

# FATTO A MANO

## PIZZERIA

### STARTERS | SIDES

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

**CAMPANIA FRIES (vg) - 5.5**

Garlic, rosemary

**FATTO POTATO CROQUETTES - 8.5**

Neapolitan smoked provola potato croquettes

**'NDUJA LASAGNA FRITTA - 9**

Spicy beef ragu lasagna bites, 'nduja honey

**PESTO ROSSO & GOAT'S CHEESE**

**ARANCINI - 8.5**

Goat's cheese, pesto rosso, mozzarella, pankò

**PARMIGIANA DI MELANZANE - 10**

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

**ARRABBIATA MONTANARE - 9**

Fried pizza dough topped with arrabbiata sauce, 24 month aged parmesan, basil

**BRUSCHETTA CLASSICA (vg) - 8.5**

Marinated datterino tomatoes, oregano, basil

**BRUSCHETTA BURRATA - 12**

Burrata, pesto, slow-dried tomatoes, dried olives

**ROCKET, PARMESAN & BALSAMIC - 6.5**

**FATTO PANZANELLA SALAD**

Beef tomatoes, croutons, roasted peppers, black olives, capers, red onions, fennel, salsa verde, basil

With Cetara anchovies - 9

With grilled artichokes - 9

## 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) - 10.5**

Tomato, garlic, oregano, basil

**MARGHERITA - 12.5**

Tomato, mozzarella, parmesan, basil

**MARGHERITA BUFFALO - 15.5**

Tomato, mozzarella, buffalo mozzarella, parmesan, basil

**DIAVOLA - 14.5 (halal option available)**

Tomato, Ventricina spicy salami, chilli, mozzarella, parmesan, basil

**ARRABBIATA & BURRATA - 15.5**

Burrata, arrabbiata sauce, shallots, roasted peppers, dried olives, mozzarella, parmesan, basil

**CAPRICCIOSA - 17.5**

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

**'NDUJA - 16**

Tomato, 'nduja, Ventricina spicy salami, roasted peppers, mozzarella, parmesan, basil

**NORMA - 15**

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

**FATTO VEGAN 'NDUJA (vg) - 15.5**

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

**NAPOLETANA - 14.5**

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

### WHITE

**POPEYE - 16.5**

Ventricina spicy salami, gorgonzola, spinach, fennel, 'nduja honey, mozzarella, parmesan

**BURRATA & PARMA - 18.5**

24 month aged Parma ham, whole burrata, slow dried tomatoes, mozzarella, parmesan, basil

**PANNA - 15.5**

Ham, mushrooms, panna (Italian cream), mozzarella, parmesan, basil

**TUNA & BLACK OLIVES - 17**

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

**VEGAN BURRATA & PESTO ROSSO (vg) - 17**

Vegan burrata, pesto rosso, courgettes, rocket, slow-dried tomatoes, dried olives

**PANCETTA, PORCINI & GORGONZOLA - 16.5**

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

**PESTO, ASPARAGUS & GOAT'S CHEESE - 17**

Neal's Yard goat's cheese, pesto, asparagus, courgettes, datterino tomatoes, mozzarella, parmesan

**SALSICCIA E FRIARIELLI - 18**

Friarielli cream, black pepper sausage, friarielli (Neapolitan broccoli), smoked provola, dried chilli, mozzarella, parmesan

### DIPS

**SMOKED GARLIC MAYO (vg) - 2**

**CHILLI MAYO (vg) - 2**

**TRUFFLE & MUSHROOM MAYO (vg) - 2**

**NON-GLUTEN DOUGH - 3**

## EXTRA TOPPINGS

**MEAT & FISH** 'Nduja | 24 month aged Parma ham | Ventricina spicy salami | Salame Napoli | Pancetta Black pepper sausage | Ham | Anchovies | Halal salami - 3 Tuna loin - 4

