

FATTO A MANO

P I Z Z E R I A

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

P I Z Z A

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

D I P S

FATTO ‘NDUJA HONEY - 2 | **SMOKED GARLIC MAYO** (vg) - 2

CHILLI MAYO (vg) - 2 | **TRUFFLE & MUSHROOM MAYO** (vg) - 2

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

W I N E S

SPARKLING

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

TREBBIANO IL TRALICCIO	Emilia Romagna (vg)	175ml Glass	7.5	500ml Carafe	25
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Fresh | crisp | citrus

PINOT GRIGIO MIRABELLO	Trentino (vg)	175ml Glass	8.5	500ml Carafe	30
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Elegant | apple | floral

FALANGHINA MONTECALVO	Campania	175ml Glass	10.5	500ml Carafe	38
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Lemon | honeysuckle | spice

ROSÉ

ANCORA ROSATO CHIARETTO	Piemonte (vg)	175ml Glass	8.5	500ml Carafe	30
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Ripe | strawberry | refreshing

ORANGE

CATARRATTO RALLO VIOLETTTO	Sicily (vg)	175ml Glass	10.5	500ml Carafe	38
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Low intervention | unfiltered | citrus

RED

SANGIOVESE IL TRALICCIO	Emilia Romagna (vg)	175ml Glass	7.5	500ml Carafe	25
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Light | juicy | damson

BARBERA ARAIDICA	Piemonte (vg)	175ml Glass	8.5	500ml Carafe	30
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Light | juicy | fresh

PRIMITIVO CONVIVIALE	Puglia (vg)	175ml Glass	10.5	500ml Carafe	38
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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	ZED, ALCOHOL FREE PALE ALE - 6
330ml can 4.5% (vg) UnBarred Brewery, Brighton	330ml can 0.5% (vg) Hammerton, Islington

AMALFI LEMON & BASIL PALE ALE - 7.5	PILOT, SPARKLING CIDER (gf) - 6.5
330ml can 6% (vg) UnBarred Brewery, Brighton	330ml can 4.8% (vg) Ascension, East Sussex

S O F T D R I N K S

COKE | COKE ZERO 330ml - 3.5

SAN PELLEGRINO Blood Orange | Grapefruit 330ml - 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.