

PIZZA

ROMAN CRUNCHY CRUST

Remoli

ROMAN CRUNCHY CRUST PIZZA

(Gluten Free Base ^{GF} +3.3)

Marinara ^V	10.5
Tomato Base Crust with Fresh Oregano, Basil, Extra Virgin Olive Oil & Garlic.	
Margherita ^V	11.9
The Timeless Favorite with Fresh Mozzarella, Basil & San Marzano Tomatoes.	
Pepperoni	13.5
Loaded with Spicy Pepperoni & Melted Mozzarella on a Rich Tomato Sauce Base.	
Potato, Sausage & Provola	15.9
Seasoned Potato Slices, Savoury Italian Sausage & Smoked Provola Cheese.	
Wild Mushroom e Tartufo ^V	17.5
Truffle Pesto Base with Wild Mushrooms on a Bed of Melted Mozzarella.	
Focaccia San Daniele & Parmesan	15.9
Light Crispy Focaccia Topped with Delicate San Daniele Ham & 24 months Parmesan Shavings.	
Ripiena Mortadella e Pistacchi	17.5
Stuffed Pizza with Creamy Burrata, Mortadella Slices & Crushed Pistachios.	
Friarielli e Salsiccia ^{🌶️}	16.9
Rustic Italian Sausage and Sautéed Greens, with Chilli, Garlic & Mozzarella.	
Pumpkin Nduja & Gorgonzola ^{🌶️}	15.5
Sweet Pumpkin Puree, Spicy Nduja Sausage, Tangy Gorgonzola Cheese & Red Onion Compote.	
5 Cheeses & Red Onion Chutney	17.5
A Blend of Five Cheeses (Mozzarella, Gorgonzola, Tomino, Parmesan & Pecorino Cheese). Topped with a Sweet & Savoury Red Onion Chutney.	

ADD TOPPINGS

San Daniele Ham	4.9	Nduja	3.9
Sausage	3.5	Wild Mushroom ^V	3.9
Buffalo Mozzarella	4.9	Gorgonzola	3.5
Whole Burrata ^V	4.9	Truffle Oil ^V	2.5
Smoked Provola Cheese	3.9	24 months Parmesan Shavings	4.9

LUNCH DEAL

11am to 4pm (Excluding Saturday & Sunday)

12" Pizza, Side & Drink..... 15.95
Any Pizza with a choice of Side: Suppli, Handmade Chips, or Salad. Served with any Soft Drink.

UPGRADE TO AN ALCOHOLIC DRINK +£5.5
125ml glass of House Red, White, Rosé Wine or Pint of Birra Moretti.

^{GF} GLUTEN FREE ^V VEGAN [🌿] VEGETARIAN ^{🌶️} SPICE LEVEL

Please inform our team if you have any dietary requirements, however we are unable to guarantee dishes are completely allergens free.
Please Note: A discretionary optional 12.5% service charge will be added to your bill to be fully distributed to our hard working team.