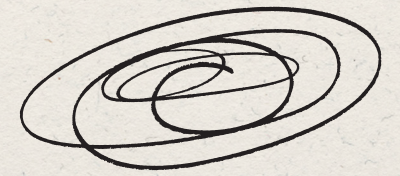




FRANCO MANCA



BITES TO START

Nocellara green olives £2.35 VG

Pizza bread, salt & rosemary
£3.45 VG

Buffalo mozzarella
or Burrata £5.75 V

Garlic bread £4.05 VG

Garlic bread & mozzarella
£4.95 V

Spicy lamb sausage, potatoes,
organic tomato & British
mozzarella £4.35

Aubergine parmigiana £4.15 V

British bresaola with wild
mizuna leaves & lemon dressing
£5.00

SIDE SALADS

Mixed leaves, alfalfa sprouts,
dry San Marzano tomatoes
& house dressing £2.95 V

Mixed leaves, Kalamata
black olives, dry San Marzano
tomatoes, Franco & Canterelli
Grana & house dressing
£3.95 V OS

MAIN SALADS

Roasted butternut squash,
artichokes, dry San Marzano
tomatoes, goat's curd,
walnuts, alfalfa sprouts,
mixed leaves & house dressing
£7.95 V NS

Lightly spiced chicken,
crispy bacon, caramelised
red onions, alfalfa sprouts,
Franco & Cantarelli Grana,
mixed leaves & house dressing
£7.95 BN

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

CHECK THE BOARD FOR OUR PIZZA SPECIALS

①

Organic tomato, garlic, basil & oregano £5.00 VG

②

Organic tomato, British mozzarella & basil £6.75 V

③

Dry San Marzano tomatoes, roasted potatoes & onions,
British mozzarella, Colston Bassett stilton and
seasonal pesto [light tomato base] £7.95 V
(add spicy lamb sausage or Yorkshire fennel sausage for £1.75)

④

Roasted cured ham, British mozzarella, ricotta
& wild mushrooms [little tomato] £7.95

⑤

Organic tomato, garlic, oregano, capers, Kalamata black
olives, Cantabrian anchovies & British mozzarella £8.00 OS BN

⑥

Organic tomato, cured chorizo [Natural & Iberico]
& British mozzarella £8.25

CHEF ⑦ SPECIAL

Lightly spiced pancetta, British mozzarella,
Colston Bassett stilton, fresh baby kale, crispy onions
& light organic tomato and caramelised red onion base £9.00

CREATED BY DIEGO VITAGLIANO

EXTRA TOPPINGS AVAILABLE - SEE BOARD

DIPS

Scotch bonnet chilli [V], watercress pesto [V] or
Colston Bassett stilton £1.25 each

BEER & CIDER

No Logo Lager or Pale Ale
330ml £3.85

No Logo Medium Dry Cider
330ml £3.85

No Alcohol Beer 330ml £3.50

COCKTAILS

Aperol Spritz £5.50

Negroni £5.50

Negroni Sbagliato £5.50

Gin & Tonic £5.50

SOFT DRINKS

Organic lemonade 250ml £2.30

Orange or Apple juice
250ml £2.65

Ferrarelle naturally
sparkling or still water
500ml £2.15

Green Cola 250ml £2.75
(no sugar, no aspartame)

FOR ADVICE ON ALLERGENS PLEASE ASK

VG - Vegan

V - Vegetarian

OS - May contain olive stones

NS - May contain nutshells

BN - May contain bones

WINE

All our wines are Italian,
organic and/or biodynamic,
drawn from Piedmont, Abruzzo
and Sicily. They follow a
natural fermentation process.

