STARTERS

ITALIAN GREEN OLIVES - 4 (V) (VG)

FOCACCIA FLATBREAD - 7 (V) (VG)
BRUSHED WITH ROSEMARY & GARLIC OIL
WITH BALSAMIC GLAZE & OLIVE OIL
(ADD MOZZARELLA - 1.50)

CAPRESE - 7.50
BURRATA, HERITAGE TOMATO,
AVOCADO MOUSSE & BASIL PESTO
(ADD PARMA HAM - 2.50)

BRUSCHETTA
CHOOSE TWO FOR 9.50
HERITAGE TOMATO & BASIL (V) (VG)
SICILIAN SAUSAGE & TALEGGIO CHEESE
SMOKED SALMON & GOAT'S CHEESE

HOMEMADE MEATBALLS - 8.50
IN A RICH TOMATO SAUCE, WITH ARTISAN BREAD

PORTOBELLO PARMIGIANA - 7
BAKED PORTOBELLO MUSHROOM STUFFED WITH VEGAN CHEESE, AUBERGINE, TOMATO SAUCE, FRESH BASIL & WALNUT CRUMBLE (V) (VG)

CHEESE & CHARCUTERIE BOARD

FOR 2 - 3 PEOPLE
SELECTION OF THE BEST ITALIAN CURED MEATS AND CHEESE
SERVED WITH MEDITERRANEAN VEGETABLES & HOMEMADE SOURDOUGH BREAD
24

SALADS

ROCKET - 6
POMODORINI TOMATOES, SHAVED GRANA PADANO, EXTRA VIRGIN OIL & AGED BALSAMIC (V)

CHICKEN SALAD - 14
ROASTED CHICKEN BREAST, BUFFALO MOZZARELLA, RED ONION, MIXED LEAVES, YELLOW CHERRY TOMATOES, GRANA PADANO & OLIVE OIL DRESSING

GOAT'S CHEESE SALAD - 13
WOOD FIRED GOAT'S CHEESE, BABY SPINACH, BEETROOT, PEAR, RED CHERRY TOMATOES, TOASTED WALNUTS & ORGANIC HONEY DRESSING (V)

SALMON SALAD - 15
SMOKED SALMON, BABY SPINACH & ROCKET, VINE CHERRY TOMATOES, AVOCADO, CARAMELISED ONIONS & BALSAMIC DRESSING

PIZZA ROSSA

WITH TOMATO BASE (NO CHEESE)

1. MARINARA - CALABRIAN OREGANO & GARLIC OIL - 10 (V) (VG)
2. ANCHOVIES, CAPERS, BLACK OLIVES, CALABRIAN OREGANO & GARLIC OIL - 12.50

WITH TOMATO BASE & FIOR DI LATTE MOZZARELLA

3. MARGHERITA - TOMATO, FIOR DI LATTE MOZZARELLA & BASIL - 12 (V)
4. CLASSIC PEPPERONI - 14.50
5. CALABRIAN SPICY SALAME & NDUJA - 15 (ADD HONEY 1.50)
6. TUNA, TROPEA RED ONION, CERIGNOLA BLACK OLIVES & OREGANO - 15
7. AMATRICIANA - CRISPY GUANCIALE, RED ONION, PECORINO CHEESE & BLACK PEPPER - 15
8. FRESH PINEAPPLE & COTTO HAM - 15
9. NDUJA, ROAST CHICKEN, RED PEPPERS & CERIGNOLA BLACK OLIVES - 15
10. COTTO HAM, ROMAN ARTICHOKES, MUSHROOM & CERIGNOLA BLACK OLIVES - 15
11. SAN DANIELE HAM, ROCKET, GRANA PADANO & CHERRY TOMATOES - 16.50
12. ROASTED CHICKEN, AVOCADO, RED ONION & JALEPEÑOS - 16
13. GOAT'S CHEESE, CARAMELISED RED ONIONS, ROCKET & PINE NUTS - 15.50 (V)
14. SICILIAN SAUSAGE, PEPPERONI & PANCETTA - 16.50
15. CAMEMBERT & MEDITERRANEAN VEGETABLES - 14.50 (V)
16. COTTO HAM, MUSHROOMS & MASCARPONE CHEESE - 14
17. HOMEMADE MEATBALLS, RICH TOMATO SAUCE, PECORINO ROMANO, YELLOW CHERRY TOMATOES & BASIL PESTO - 17

DIPS

2.50
BLACK TRUFFLE CREAM | BASIL PESTO | AUBERGINE CREAM | PISTACHIO PESTO | TOMATO SAUCE

CALZONE

28. ARTICHOKES, SMOKED MOZZARELLA, PORCINI MUSHROOMS, BLACK OLIVES & FIOR DI LATTE MOZZARELLA - 15 (V)
29. CALABRIAN SPICY SALAME, CARAMELISED ONIONS, TALEGGIO & FIOR DI LATTE MOZZARELLA - 16

