

NOI QUATTRO

ANTIPASTI

OLIVE (VG) (GF) 3.50

Nocellara olives - orange zest - chilli

FRITTATINA DI PASTA (A) 4.00

Fried pasta - bechamel - ham - mozzarella - peas

HOMEMADE PARMIGIANA 10.50

Fried aubergine - tomato sauce - mozzarella - parmesan

CUOPPO DI ARANCINI 6.50

Bolognese - bechamel & ham - spinach & ham burrata & 'Nduja dip

MONTANARA 9.00

Fried dough - cherry tomatoes - buffalo mozzarella - rocket - Parma ham

BURRATA & PESTO (N) (GF) 7.50

Burrata - pesto - cherry tomatoes

FOCACCIA ALL'AGLIO (VG) 7.00

Garlic bread
Add mozzarella / vegan mozzarella 2.00
buffalo mozzarella 2.75
Parma ham 2.25

Kid's MENU

1 MARGHERITA PIZZA +
1 TOPPING +
1 FRUIT JUICE

£9

DIPS

Vegan Mayo (VG) 0.50
Burrata & 'Nduja dip 1.50
Marinara sauce (VG) 1.00
Pesto (N) 2.00
Chilli Honey (V) 1.50

*A 10% discretionary service charge will be added to the total bill. Prices include VAT.

CROCCHETTA DI PATATE 4.00

Giant potato croquette - mozzarella - ham

BRUSCHETTA DEL GIORNO (VG) 6.00

Ask your server for today's bruschetta selection

CUOPPO DI PATATE (VG) 5.50

Skin on fries - sweet potato fries

CUOPPO DI CALAMARI 9.50

Deep fried calamari - tartare sauce

MONTANARA VEGANA (VG) (N) 8.00

Fried dough - porcini & truffle sauce
The Pasta Factory vegan cheese - basil

INSALATA (VG) (GF) 5.00

Mixed leaves - olives - cherry tomatoes
balsamic glaze - red onion

Extra Toppings

Extra 1.00

Truffle oil/Fresh chilli/Black olives/Rocket/Red onions/Tomato sauce/Garlic

Extra 2.00

Courgette flowers/Fior di latte mozzarella/Smoked provola/Gorgonzola (blue cheese)/Parmesan shavings/Mushrooms

Extra 2.25

Salame Napoli /Porcini mushrooms/'Nduja Spianata(spicy salami)/Aubergine Italian sausage/Parma ham/Roasted ham/Tuna

buffalo mozzarella 2.75 **vegan mozzarella** 2.00
burrata cheese 3.25 scamorza cheese 2.25

Gluten-free base 3.50

*AVAILABLE FOR DIETARY REQUIREMENTS NOT SUITABLE FOR GLUTEN ALLERGIES

Please inform us of any allergies or intolerances upon placing your order. Gluten free options are available. Ask for details.

VG (VEGANS) V (VEGETARIANS) N (contains NUTS) GF (gluten-free) A (contains ALCOHOL)

PIZZE

MARGHERITA (V) 10.00

Mozzarella fior di latte - San Marzano d.o.p. tomato - basil & EVO oil

MARINARA (VG) 8.50

San Marzano d.o.p. tomato - garlic oregano - basil & EVO oil

NAPOLI 12.00

Mozzarella fior di latte - San Marzano d.o.p. tomato garlic oregano - anchovies - capers - olives - basil & EVO oil

DISPENSA 14.50

Mozzarella fior di latte - San Marzano d.o.p. tomato olives - artichokes - roasted ham - mushrooms - basil & EVO oil

SPIANATA & 'NDUJA 13.50

Mozzarella fior di latte - San Marzano d.o.p. tomato - spianata calabra (spicy salami) - 'nduja fresh chilli - basil & EVO oil

VERDURE (VG) 12.50

San Marzano d.o.p. tomato - portobello mushrooms - courgettes - aubergines - peppers basil & EVO oil

