

FATTO A MANO

PIZZERIA

STARTERS | SIDES

SICILIAN OLIVES NOCELLARA (vg) - 4.5

CAMPANIA FRIES (vg) - 5

Garlic, rosemary

GNOCCHI SORRENTINA (v) - 9.5

Baked gnocchi with tomato, mozzarella, parmesan, basil

‘NDUJA LASAGNA FRITTA - 8.5

Spicy beef & pork ragu lasagna bites, ‘nduja honey

TRUFFLE & GORGONZOLA ARANCINI (v) - 8

Truffle and mushroom cream, gorgonzola, mozzarella, panko

PARMIGIANA DI MELANZANE (v) - 9.5

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

ARRABBIATA FRITTA - 8.5

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

BRUSCHETTA CLASSICA (vg) - 8

Marinated datterino tomatoes, oregano, garlic, basil

BRUSCHETTA BURRATA (v) - 11.5

Burrata, pesto, slow-dried tomatoes, dried olives

ROCKET, PARMESAN & BALSAMIC (v) - 6

CAESAR SALAD

Baby gem lettuce, croutons, parmesan, capers and chives dressing

With crispy pancetta - 9

With grilled artichokes (v) - 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) - 9.5

Tomato, garlic, oregano, basil

MARGHERITA (v) - 11.5

Tomato, mozzarella, parmesan, basil

MARGHERITA BUFFALO - 14.5

Tomato, mozzarella, buffalo mozzarella, parmesan, basil

DIAVOLA - 13.5 (halal option available)

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

ARRABBIATA & BURRATA (v) - 15

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

CAPRICCIOSA - 16.5

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

‘NDUJA - 15

Tomato, ‘nduja, Ventricina (spicy salami), roasted peppers, mozzarella, parmesan, basil

NORMA (v) - 14

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

FATTO VEGAN ‘NDUJA (vg) - 14.5

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

NAPOLETANA - 13.5

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

NON-GLUTEN DOUGH - 3

WHITE

POPEYE - 15.5

Ventricina (spicy salami), gorgonzola, spinach, fennel, ‘nduja honey, mozzarella, parmesan

BURRATA & PARMA - 17.5

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

PANNA - 14.5

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

TUNA & BLACK OLIVES - 16

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

VEGAN BURRATA, BEETROOT & BALSAMIC (vg) - 16.5

Beetroot cream, roasted peppers, fennel, rocket, vegan burrata, Modena balsamic glaze

PANCETTA, PORCINI & GORGONZOLA - 16

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

PESTO, GOAT’S CHEESE & BUTTERNUT SQUASH (v) - 16

Neal’s Yard goat’s cheese, pesto, roasted butternut squash, slow dried tomatoes, mozzarella, parmesan

SALSICCIA & FRIARIELLI - 17

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

DIPS - 2 EACH

FATTO ‘NDUJA HONEY

SMOKED GARLIC MAYO (vg)

CHILLI MAYO (vg)

TRUFFLE & MUSHROOM MAYO (vg)

EXTRA TOPPINGS

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

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

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

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

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

Service Charge

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

FATTO A MANO

P I Z Z E R I A

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 - 9.5

East London gin, tonic, lemon

FATTO LIMONCELLO SPRITZ - 9.5

Fatto Limoncello, spumante, soda, lemon, mint

SENZA ALCOHOL

APPLE & ELDERFLOWER SPRITZ - 6

Elderflower, apple juice, soda, lemon

SICILIAN LEMONADE SPRITZ - 6

Sicilian lemon syrup, soda, lemon

MARTINI & TONIC - 7

Martini Vibrante (0.5%), tonic, orange, mint

W I N E S

SPARKLING

SPUMANTE DURELLO PALLADIANO	Veneto (vg)	125ml Glass		Bottle
		7		32

WHITE

TREBBIANO IL TRALICCIO	Emilia Romagna (vg)	175ml Glass	500ml Carafe	Bottle
		7	17	24

Fresh | crisp | citrus

PINOT GRIGIO MIRABELLO

Trentino (vg)

Elegant | apple | floral

FALANGHINA MONTECALVO

Campania

Lemon | honeysuckle | spice

ROSÉ

ANCORA ROSATO CHIARETTO	Piemonte (vg)	175ml Glass	500ml Carafe	Bottle
		8.5	20.5	29

Ripe | strawberry | refreshing

ORANGE

CATARRATTO RALLO VIOLETTTO	Sicily (vg)	175ml Glass	500ml Carafe	Bottle
		10.5	26.5	38

Low intervention | unfiltered | citrus

RED

SANGIOVESE IL TRALICCIO	Emilia Romagna (vg)	175ml Glass	500ml Carafe	Bottle
		7	17	24

Light | juicy | damson

BARBERA ARALDICA

Piemonte (vg)

Light | juicy | fresh

PRIMITIVO CONVIVIALE

Puglia (vg)

Rich | figs | cherries

B E E R S

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

AMALFI LEMON & BASIL PALE ALE - 7.5

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

ZED, ALCOHOL FREE PALE ALE - 6

330ml can 0.5% (vg) Hammerton, Islington

PILOT, SPARKLING CIDER (gf) - 6.5

330ml can 4.8% (vg) Ascension, East Sussex

S O F T D R I N K S

COKE | COKE ZERO 200ml - 3.5

SAN PELLEGRINO Orange | Ginger Beer 200ml - 3.5

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

STILL WATER 750ml - 4.5

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.