



FATTO A MANO

P I Z Z E R I A

CHRISTMAS GROUP MENU

24 NOVEMBER 25 - 04 JANUARY 26

DRINK, STARTER AND PIZZA £30



STARTERS | SIDES

CAMPANIA FRIES (vg)

Garlic, rosemary

‘NDUJA LASAGNA FRITTA

Spicy beef & pork ragu lasagna bites, ‘nduja honey

TRUFFLE & GORGONZOLA ARANCINI (v)

Truffle and mushroom cream, gorgonzola, mozzarella, pankko

GNOCCHI SORRENTINA (v)

Baked gnocchi with tomato, mozzarella, parmesan, basil

CAESAR SALAD

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

With crispy pancetta
or

With grilled artichokes (vg)

PIZZA

CHRISTMAS SPECIALS

WILD BOAR TOSCANO

Wild boar salami, porcini mushrooms, pecorino cream, Chianti wine reduction, mozzarella, parmesan, fried sage

TRUFFLE FIRENZE (v)

Truffle carpaccio, roasted oyster mushrooms, artichoke cream, mozzarella, polenta chips

RED

MARGHERITA (v)

Tomato, mozzarella, parmesan, basil

DIAVOLA (halal option available)

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

NORMA (v)

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

‘NDUJA

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

WHITE

BURRATA & PARMA

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

PANNA

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

VEGAN BURRATA, BEETROOT & BALSAMIC (vg)

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

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

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

DRINKS

APERITIVO

APEROL SPRITZ

Aperol, spumante, soda, orange

HUGO

Elderflower liqueur, spumante, soda, lime, mint

APPLE & ELDERFLOWER SPRITZ

Elderflower, apple juice, soda, lemon
(Alcohol free)

SPARKLING

SPUMANTE DURELLO PALLADIANO (vg)

Veneto, 125ml Glass

RED WINE

SANGIOVESE IL TRALICCIO (vg)

Emilia Romagna, 175ml Glass

WHITE WINE

TREBBIANO IL TRALICCIO (vg)

Emilia Romagna, 175ml Glass

ON TAP

FATTO BIONDA, HELLES LAGER (gf)(vg)

2/3 pint 4.0%, UnBarred Brewery, Brighton

SOFT DRINKS

COKE | COKE ZERO

200ml

SAN PELLEGRINO

Orange | Ginger Beer 200ml

FOLKINGTON’S

Apple Juice | Orange Juice | Mango Juice 250ml

STILL WATER

750ml

SPARKLING WATER

750ml

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.