selection of cured meats served with Grana cheese, rocket & sourdough bread 11.95 € ♠ ♠ ♠ ♠



SOURDOUGH PIZZAS

OUR DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

CHECK THE BOARD FOR OUR SPECIALS

- ① Organic tomato, garlic, basil & oregano 9.95 € ② 🏖
- Touch of tomato sauce, mozzarella, ricotta, gorgonzola, Grana & basil 13.50 € ♠ ♠ ♠ ♠ Add chicken marinated with spices 2.00 €
- Ricotta cheese base, roasted cured ham, mozzarella & mixed mushrooms & basil with a touch of tomato sauce 13.05 €
- Organic tomato, garlic, basil, oregano, capers, Kalamata black olives, Cantabrian anchovies & mozzarella 13.50 € ♠ ♣ ♣ ♣
- 6 Organic tomato, cured natural and iberico chorizo & mozzarella 13.05 € 1 € 2 €
- The spicy salami, organic tomato, mozzarella, caramelised red onions, homemade Franco's chilli oil & fresh basil 13.05 € ♣ ♣ ♣ ♣
- Lightly spiced butternut squash base, pancetta, mozzarella, mixed mushrooms & basil and roasted hazelnuts 13.95 € ♠ ♠ ♠
- Guanciale, mozzarella, Grana cheese, egg yolk & black pepper 14.50 € ♠ ♠ ♠
- Truffle pesto base, smoked burrata, mixed mushroom, mozzarella, truffle oil & fresh basil 14.50 € 🕶 😂

EXTRA TOPPINGS AVAILABLE - SEE BOARD

DIPS FOR YOUR PIZZA CRUSTS, 2.00 € EACH OR THREE FOR 5.00 €

Pesto 💇 🚳 😘, Garlic, Chilli 🚳, Spicy 'nduja, Blue cheese 💇 🍪

Violife vegan cheese instead of mozzarella, or as an extra topping 2.50 €

Gluten free pizza base 3.70 €

Whilst we can't guarantee a 100% flour free environment, our base is 100% gluten free

MAIN SALADS

Mixed leaves with chicken marinated with spices, Grana cheese, roasted peppers cooked with garlic and capers, caramelised red onions, toasted walnuts, house dressing & balsamic vinegar
11.95 € ↑ ♣ ♠ ♠ ♠ ♠ ♠ ♠

Mixed salad leaves with roasted baby plum tomatoes, flambé goat's cheese, mixed nuts, caramelised red onion, house dressing & balsamic vinegar 8.95 € ② ② ⑤ ⑥

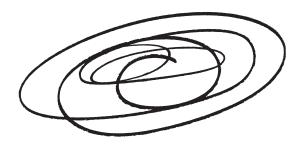
SIDE SALADS

Mixed leaves, cucumber, baby plum tomatoes & house dressing 3.95 €

Mixed leaves, cucumber, baby plum tomatoes, Kalamata black olives, Grana cheese & house dressing 4.95 € ♥ ∰ ₾ ₾

PLEASE TURN ME OVER FOR DRINKS

PLEASE ASK YOUR SERVER ABOUT ALLERGENS EACH TIME YOU ORDER AS RECIPES AND INGREDIENTS MAY CHANGE



OUR DISHES WITH OLIVES MAY CONTAIN OLIVE STONES

POST PIZZA

Affogato: vanilla ice cream with an espresso shot 4.50 € 😘 📆

Lemon, rosemary and almond cake with

Chocolate and hazelnut cake with vanilla ice cream 4.95 € 🍪 🚺 🚷 🐯

Tiramisù 5.50 € 🍪 🕜 🚱

Cheesecake 5.90 € ♠ ♠ ♠ ♠

All of our desserts are freshly made in

the house

ICE CREAM

Vanilla 3.50 € **(A) (B)**

Chocolate 3.50 € ♠ ♠ ♠

SORBET

Lemon 3.50 € 🏵 🐯 Double scoop 6.95 € 🍪

COFFEE

100% Arabica coffee, Oat milk available.

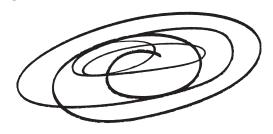
Espresso 2.20 € Double 2.70 €

Macchiato 2.40 € Double 2.80 €

Cappuccino 2.70

Latte 2.70 € Americano 2.5 €

English breakfast tea 2.20 €



FRANCO MANCA

PIZZA DE MASA MADRE

OUR INGREDIENTS

Guanciale is a cured and smoked pork, originally from Italy. It is made from the cheeks of the pig, an area known as "guancia". This meat is characterised by its intense flavour and its tender and fleshy texture. You can try it in our pizzas and as an extra in any of our dishes!

OUR DOUGH

Our dough is made fresh on site daily using Pivetti Italian organic flour and fermented for 24 hours from an 18th century starter. Your pizza might take minutes to devour, but it was hundreds of years in the making. This recipe was developed under the guiding light of our founder, Giuseppe Mascoli.

PLEASE TURN ME OVER FOR FOOD

- @FRANCOMANCASPAIN
- @FRANCO MANCA SPAIN
- @FRANCOMANCA_ES

WINE

ROSSO Red

Nero d'Avola Sicilia Doc Paccamora - Curatolo Arini 3.50 € / 18.00 € ₩

Montepulciano d'Abruzzo Doc Colle Cavalieri - Tollo 3.00 € / 15.00 € 🚳

Tinto de verano 2.80 €

BIANCO White

Inzolia Terre Siciliane IGT Paccamora - Curatolo Arini 3.50 € / 18.00 € 🛞

Trebbiano d'Abruzzo Doc Colle Cavalieri - Tollo 3.00 € / 15.00 € 🛞

ROSATO Rosé

Pinot Grigio Blush Terre di Chieti IGT - Tollo 3.20 € / 16.00 € €

ESPUMANTE Bubbles

Prosecco Doc Controllata e Garantita Loredan Gasparini 3.80 € / 19.00 € 🐯

COCKTAILS

Aperol Spritz 5.50 €

Negroni 5.50 €

Negroni Sbagliato 5.50 €

Gin & Tonic 5.50 €

DIGESTIVE

Grappa o Limoncello 3.50 €

BEER

Half beer 2.00€ 🏈 🐯

Double beer 3.80€ 🚳 🐯

Half shandy beer 2.00€ 🍪 🐯

Double shandy beer 3.80€ 🏀 🐯

Victoria 0.0 3.00 € 🦓 🛞

Birra Bionda Menabrea 4.8º 3.50 € 🐔 🛞

Birra Ambrata Menabrea 5º 3.80 € 🚱 🛞

Birra Doble Malta Menabrea 8º 4.00 € 🦓 🛞

L`Ippa Baladin 5,5º 4.80 € 🌑 🚳

SOFT DRINKS

Lemonade 250ml 3.00 €

Sparkling water 500ml 2.50 €

Still water 500ml 2.20 €

San Pellegrino Limonata 330ml 3.20 €

San Pellegrino Aranciata 330ml 3.20 €

Fanta Lemon 350ml 2.80 €

Fanta Orange 350ml 2.80 €

Coke 350ml 2.80 €

Coke Zero 350ml 2.80 €

Nestea 300ml 3.00 €

LIST OF ALLERGENS





