ADD TOPPINGS

TO CREATE YOUR OWN PIZZA
MUSHROOMS - 1.50 | CARAMELISED RED ONIONS - 1.50 | JALEPEÑOS - 1.50
MIXED PEPPERS - 1.50 | ARTICHOKES - 1.50 | GOAT'S CHEESE - 2.50
BLACK OLIVES - 1.50 | ANCHOVIES - 2.50 | CAPERS - 1.50
PEPPERONI - 2.50 | HAM - 2.50 | SPICY SALAME - 2.50 | CHICKEN - 2.50
SICILIAN SAUSAGE - 2.50 | BUFFALO MOZZARELLA - 2.50 | MEATBALLS - 3

GLUTEN FREE BASE / VEGAN MOZZARELLA £1 SUPPLEMENT

THE OVEN SIGNATURE PIZZAS

WITH FIOR DI LATTE MOZZARELLA BASE (NO TOMATO SAUCE)

18. COTTO HAM, NDUJA, CREAMED WALNUTS, FIG JAM & BASIL - 16.50
WINNER OF THE PIZZA CHEF OF THE YEAR AWARD
19. FIOR DI LATTE BASE, MORTADELLA, BUFFALO MOZZARELLA, HOMEMADE PISTACHIO PESTO & CRUMBLED PISTACHIO - 17
20. CARBONARA - CRISPY GUANCIALE, EGG YOLK, PECORINO CHEESE & BLACK PEPPER - 15.50
21. FIOR DI LATTE BASE, PORCHETTA, NEAPOLITAN BROCCOLI, SCAMORZA CHEESE & APPLE COMPOTE - 16
22. QUATTRO FORMAGGI - FIOR DI LATTE & SMOKED MOZZARELLA, PECORINO & GORGONZOLA - 15
23. HOMEMADE PESTO, CRISPY PANCETTA, BURRATA, HERITAGE TOMATOES, PINE NUTS - 16.50
24. AUBERGINE CREAM, SMOKED MOZZARELLA , SUN TOUCHED TOMATOES, GRILLED AUBERGINE, BASIL & GRANA PADANO CHEESE - 14.50 (V)
25. BLACK TRUFFLE CREAM, COTTO HAM, BUFFALO MOZZARELLA, PORCINI MUSHROOM, YELLOW CHERRY TOMATOES & BASIL - 19
26. ROAST PEAR, TALEGGIO CHEESE, SICILIAN SAUSAGE, TOASTED WALNUTS & HONEY - 16
27. SMOKED SALMON, YELLOW CHERRY TOMATOES, ROCKET & MASCARPONE - 16

DESSERTS

SICILIAN CANNOLO - 7

HOMEMADE TIRAMISÙ - 7
JUST LIKE MAMA USED TO MAKE

PIZZA DOLCE
CHOOSE ONE FOR - 11
NUTELLA, MASCARPONE, HAZELNUT CRUMBLE
LIMONCELLO CREAM, CANDIED LEMONS, MERINGUE
PISTACHIO RICOTTA & PISTACHIO CRUMBLE

ITALIAN ICE-CREAM - 5
TWO SCOOPS

AFFOGATO - 7
ESPRESSO COFFEE POURED OVER ICE CREAM
(VANILLA | CHOCOLATE | PISTACHIO)

PLEASE ASK FOR INFORMATION ON ALLERGENS, WE WILL DO OUR BEST TO ACCOMMODATE ANY DIETARY REQUIREMENTS BUT WE HAVE AN OPEN OVEN/KITCHEN SO CANNOT COMPLETELY GUARANTEE THE ABSENCE OF GLUTEN & OTHER ALLERGENS

(V) - VEGETARIAN (VG) - VEGAN

THE OVEN

WOOD-FIRED PIZZA

We are an independent award-winning pizzeria specialising in authentic Neapolitan pizza. Our team of professional pizzaioli create the delicious pizzas which are baked in our wood-fired oven at high temperatures giving a beautiful pillowy, slightly charred crust with a very soft thin base.