TRICOLORE (N) 13.50

San Marzano d.o.p. tomato - burrata
The Pasta Factory pesto - parmesan - basil & EVO oil

PARMIGIANA PIZZA 14.50

Mozzarella fior di latte- San Marzano d.o.p. tomato provola cheese - home made aubergine parmigiana parmesan - basil & EVO oil

CALZONE 15.00

San Marzano d.o.p - mozzarella fior di latte - salame Napoli - ricotta - 'Nduja - Italian sausage - basil & EVO oil
* Deep fry for 1.00 extra

CALZONE VEGANO (VG) 14.00

Porcini Mushroom & truffle sauce - escarole - vegan mozzarella - chilli - basil & EVO oil

PANUOZZO 12.50

Neapolitan pizza panini - smoked scamorza - roasted ham - mushrooms - parmesan (VG option available)

CAPRINA (N) 16.00

The Pasta Factory pesto - caramelised red onions sundried tomatoes - goat cheese - walnuts basil & EVO oil.

AMERICANA 13.00

Mozzarella fior di latte - smoked scamorza Italian sausage - fries - basil & EVO oil

MORTACCHIO REALE (N) 16.50

Mozzarella fior di latte truffle & cream base - pistachio crumble porcini mushrooms - mortadella
The Pasta Factory pesto - basil & EVO oil

VESUVIO 14.00

Mozzarella fior di latte - italian sausage friarielli (wild broccoli) - smoked scamorza fresh chilli - basil & EVO oil

FORMAGGI D.O.P 13.50

Mozzarella fior di latte - smoked scamorza gorgonzola - parmesan - basil & EVO oil
*Vegetarian option available

NERANO PICCANTE (VG) (N) 14.00

The Pasta Factory courgette sauce - vegan 'Nduja olives - mushrooms - The pasta factory vegan parmesan vegan mozzarella pearls - basil & EVO oil

NOI QUATTRO 15.00

Mozzarella fior di latte - cherry tomatoes - Parma ham rocket - parmesan shavings - basil & EVO oil

TRIS DI FUNGHI (V) 14.00

Buffalo mozzarella - San Marzano d.o.p. tomato portobello mushrooms - porcini mushrooms chestnut mushrooms - basil & EVO oil

