TAPAS

GREEN NOCELLARA OLIVES
£4.5

ARANCINA
DEEP FRIED RICEBALL, WITH BOLOGNESE RAGU,
PEAS,MOZZARELLA AND BECHAMEL SAUCE
£4.25

CROCCHE
CROQUETTE FILLED WITH MOZZARELLA, PECORINO,
PARMESAN, PARSLEY, SALT AND PEPPER
£4.25

GARLIC BREAD
PIZZA DOUGH WITH OREGANO,
GARLIC AND EVO OIL
£5 ADD CHEESE + £1.5

AUBERGINE PARMIGIANA
DEEP FRIED SLICED AUBERGINE FILLING,
LAYERED WITH CHEESE AND TOMATO SAUCE
AND THEN BAKED
£7.5

BURRATA WITH HERITAGE TOMATOES
£7.5

FRITTATINA
PIZZA DOUGH WITH OREGANO,
GARLIC AND EVO OIL
£5

FRIARIELLI
NEAPOLITAN WILD BROCCOLI,
COOKED IN GARLIC AND CHILLI SAUCE
£6, SAUSAGE + £2

AUBERGINE BALLS
DEEP FRIED AUBERGINE BALLS SERVED WITH
PESTO AND PECORINO FONDUE
£6

TRUFFLE AND PARMESAN FRIES
£6

PIZZA BUNS

PARMA HAM
DEEP FRIED PIZZA DOUGH FILLED
WITH PARMA HAM AND BUFFALO
MOZZARELLA
£7.5

MARADONA
DEEP FRIED PIZZA DOUGH FILLED WITH
SALSICCIA E FRIARIELLI
£7.5

MORTADELLA
DEEP FRIED PIZZA DOUGH FILLED
WITH MORTADELLA AND
BURRATA
£7.5

PANUOZZO

“PANUOZZO is a Neapoletan street food. It is akin to a “pizza sandwich”, in that the bread is made from pizza dough. Historically, the story goes that pizza chefs would make panuozzo for their kitchen staff to eat. Because even the most pizza-loving person in the world can’t eat it every day”.

PARMIGIANA PIZZA
AUBERGINE PARMIGIANA, SMOKED MOZZARELLA,BASIL, PARMESAN, EVO OIL
£11 (L’IPPA)

MORTAZZA
MOZZARELLA, BURRATA, MORTADELLA, PISTACHIO PESTO, PISTACHIO SPRINKLES, BASIL, PARMESAN, EVO OIL
£12 (NAZIONALE\GRAGNANO)

MARADONA
SMOKED MOZZARELLA, ITALIAN SAUSAGE AND WILD BROCCOLI
£12 (ROCK’N’ROLL)

TOPPINGS

ARTICHOKES, FIOR DI LAT TE MOZZARELLA, TOMATO SAUCE, BLACK OLIVES, CAPERS, ROCKET, MUSHROOMS, FRIES, RICOT TA, GORGONZOLA, YELLOW TOMATO
£1.5

SPICY SALAME, ITALIAN SAUSAGE, COOKED HAM, PARMA HAM, MORTADELLA, NDUJA, WURSTEL, ANCHOVIES, AUBERGINE PARMIGIANA, WILD BROCCOLI, SMOKED MOZZARELLA, BUFFALO MOZZARELLA, STRACCIATELLA, TRUFFLE OIL, TUNA
£2.5

TRUFFLE SAUCE, TRUFFLE COOKED HAM
£3.5

BURRATA
£4.5

PIZZA

MARINARA
SAN MARZANO TOMATO DOP, BASIL, OREGANO, GARLIC AND EVO OIL
£7 (ISACC/FIANO)

MARGHERITA
SAN MARZANO TOMATO DOP, FIOR DI LATTE MOZZARELLA, PARMESAN AND EVO OIL
£9.5 (GRAGNANO/NAZIONALE)

PARMIGIANA PIZZA
SAN MARZANO TOMATO DOP, FIOR DI LATTE MOZZARELLA, FRIED AUBERGINES SLOW COOKED IN TOMATO SAUCE, PARMESAN, PARMESAN SHAVINGS AND EVO OIL
£11 ***VEGAN OPTION AVAILABLE GF + £2*** **(L'IPPA)**

BOSCAIOLA
SAN MARZANO TOMATO DOP, FIOR DI LATTE MOZZARELLA, COOKED HAM, MUSHROOMS, PARMESAN, BASIL AND EVO OIL
£11 ***VEGAN OPTION AVAILABLE GF +£2*** **(NAZIONALE)**

CALZONE
FOLDED PIZZA FILLED WITH RICOTTA CHEESE, FIOR DI LATTE MOZZARELLA, COOKED HAM, TOPPED WITH TOMATO SAUCE, PARMESAN, BASIL, EVO OIL
£11 ***VEGAN OPTION AVAILABLE GF + £2***

CRUDO & RUCOLA
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, ROCKET, PARMA HAM, PARMESAN, BASIL AND EVO OIL
£12 (ISAAC/FIANO)

081
SAN MARZANO TOMATO DOP, BUFFALO MOZZARELLA, PARMESAN, BASIL AND EVO OIL
£12 (ISAAC/GRAGNANO/NAZIONALE)

MARADONA
SMOKED MOZZARELLA, ITALIAN SAUSAGE AND WILD BROCCOLI
£12 (ROCK'N'ROLL)

DIAVOLA 2.0
SPICY CALABRIAN SALAMI, NDUJA, SAN MARZANO TOMATO DOP, FIOR DI LATTE MOZZARELLA, PARMESAN AND EVO OIL
£12.5 (L'IPPA/GRAGNANO)

