

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.

FATTO A MANO

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
SPUMANTE DURELLO PALLADIANO	Veneto (vg)	7		32

WHITE

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

Fresh | crisp | citrus

PINOT GRIGIO MIRABELLO

Elegant | apple | floral

FALANGHINA MONTECALVO

Lemon | honeysuckle | spice

ROSÉ

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

Ripe | strawberry | refreshing

ORANGE

		175ml Glass	500ml Carafe	Bottle
CATARRATTO RALLO VIOLETTTO	Sicily (vg)	11	28	40

Low intervention | unfiltered | citrus

RED

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

Light | juicy | damson

BARBERA ARALDICA

Light | juicy | fresh

PRIMITIVO CONVIVIALE

Rich | figs | cherries

BEERS

ON TAP 2/3 PINT

FATTO BIONDA, HELLES LAGER (gf) - 6

4.0% (vg) UnBarred Brewery, Brighton

CANS 330ML

FATTO AMICI, PALE ALE (gf) - 6

330ml can 4.5% (vg) UnBarred Brewery, Brighton

ZED, ALCOHOL FREE PALE ALE - 6

330ml can 0.5% (vg) Hammerton, Islington

AMALFI LEMON & BASIL PALE ALE - 7.5

330ml can 6% (vg) UnBarred Brewery, Brighton

PILOT, SPARKLING CIDER (gf) - 6.5

330ml can 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.