**VEGETABLES** Chilli | Rocket | Black olives | Mushrooms | Roasted peppers | Datterino tomatoes | Red onion - 1.5 Courgette | Fried aubergine | Artichokes | Friarielli (Neapolitan broccoli) | Porcini mushrooms | Basil pesto - 2

**VEGAN** Vegan cheese | Vegan 'nduja | Vegan burrata - 2.5

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

Buffalo mozzarella | Burrata - 3.5 Whole burrata - 5.5

### Service Charge

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

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## PIZZERIA

### APERITIVO

#### NEGRONI - 10.5

Campari, East London gin, vermouth, orange

#### APEROL SPRITZ - 9.5

Aperol, spumante, soda, orange

#### HUGO - 9.5

Elderflower liqueur, spumante, soda, lime, mint

#### GIN & TONIC - 10

East London gin, tonic, lemon

#### LIMONCELLO SPRITZ - 9.5

Limoncello, spumante, soda, lemon, mint

#### APPLE & ELDERFLOWER SPRITZ - 6

(Alcohol free)

#### SICILIAN LEMONADE SPRITZ - 6

(Alcohol free)

### WINES

#### SPARKLING

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

#### WHITE

		175ml Glass	500ml Carafe	Bottle
<b>TREBBIANO IL TRALICCIO</b>	Emilia Romagna (vg)	<b>7.5</b>	<b>18</b>	<b>25</b>
<b>PINOT GRIGIO MIRABELLO</b>	Trentino (vg)	<b>8.5</b>	<b>21</b>	<b>30</b>
<b>FALANGHINA MONTECALVO</b>	Campania	<b>10.5</b>	<b>26.5</b>	<b>38</b>

Fresh | crisp | citrus

#### PINOT GRIGIO MIRABELLO

Elegant | apple | floral

#### FALANGHINA MONTECALVO

Lemon | honeysuckle | spice

#### ROSÉ

		175ml Glass	500ml Carafe	Bottle
<b>ANCORA ROSATO CHIARETTO</b>	Piemonte (vg)	<b>8.5</b>	<b>21</b>	<b>30</b>

Ripe | strawberry | refreshing

#### ORANGE

		175ml Glass	500ml Carafe	Bottle
<b>CATARRATTO RALLO VIOLETTA</b>	Sicily (vg)	<b>11</b>	<b>28</b>	<b>40</b>

Low intervention | unfiltered | citrus

#### RED

		175ml Glass	500ml Carafe	Bottle
<b>SANGIOVESE IL TRALICCIO</b>	Emilia Romagna (vg)	<b>7.5</b>	<b>18</b>	<b>25</b>
<b>BARBERA ARALDICA</b>	Piemonte (vg)	<b>8.5</b>	<b>21</b>	<b>30</b>
<b>PRIMITIVO CONVIVIALE</b>	Puglia (vg)	<b>10.5</b>	<b>26.5</b>	<b>38</b>

Light | juicy | damson

#### BARBERA ARALDICA

Light | juicy | fresh

#### PRIMITIVO CONVIVIALE

Rich | figs | cherries

### BEERS

#### ON TAP 2/3 PINT

#### JOOSY, HAZY PALE - 6.6

5.1% (vg) UnBarred Brewery, Brighton

#### FATTO BIONDA, HELLES LAGER (gf) - 6

4.0% (vg) UnBarred Brewery, Brighton

#### TABLE BEER - 5.8

3% (vg) The Kernel Brewery, Bermondsey

#### AMALFI LEMON & BASIL PALE ALE - 7.5

6.0% (vg) UnBarred Brewery, Brighton

#### CANS 330ML

#### FATTO AMICI, PALE ALE (gf) - 6

4.5% (vg) UnBarred Brewery, Brighton

#### ZED, ALCOHOL FREE PALE ALE - 6

0.5% (vg) Hammerton, Islington

#### PILOT, SPARKLING CIDER (gf) - 6.5

4.8% (vg) Ascension, East Sussex

### 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.