

STONEBAKED PIZZA

Using authentic Neapolitan techniques, we make our own dough using only the finest ingredients before baking your order to perfection in our wood-fired pizza oven. Our hand-stretched sourdough pizzas have a light, fluffy crust and a base that's crisp on the outside, soft on the inside - as a Neapolitan pizza should be.

MARGHERITA **£13.50**

San marzano marinara tomatoes, topped with fior di latte mozzarella and basil (V, VGO)

SALAMI DIAVOLA **£17.50**

San marzano tomato base & fior di latte mozzarella topped with thinly sliced spianata calabra salami, roasted peppers, roquito peppers & fresh chilli

VEGETARIANA **£17.50**

San marzano tomatoes & fior di latte mozzarella topped with courgette, roasted cherry tomatoes, olives & peppers (V, VGO)

GARLIC BREAD **£9.50**

Add fior di latte mozzarella £2.00

Kindly note that our stonebaked pizzas come fresh from the pizza oven and therefore may arrive at separate times to other items on our menus

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to your server prior to placing an order for reference to each dishes allergen sheet.