

# Fatto

PIZZA & BEER

## STARTERS | SIDES

**SICILIAN OLIVES NOCELLARA (vg) - 4.5**

**GARLIC PIZZA (vg) - 5**

**GARLIC PIZZA WITH MOZZARELLA - 6.5**

**ROCKET, PARMESAN & BALSAMIC - 6**

**CAMPANIA FRIES (vg) - 5**

*Garlic, rosemary*

**FATTO POTATO CROQUETTES - 8**

*Neapolitan smoked provola potato croquettes*

**'NDUJA ARANCINI - 8**

*'Nduja, mozzarella, parmesan*

**PORCINI MUSHROOM ARANCINI - 8**

*Porcini, taleggio, parmesan, black panko*

**PIATTO PROSCIUTTO E BUFFALO - 10**

*Parma ham, buffalo mozzarella, toasted bread*

**FATTO CAESAR SALAD**

*Baby gem, croutons, smoked garlic & parmesan dressing*

*With Cetara anchovies - 9*

*With grilled artichoke - 9*

**PARMIGIANA DI MELANZANE - 9.5**

*Aubergine, tomato, mozzarella, parmesan, basil, toasted bread*

**BRUSCHETTA CLASSICA (vg) - 8**

*Cherry tomatoes, oregano, basil*

**BRUSCHETTA BURRATA - 11**

*Burrata, pesto, dried olives, slow-dried tomatoes*

**CALZONCINO FRITTO - 10**

*Fried calzone filled with salame Napoli, ricotta, mozzarella, parmesan, basil*

## PIZZA

*Naples is the birthplace of pizza... Soft and pillowy, rather than thin and crispy or a pizza pie.*

*Our dough is made by us every day, proved for a minimum of 24 hours, then topped by our pizzaioli who cook every pizza in our ovens at 450+ degrees. Buon appetito!*

### RED

**MARINARA (vg) - 9.5**

*Tomato, garlic, oregano, basil*

**MARGHERITA - 11.5**

*Tomato, mozzarella, parmesan, basil*

**MARGHERITA BUFFALO - 14.5**

*Tomato, mozzarella, buffalo mozzarella, parmesan, basil*

**DIAVOLA - 14**

*Tomato, spianata (spicy salami), chilli, mozzarella, parmesan, basil*

**CAPRICCIOSA - 16**

*Tomato, ham, salame Napoli, mushrooms, artichokes, black olives, mozzarella, parmesan, basil*

**'NDUJA - 15**

*Tomato, 'nduja, spianata (spicy salami), roasted peppers, mozzarella, parmesan, basil*

**NORMA - 13.5**

*Tomato, fried aubergine, ricotta, smoked ricotta, mozzarella, basil*

**FATTO VEGAN 'NDUJA (vg) - 14.5**

*Tomato, vegan 'nduja, fried aubergine, caramelised shallots, black olives, chilli, vegan mozzarella, basil*

**NAPOLETANA - 13.5**

*Tomato, Cetara anchovies, black olives, capers, cherry tomatoes, garlic, oregano, basil*

### WHITE

**SALSICCIA E FRIARIELLI - 16**

*Fennel sausage, friarielli (Neapolitan broccoli), chilli, smoked provola, mozzarella, parmesan*

**BURRATA & PARMA - 16**

*Parma ham, burrata, slow-dried tomatoes, mozzarella, parmesan, basil*

**HAM & BLACK TRUFFLE - 14.5**

*Truffle & mushroom cream, ham, taleggio, mozzarella, parmesan, basil*

**PANCETTA, PORCINI & GORGONZOLA - 15.5**

*Black pepper pancetta, Porcini mushrooms, gorgonzola, mozzarella, parmesan, basil*

**PESTO, BUFFALO & COURGETTE - 15**

*Buffalo mozzarella, fried courgette, red & yellow cherry tomatoes, parmesan, pesto*

**TONNO, BURRATA & PESTO ROSSO - 16**

*Tuna loin, burrata, caramelised shallots, sun-dried tomato pesto, mozzarella, parmesan, dried olives*

**BLACK TRUFFLE, PORCINI & COURGETTE (vg) - 15**

*Truffle & mushroom cream, porcini, fried courgette, rocket, smoked garlic mayo*

**LASAGNA PIZZA - 15**

*Beef ragu, bechamel, smoked provola, mozzarella, parmesan, basil*

**NON-GLUTEN DOUGH - 3**

## EXTRA TOPPINGS

*Mozzarella | Ricotta | Smoked ricotta | Shaved parmesan | Gorgonzola | Smoked provola - 2*