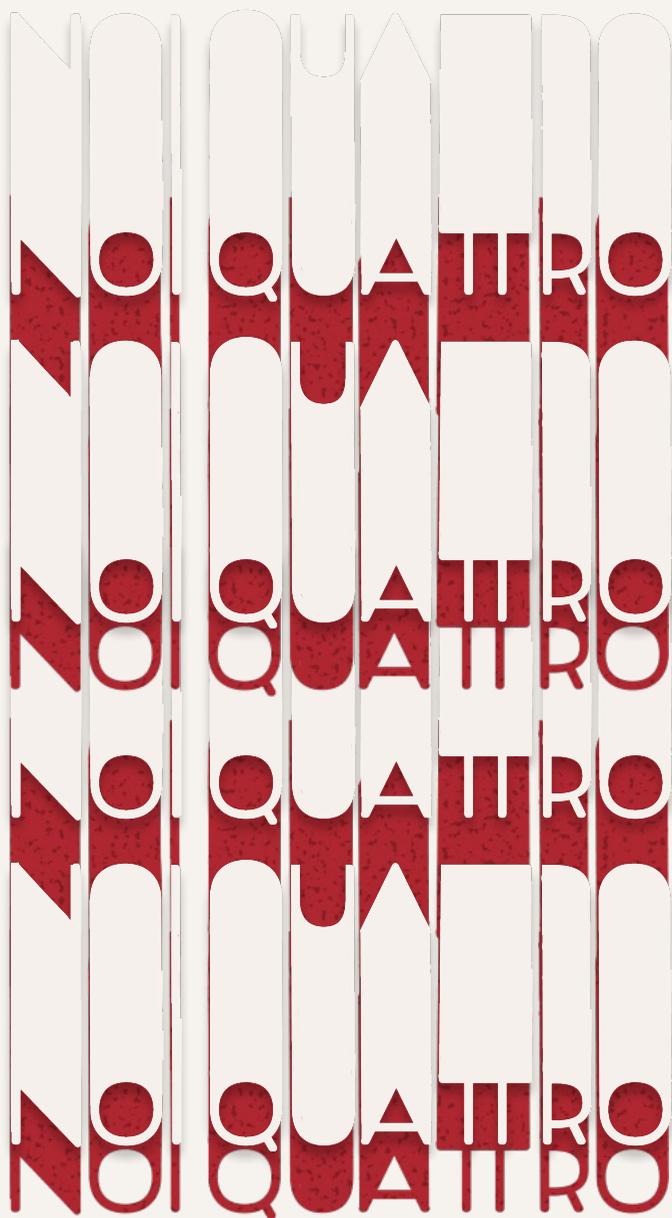
Riempire di gusto

CALZONE VEGANO (VG) 14.00

Porcini Mushroom & truffle sauce - escarole - vegan mozzarella - chilli - basil & EVO oil

PANUOZZO 12.50

Neapolitan pizza panini - smoked scamorza - roasted ham - mushrooms - parmesan (VG option available)



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PIZZA ALLA NUTELLA (N) 10.00

Twelve inch pizza topped with Nutella, roasted hazelnuts and whipped cream

Add 35ml of Frangelico (A) + 2.00

HOMEMADE TIRAMISÙ 6.50

A traditional dessert made with sponge dipped in coffee layered with a whipped mixture of mascarpone cheese and flavoured with cocoa.

Add 50ml of Marsala (A) + 2.00

CANNOLI ALLA CIOCCOLATA (N) 5.50

A traditional dessert made of a crispy pastry filled with chocolate cream. Served with whipped cream.

Hand-crafted traditional Italian cakes made by Antonietta's Wholesale Cake + Gelato:

LOTUS BISCUIT CHEESECAKE (VG) 6.50

A lotus biscuit base with lotus biscuit vegan cream cheese filling, decorated with lotus spread and lotus biscuits.

LEMON AND LIME CHEESECAKE 6.00

Digestive biscuit base with lemon and lime cream cheese garnished with meringue pieces.

Add 35ml of Limoncello (A) + 2.00

PISTACHIO CAKE (N) 7.00

Pistachio sponge layered with pistachio cream and coated with pistachio glaze.

GELATI & SORBETTI 5.00

Choose three scoops from our selection of pistachio, vanilla, chocolate, or opt for our strawberry and lemon sorbet.

Add shot of espresso (A) + 2.00

caffè'



ESPRESSO	2.50
DOUBLE ESPRESSO	3.50
ESPRESSO MACCHIATO	2.50
CAPPUCCINO	4.50
AMERICANO	4.50
FLAT WHITE	4.50
LATTE	4.50
LIQUOR COFFEE	7.50
TEA	2.50

liquori

LIMONCELLO 28% ABV 35mL 3.50

A sweet, zesty amalfi lemon liqueur.

VECCHIA ROMAGNA 40% ABV 35mL 5.00

A smooth & harmonious Italian brandy.

FRANGELICO (N) 20% ABV 35mL 3.50

A delicate hazelnut liqueur.

DISARONNO 28% ABV 35mL 4.00

A sweet amaretto flavoured liqueur.

MONTENEGRO 23% ABV 35mL 4.00

Tangerine, cherry & vanilla aromas

AMARO DEL CAPO 35% ABV 35mL 4.00

Mint, aniseed & liquorice aromas

GRAPPA 40% ABV 35mL 4.85

A popular type of distilled grape liqueur.

GRAPPA BARRICATA

DICIOTTO LUNE 40% ABV 35mL 7.00

24 month wood refined Grappa di Franciacorta