NAPOLI RMX
SAN MARZANO TOMATO DOP, BURRATA CHEESE, ANCHOVIES, OLIVES AND CAPERS
£12.5 (ISAAC/FIANO)

SPECIAL PIZZA

PISTACHIOSA
PISTACHIO PESTO BASE, FIOR DI LATTE MOZZARELLA, MORTADELLA, BURRATA AND PISTACHIO SPRINKLES
£13 (FIANO/ISAAC)

4 CHEESE
RICOTTA BASE, PARMESAN, FIOR DI LATTE MOZZARELLA, GORGONZOLA, BASIL AND EVO OIL
£13 (L'PPA)

WURSTEL E PATATINE
FIOR DI LATTE MOZZARELLA BASE, CHIPS, WURSTEL, PARMESAN, BASIL AND EVO OIL
£13 (ROCK'N'ROLL)

PUMPKIN
PUMPKIN CREAM BASE, NDUJA, ITALIAN SAUSAGE, FIOR DI LATTE MOZZARELLA, STRACCIATELLA, PARMESAN, BASIL AND EVO OIL
£13 (GRAGNANO)

CAPRICCIOSA
TOMATO SAUCE BASE, COOKED HAM, SPICY SALAME, MUSHROOMS, OLIVES, ARTICHOKES, PARMESAN, BASIL AND EVO OIL
£13 (NAZIONALE)

TUNARELLA
YELLOW TOMATO, FIOR DI LATTE MOZZARELLA, RED ONIONS, BLACK OLIVES DUST, TUNA FILLETS, PARMESAN, BASIL, EVO OIL
£13

GENOVESE
SLOW COOKED PULLED BEEF SHIN GENOVESE RAGU BASE, PECORINO FONDUE, PARMESAN CHIPS
£14

CROCCO PISTACHIO
PISTACHIO PESTO BASED, FIOR DI LATTE MOZZARELLA, PARMESAN, BASIL, EVO OIL
£14

BLACK TRUFFLE AND HONEY
FIOR DI LATTE MOZZARELLA, GORGONZOLA, TRUFFLE OIL, FRESH SHAVED BLACK TRUFFLE, HEZELNUT CRUMBLE, HONEY, PARMESAN, BASIL, EVO OIL
£14

FRIED PIZZA

CALZONE CICOLI
FOLDED PIZZA FILLED WITH RICOTTA CHEESE, FIOR DI LATTE MOZZARELLA, COOKED HAM, TOPPED WITH TOMATO SAUCE, PARMESAN, BASIL, EVO OIL
£11 (GRAGNANO/ROCK'N'ROLL)

CALZONE
FOLDED PIZZA FILLED WITH RICOTTA CHEESE, FIOR DI LATTE MOZZARELLA, TOPPED WITH TOMATO SAUCE, PARMESAN, BASIL, EVO OIL
£9 (*WITH COOKED HAM + £2)*
(GRAGNANO/ROCK'N'ROLL)

DOUBLE COOKED PIZZA (FRIED AND BACKED)

081
SAN MARZANO TOMATO DOP, BUFFALO MOZZARELLA, PARMESAN, BASIL AND EVO OIL
£13 (GRAGNANO/ROCK'N'ROLL/NAZIONALE)

MORTAZZA
MORTADELLA, STRACCIATELLA, PISTACHIO PESTO, PISTACHIO SPRINKLES
£13 (GRAGNANO/ROCK'N'ROLL/NAZIONALE)

DESSERT

3 X SWEET PISTACHIO DOUGHNUTS
£5.95

NEAPOLITAN RUM BABA
£5.95

CHEER ME' UP
£5.95

NUTELLA CALZONE
FOLDED PIZZA FILLED WITH NUTELLA,

TOPPED WITH CARAMELISED SUGAR
£7.5

VANILLA ICECREAM
£5.95

PIZZA IS A SERIOUS THING

CRAFT BEERS

Baladin l'PPA	7.5
Baladin ISAAC	7.5
Baladin Nazionale	7.5
Baladin Rock’n’Roll	7.5
Baladin Cider	7.5

SPIRIT LIST

	50 ml
AMARO MONTENEGRO	5
AMARO DI BIRRA BALDIN	5.95
FERNET BRANCA	5
GRAPPA GENTILE SEGNANA, BIANCA	7.5
GRAPPA SOLERA DI SOLERA, BARRICATA	9.5
MALFY GIN	9

SPARKLING

	250 ml	750 ml
Prosecco DOC		
Prosecco DOC Treviso, setteanime, (Veneto)	6.5	36
Franciacorta		
Berlucchi ‘61 Brut Franciacorta, (Lombardia)		45

ROSE

	125 ml	175 ml	250 ml	750 ml
Bardolino				
Bardolino chiaretto Classico DOC, Cesari, (Veneto)	5	7	9.5	27

WHITE

Pinot Grigio				
Pinot Grigio delle Venezie DOC (Veneto)	5	6.5	9	24
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Fiano				
Fiano IGT, Shola sarmenti (Salento)	5.5	8	11	30
Falanghina				
Falanghina DOP, Janare la guardiese (Campania)				31
Gavi di Gavi				36
Gavi di Gavi DOCG serragrilli, (Piemonte)				

RED WINE

	5			
Sangiovese				
Sangiovese del rubicone IGT (Emilia Romagna)		6.5	9	24
Aglianico				
Aglianico DOP, Janare la Guardiese (Campani)				31
Primitivo				
Primitivo criteria IGT shola sermenti (Salento)				36
Gragnano				
Penisola sorrentina DOP (Campania)	7	11	14	40
Valpolicella Ripasso				
Ripasso Valpolicella Classico superiore DOC “il bugiardo” (Veneto)				51
Super Marche Riserva				
Marche Rosso IGT, Stefano Antonicci				55