

FATTO A MANO

PIZZA & BEER

STARTERS | SIDES

SICILIAN OLIVES NOCELLARA (vg) - 5

CAMPANIA FRIES (vg) - 5.5

Garlic, rosemary

GNOCCHI SORRENTINA (v) - 10

Baked gnocchi with tomato, mozzarella, parmesan, basil

‘NDUJA LASAGNA FRITTA - 9

Spicy beef & pork ragu lasagna bites, ‘nduja honey

TRUFFLE & GORGONZOLA ARANCINI (v) - 8.5

Truffle and mushroom cream, gorgonzola, mozzarella, panko

PARMIGIANA DI MELANZANE (v) - 10

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

ARRABBIATA FRITTA - 9

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

ROCKET, PARMESAN & BALSAMIC (v) - 6.5

CAESAR SALAD

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

With crispy pancetta - 9.5

With grilled artichokes (v) - 9.5

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 (v) - 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 (v) - 16

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

‘NDUJA - 16

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

NORMA (v) - 15

Tomato, fried aubergine, ricotta, smoked ricotta, mozzarella, parmesan, 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, BEETROOT & BALSAMIC (vg) - 17.5

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

PESTO, GOAT'S CHEESE & BUTTERNUT SQUASH (v) - 17

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

SALSICCIA & FRIARIELLI - 18

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)

NON-GLUTEN DOUGH - 3

EXTRA TOPPINGS

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

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

Buffalo mozzarella | Burrata - 3.5 Whole burrata - 5.5

VEGETABLES Chilli | Rocket | Black olives | Mushrooms | Roasted peppers | Datterino tomatoes - 1.5

Butternut squash | Fried aubergine | Artichokes | Friarielli (Neapolitan broccoli) | Basil pesto - 2

VEGAN Vegan cheese | Vegan burrata - 2.5

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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

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 IPA

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

AMALFI LEMON & BASIL PALE ALE - 7.5

330ml can, 6.0% (vg)

UnBarred Brewery, Brighton

Fatto x Unbarred Brighton special collaboration

Zingy pale with Amalfi lemons, basil

ZED, ALCOHOL FREE PALE ALE - 6

330ml can, 0.5% (vg)

Hammerton, Islington

WINES

SPARKLING

SPUMANTE DURELLO PALLADIANO *Veneto (vg)*

*125ml
Glass*

Bottle

7

32

WHITE

TREBBIANO IL TRALICCIO *Emilia Romagna (vg)*

*175ml
Glass*

*500ml
Carafe*

Bottle

7.5

18

25

PINOT GRIGIO MIRABELLO *Trentino (vg)*

8.5

21

30

FALANGHINA MONTECALVO *Campania*

10.5

26.5

38

ROSÉ

ANCORA ROSATO CHIARETTO *Piemonte (vg)*

*175ml
Glass*

*500ml
Carafe*

Bottle

8.5

21

30

ORANGE

CATARRATTO RALLO VIOLETTTO *Sicily (vg)*

*175ml
Glass*

*500ml
Carafe*

Bottle

10.5

26.5

38

RED

SANGIOVESE IL TRALICCIO *Emilia Romagna (vg)*

*175ml
Glass*

*500ml
Carafe*

Bottle

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

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.

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