*Buffalo mozzarella | Burrata - 3.5 Whole burrata - 5.5*

*'Nduja | Parma ham | Salame Napoli | Pancetta | Spianata | Fennel sausage | Ham | Anchovies | Tuna - 3*

*Chilli | Rocket | Black olives | Mushrooms | Aubergine | Roasted peppers | Capers - 1.5*

*Artichokes | Friarielli | Slow-dried tomatoes | Courgette | Porcini mushrooms | Basil pesto - 2*

## DIPS

**SMOKED GARLIC MAYO | CHILLI MAYO | TRUFFLE & MUSHROOM MAYO (all vg) - 2 EACH**

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## BEERS

### JOOSY, HAZY PALE - 6.2

On tap, 2/3 pint 5.1% (vg)

UnBarred Brewery, Brighton

Crushable pale

Citrus fruits, grapefruit and orange zests

### FATTO BIONDA, HELLES LAGER - 5.8

On tap, 2/3 pint 4.4% (vg)(gf)

UnBarred Brewery, Brighton

Modern British Unfiltered Lager

Gentle and balanced

### TABLE BEER - 5.4

On tap, 2/3 pint 3% (vg)

The Kernal Brewery, Bermondsey

Big character, small ABV

Hop aromas with bitterness in balance

### FATTO AMICI, PALE ALE - 6

330ml can, 4.5% (vg)(gf)

UnBarred Brewery, Brighton

### HOWLING IPA - 6.9

On tap, 2/3 pint 5.9% (vg)

Howling Hops, Hackney Wick

Mango and pineapple aromas create a very drinkable IPA

### BLACKCURRANT SOUR IPA - 7.4

On tap, 2/3 pint 5.8% (vg)

UnBarred Brewery, Brighton

Copious amounts of fresh, fruity and tart blackcurrants

### PILOT, SPARKLING CIDER - 6

On tap, 2/3 pint 4.6% (vg)(gf)

Ascension, East Sussex

Created in Sussex with wild fermented cider from smooth, fresh Braeburn apples

### ZED, ALCOHOL FREE PALE ALE - 5.5

330ml can, 0.5% (vg)

Hammerton, Islington

## APERITIVO

### NEGRONI - 9

Campari, gin, vermouth, orange

### APEROL SPRITZ - 9

Aperol, spumante, soda, orange

### HUGO - 9

Elderflower liqueur, spumante, soda, mint, lime

### GIN & TONIC - 9

London dry gin, tonic, lemon

### WHITE PEACH BELLINI - 9

Spumante, white peach puree, mint

### GARIBALDI - 9

Campari, orange juice, orange

### APPLE & ELDERFLOWER SPRITZ - 5

(Alcohol free)

### SICILIAN LEMONADE SPRITZ - 5

(Alcohol free)

## WINES

### SPARKLING

<b>SPUMANTE DURELLO PALLADIANO</b>	Veneto (vg)	125ml Glass	7	32
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### WHITE

<b>TREBBIANO IL TRALICCIO</b>	Emilia Romagna (vg)	175ml Glass	7	16.5	24
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<b>PINOT GRIGIO MIRABELLO</b>	Trentino (vg)	175ml Glass	8	19	28
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<b>FALANGHINA MONTECALVO</b>	Campania	175ml Glass	9	24	36
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<b>GAVI DI GAVI LA BATTISTINA</b>	Piemonte (vg)	175ml Glass			45
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### ROSÉ

<b>ANCORA ROSATO CHIARETTO</b>	Piemonte (vg)	175ml Glass	8	19	28
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### RED

<b>SANGIOVESE IL TRALICCIO</b>	Emilia Romagna (vg)	175ml Glass	7	16.5	24
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<b>BARBERA ALASIA</b>	Piemonte (vg)	175ml Glass	8	19	28
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<b>PRIMITIVO CONVIVIALE</b>	Puglia (vg)	175ml Glass	9	24	36
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<b>BARBARESCO ARALDICA</b>	Piemonte (vg)	175ml Glass			45
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## SOFT DRINKS

**COKE | COKE ZERO 200ml - 3.5**

**SAN PELLEGRINO Orange | Ginger Beer 200ml - 3.5**

**FOLKINGTON'S Apple Juice | Orange Juice | Mango Juice 250ml - 4**

**PANNA STILL WATER 750ml - 4.5**

**SAN PELLEGRINO SPARKLING WATER 750ml - 4.5**

**Allergen Information** Please speak to us if you have any food allergens prior to placing your order. Our dishes are prepared in areas where gluten and other allergenic ingredients are present and are cooked in the same oven. We cannot guarantee our dishes are 100% free of gluten or other allergens. Please be aware that olives, even if pitted, may contain stones.

**Service Charge** A discretionary 12.5% service charge will be added to your bill.