

FATTO A MANO

PIZZERIA

STARTERS | SIDES

SICILIAN OLIVES NOCELLARA (vg) - 4

GARLIC PIZZA (vg) - 4.5

GARLIC PIZZA WITH MOZZARELLA - 6

ROCKET, PARMESAN & BALSAMIC - 5.5

CAMPANIA FRIES (vg) - 4.5

Garlic, rosemary

FATTO POTATO CROQUETTES - 7.5

Neapolitan smoked provola potato croquettes

'NDUJA LASAGNA FRITTA - 8.5

Spicy beef ragu lasagna bites

PORCINI MUSHROOM ARANCINI - 8

Porcini, taleggio, parmesan, panko

BRUSCHETTA CLASSICA (vg) - 7.5

Datterino tomatoes, oregano, basil

BRUSCHETTA BURRATA - 10.5

Burrata, pesto, slow-dried tomatoes

CALZONCINO FRITTO - 9.5

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

FATTO CAESAR SALAD

Baby gem, croutons, smoked garlic & parmesan dressing

With Cetara anchovies - 8.5

With grilled artichoke - 8.5

PARMIGIANA DI MELANZANE - 9

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

CALABRIAN SAUSAGE & PROVOLONE - 10.5

with pickled vegetables & toasted bread

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) - 8.5

Tomato, garlic, oregano, basil

MARGHERITA - 10.5

Tomato, mozzarella, parmesan, basil

MARGHERITA BUFFALO - 13.5

Tomato, mozzarella, buffalo mozzarella, parmesan, basil

DIAVOLA - 13

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

CAPRICCIOSA - 15

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

'NDUJA - 14

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

NORMA - 12.5

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

FATTO VEGAN 'NDUJA (vg) - 13.5

Tomato, vegan 'nduja, fried aubergine, red onions, black olives, chilli, vegan mozzarella, basil

NAPOLETANA - 12.5

Tomato, Cetara Anchovies, black olives, capers, datterino tomatoes, garlic, oregano, basil

'NDUJA & SAUSAGE CALZONE - 15

'Nduja, pork sausage, ricotta, parmesan, tomato, mozzarella, basil

WHITE

SALSICCIA E FRIARIELLI - 15

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

BURRATA & PARMA - 15

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

HAM & BLACK TRUFFLE - 13.5

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

PANCETTA, PORCINI & GORGONZOLA - 14.5

Black pepper pancetta, porcini mushrooms, gorgonzola, mozzarella, parmesan, basil

PESTO, PEPPERS & POTATO - 14

Pesto, roasted peppers, roasted potatoes, fried courgette, mozzarella, parmesan

TONNO & CIPOLLA - 15

Tuna loin, black olives, red onions, datterino tomatoes, mozzarella, oregano, basil

BLACK TRUFFLE, SPINACH & ARTICHOKE (vg) - 14

Truffle & mushroom cream, spinach, mushrooms, artichokes, smoked garlic mayo

LASAGNA PIZZA - 14

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

ARTICHOKE PESTO, PORCINI & GORGONZOLA CALZONE - 14.5

Fried aubergine, porcini mushrooms, artichoke pesto, gorgonzola, 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 | Red onion

Fried aubergine | Roasted peppers | Datterino tomatoes | Fried courgette - 1.5 Artichokes | Basil pesto

Friarielli (Neapolitan broccoli) | Fried courgette | Porcini mushrooms | Roasted potatoes - 2

DIPS

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

FATTO A MANO

PIZZERIA

APERITIVO

NEGRONI - 10

Campari, East London gin, vermouth, orange

APEROL SPRITZ - 9

Aperol, spumante, soda, orange

HUGO - 9

Elderflower liqueur, spumante, soda, mint, lime

GIN & TONIC - 9.5

East London gin, tonic, lemon

WHITE PEACH BELLINI - 9

Spumante, white peach puree, mint

APPLE & ELDERFLOWER SPRITZ - 5

(Alcohol free)

SICILIAN LEMONADE SPRITZ - 5

(Alcohol free)

WINES

SPARKLING

		125ml Glass		Bottle
SPUMANTE DURELLO PALLADIANO	Veneto (vg)	6.5		29

WHITE

		175ml Glass	500ml Carafe	Bottle
TREBBIANO IL TRALICCIO	Emilia Romagna (vg)	6.5	15.5	22

PINOT GRIGIO MIRABELLO	Trentino (vg)	7.5	18	26
-------------------------------	---------------	------------	-----------	-----------

FALANGHINA MONTECALVO	Campania	8.5	23	34
------------------------------	----------	------------	-----------	-----------

GAVI DI GAVI SANTA SERAFFA	Piemonte (vg)			42
-----------------------------------	---------------	--	--	-----------

ROSÉ

		175ml Glass	500ml Carafe	Bottle
ANCORA ROSATO CHIARETTO	Piemonte (vg)	7.5	18	26

RED

		175ml Glass	500ml Carafe	Bottle
SANGIOVESE IL TRALICCIO	Emilia Romagna (vg)	6.5	15.5	22

BARBERA ALASIA	Piemonte (vg)	7.5	18	26
-----------------------	---------------	------------	-----------	-----------

PRIMITIVO CONVIVIALE	Puglia (vg)	8.5	23	34
-----------------------------	-------------	------------	-----------	-----------

BARBARESCO ARALDICA	Piemonte (vg)			42
----------------------------	---------------	--	--	-----------

BEERS

FATTO AMICI, PALE ALE (gf) - 6	330ml can 4.5% (vg) UnBarred Brewery, Brighton	ZED, ALCOHOL FREE PALE ALE - 5.5	330ml can 0.5% (vg) Hammerton, Islington
---------------------------------------	--	---	--

AMALFI LEMON & BASIL PALE ALE - 7	330ml can 6% (vg) UnBarred Brewery, Brighton	PILOT, SPARKLING CIDER (gf) - 6	330ml can 4.8% (gf) (vg) Ascension, East Sussex
--	--	--	---

ON TAP 2/3 PINT

FATTO BIONDA, HELLES LAGER (gf) - 5.8
4.4% (vg) UnBarred Brewery, Brighton

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

NATIA STILL WATER 750ml - 4.5

FERRARELLE 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.