SOFT DRINKS

ICED TEA - 4
PEACH | LEMON

SAN PELLEGRINO - 4
SPARKLING LIMONATA | ARANCIATA ROSSA

COCA-COLA - 3

COCA-COLA ZERO SUGAR - 3

WATER - 4
STILL | SPARKLING

SPARKLING ELDERFLOWER - 4

NON – SPARKLING JUICES - 3.50
ORANGE | APPLE | PINEAPPLE

- PLEASE ASK FOR -

ITALIAN COFFEES & TEAS

SPARKLING WINES

PROSECCO SOLIGO
PEARS, APPLES, CITRUS
125ml - 8 | Bottle - 33

LAURENT PERRIER, LA CUVÉE
FRESH, COMPLEX, CREAMY
Bottle - 75

LAURENT PERRIER ROSÉ, LA CUVÉE
LIGHT, ELEGANT, BERRY FRUITS
Bottle - 85

WHITE WINES

HOUSE WHITE
125ml - 7 | 175ml - 9.50 | Bottle - 29

1. **GRECO DI TUFO SALVATORE MOLETTIERI**
CAMPANIA
FRESH, DELICATE, CITRUS NOTES
125ml - 8.50 | 175ml - 10.50 | Bottle - 36

2. **PINOT GRIGIO**
FRIULI
DRY, FRESH, ZINGY
125ml - 8 | 175ml - 10 | Bottle - 29

3. **SOAVE, CAMPAGNOLA**
VENETO
DELICATE, DRY, INTENSE
125ml - 8.50 | 175ml - 10.50 | Bottle - 30

4. **LUGANA 'SAN BENEDETTO', ZENATO**
VENETO
PEACHES, CITRUS, BANANAS, HERBS
125ml - 8.50 | 175ml - 10.50 | Bottle - 33

5. **GAVI DI GAVI, LA SCOLCA**
PIEDMONT
CRISP, LIVELY, REFRESHING
125ml - 9 | 175ml - 11 | Bottle - 36

6. **VERMENTINO, ARGIOLAS**
SARDINIA
RIPE APRICOTS, MELON, HONEY
Bottle - 39.50

ROSÉ

PINOT GRIGIO BLUSH 'SENTITO'
VENETO
SUMMER, STRAWBERRIES, LUSCIOUS
125ml - 8 | 175ml - 10 | Bottle - 29

DONNADELE ROSATO, ALBERTO LONGO
PUGLIA
DRY, FLORAL, CRISP
125ml - 8 | 175ml - 10 | Bottle - 36

RED WINES

HOUSE RED
125ml - 7 | 175ml - 9.50 | Bottle - 29

1. **PRIMITIVO POLVANERA**
PUGLIA
WILD BERRIES, FULL-BODIED, VELVETY
125ml - 8 | 175ml - 10.50 | Bottle - 36

2. **MONTEPULCIANO D'ABRUZZO DOC COLLE CAVALIERI**
ABRUZZO
SLIGHTLY DRY, CHERRIES, BLACKBERRIES
125ml - 7.50 | 175ml - 10 | Bottle - 30

3. **MERLOT VILLA CHIÒPRIS**
FRIULI-VENEZIA GIULIA
SOFT, SILKY, HERBS
125ml - 9 | 175ml - 11 | Bottle - 36

4. **CHATEAU MUSAR HOCHAR**
LEBANON BEQAA VALLEY
INTENSE, DRY, DARK FRUITS
Bottle - 39

5. **TERESA MANARA NEGROAMARO**
PUGLIA
BOLD, FULL BODIED, LIGHT MINERALITY,
Bottle - 36

6 **PRIMITIVO DI MANDURIA ATTANASIO**
PUGLIA
ELEGANT, WELL BALANCED, LONG FINISH
Bottle - 49

7. **CHIANTI CLASSICO**
TUSCANY
WILD BERRIES, SENSUAL, ELEGANT
125ml - 9.50 | 175ml - 11.50 | Bottle - 34

8. **'RIPASSA' VALPOLICELLA RIPASSO SUPERIORE ZENATO**
AWARD WINNING
VENETO
JUICY, SMOOTH, POWERFUL
125ml - 10 | 175ml - 12 | Bottle - 45

9. **BAROLO BUSSIA 2019**
NEBBIOLO VINEYARD HILLS
ORGANIC GRAPE VARIETY
Bottle - 39

DESSERT WINE

RECIOTO DELLA VALPOLICELLA
VENETO
INTENSE, SWEET, RED
100ml - 9

LAGER

PERONI NASTRO AZZURRO
330ml - 5

PERONI NASTRO ROSSA
330ml - 5

PERONI NASTRO AZZURRO
(GLUTEN FREE)
330ml - 5

PERONI LIBERA
(0% ALCOHOL)
330ml - 5

MENABREA BLONDE
330ml - 5.50

ALE

BUTCOMBE
PALE ALE
500ml - 6.50

CIDER

NORCOTTS
APPLE | ELDERFLOWER
500ml - 6.50

SPIRITS

GIN & MIXER | VODKA & MIXER
50ml - 10

APEROL SPRITZ
10

NEGRONI
10

DIGESTIFS

AMARO
25ml - 5

LIMONCELLO
25ml - 5

GRAPPA
25ml - 5

A 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE ADVISE YOUR SERVER IF YOU WOULD LIKE TO REMOVE THIS.