

FATTO A MANO

PIZZA & BEER

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

ROCKET, PARMESAN & BALSAMIC - 6.5

ARRABBIATA MONTANARE - 9

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

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

PARMIGIANA DI MELANZANE - 10

Aubergine, tomato, mozzarella, parmesan, basil, 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, proofed 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

'NDUJA - 16

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

NORMA - 15

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

NAPOLETANA - 14.5

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

WHITE

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

VEGAN BURRATA & PESTO ROSSO (vg) - 17

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

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 | CHILLI MAYO | TRUFFLE & MUSHROOM MAYO

(all vg) - 2 EACH

NON-GLUTEN DOUGH - 3

EXTRA TOPPINGS

MEAT & FISH 'Nduja | 24 month aged Parma Ham | Ventricina spicy salami | Salame Napoli | Ham Anchovies | Black pepper sausage | Halal salami - 3

VEGETABLES Chilli | Rocket | Black olives | Mushrooms | Roasted peppers | Datterino tomatoes | Red onion - 1.5
Fried courgette | Fried aubergine | Artichokes | Friarielli (Neapolitan broccoli) | 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

FATTO A MANO

PIZZA & BEER

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)

BEERS

JOOSY, HAZY PALE - 6.6

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

UnBarred Brewery, Brighton

Crushable hazy pale

Citrus fruits, grapefruit and orange zests

FATTO BIONDA, HELLES LAGER (gf) - 6

On tap, 2/3 pint 4.0% (vg)

UnBarred Brewery, Brighton

Modern British Unfiltered Lager

Gentle and balanced

TABLE BEER - 5.8

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

The Kernel Brewery, Bermondsey

Big character, small ABV

Hop aromas with bitterness in balance

FATTO AMICI, PALE ALE (gf) - 6

330ml can, 4.5% (vg)

UnBarred Brewery, Brighton

NEW ENGLAND IPA - 7.2

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

Howling Hops, Hackney Wick

Rotating tropical hops create very

drinkable, fruity IPS

AMALFI LEMON & BASIL PALE ALE - 7.5

On tap, 2/3 pint 6.0% (vg)

UnBarred Brewery, Brighton

Brighton Special collaboration UnBarred x

Fatto Zingy Pale with Amalfi lemons, basil

PILOT, SPARKLING CIDER (gf) - 6.5

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

Ascension, East Sussex

Created in Sussex with wild fermented cider

from smooth, fresh Braeburn apples

ZED, ALCOHOL FREE PALE ALE - 6

330ml can, 0.5% (vg)

Hammerton, Islington

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

ROSÉ

175ml
Glass

500ml
Carafe

Bottle

ANCORA ROSATO CHIARETTO Piemonte (vg)

8.5

21

30

ORANGE

175ml
Glass

500ml
Carafe

Bottle

CATARRATTO RALLO VIOLETTA Sicily (vg)

11

28

40

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

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.