175ml | 250ml | 750ml

ROSSO

Nero d'Avola: Tenute Normanno
£4.50 | £5.95 | £16.50

Dolcetto: Carlindepaolo
£4.60 | £6.30 | £17.50

Montepulciano: Francesco Cirelli
£4.95 | £7.00 | £19.50

BIANCO

Insolia: Tenute Normanno
£4.50 | £5.95 | £16.50

Cortese: Carlindepaolo
£4.60 | £6.30 | £17.50

Trebbiano: Francesco Cirelli
£4.95 | £7.00 | £19.50

ROSATO

Nero d'Avola: Tenute Normanno
£4.85 | £6.80 | £18.50

BUBBLES

175ml | 750ml

Organic Prosecco
£6.00 | £23.00

ALL TIPS GO TO STAFF

翻页可用微信扫码
获取本店中文菜单

POST PIZZA

Affogato £2.95 V

Lemon almond cake £3.95 V

Chocolate & hazelnut cake £3.95 V

Tiramisù £3.95 V

Panna cotta & mixed berries £3.95

Sfogliatella & any coffee £2.95

ICE CREAM

Vanilla or chocolate V
Single £2.65 | Double £3.65

SORBET

Raspberry VG or lemon V
Single £2.65 | Double £3.65

Add limoncello £1.55

DIGESTIFS

Grappa or Limoncello £2.25

COFFEE

Gianni Frasi flame roasted beans

Espresso

Single £1.75 | Double £2.10

Macchiato

Single £1.80 | Double £2.60

Cappuccino or Latte £2.10

Flat white £2.60

Americano £1.70

Fresh mint tea £1.50

English breakfast tea £1.80

VEGAN CHEESE Instead of mozzarella, or as an extra topping £1.60

GLUTEN FREE BASE When available £2.00 [Whilst we can't guarantee a 100% flour-free environment, our base is 100% gluten free]

ON YOUR PLATE

DOUGH

Made fresh on site every day and fermented for 20 hours from an 18th Century starter.

Flour is 100% Italian and comes from the Pivetti family near Bologna who have farmed there since 1895.

TOMATOES

Our tomato base is 100% organic agriculture and 100% Italian.

Red Piennolo DOP tomatoes and yellow tomatoes from the volcanic area of Vesuvio.

San Marzano tomatoes from Dell'Agro Sarnese-Nocerino DOP.

MEATS

Cured Prosciutto, Capocollo and wild fennel salami from Tuscany with DOP or IGP designation.

Wild boar mortadella from Umbria, Venticina salami and pancetta from Veneto and free range spicy N'duja from Calabria.

Chorizo made with Iberian Pata Negra from La Rioja.

Free range pork and fennel sausage from the Yorkshire Dales.

British Bresola from London's Cobble Lane.

CHEESES

Mozzarella made in Somerset by Franco Manca with our friend Albino Scalzitti from the southern Italian Apennines. Our milk comes from Somerset and Cheshire.

Stilton made in Colston Bassett.

Additional cheeses include British ricotta, White Lake goat's cheese, Montgomery's Oglesfield, and Franco & Cantarelli Vegetarian Grana.

EXTRAS

Cantabrian anchovies caught in seine nets by Arroyabe in the Bay of Biscay.

Capers picked by Antonio Caravaglio on the Italian island of Salina.

Wild Garlic Pesto picked and made by Franco Manca chefs each spring.

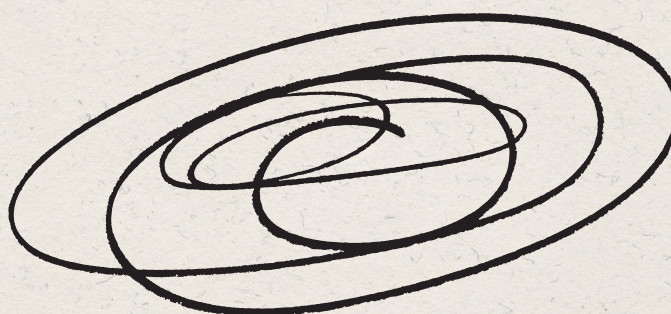
NO. 7 PIZZA

Diego Vitagliano takes his inspiration from his hometown Naples & his father. His favourite ingredient is tomato and he has 2 pizzerias in Campania.

Working with Ferrarelle & their chef academy he has created our latest pizza.



To find out more scan the QR code on your phone camera.



FRANCO MANCA

SOURDOUGH PIZZA

Our pizza is made from slow rising sourdough and is baked in our oven at 450C. The slow levitation and blast cooking process lock in the flour's natural aroma and moisture giving a soft and easily digestible crust.

As a result the edge (cornicione) is excellent and shouldn't be discarded. This recipe has been developed under the leading light of founder Giuseppe Mascoli.

IN YOUR GLASS

WINE

Wines are always Italian, drawn from Piedmont, Abruzzo and Sicily.

They are natural, organic (free from pesticides, fungicides and fertilizers) and/or biodynamic and vegan friendly.

They are harvested by hand by growers who are committed to looking after the land for future generations.

BEER

No Logo beer brewed by Shepherd Neame for Franco Manca.

We support local beers in many of our pizzerias. If you have one you'd like to see here, let us know.

SOFT DRINKS

Lemonade made by Franco Manca with organic Sicilian lemons.

Green cola made with natural ingredients, no sugar, no aspartame and no phosphoric acid.

COFFEE

Coffee is pure Arabica, double selection (berry & beans) and flame roasted in 50kg batches by the Frasi family in Verona.

请用微信扫码





FRANCO MANCA



- contains milk
- contains soya
- contains gluten
- contains fish
- contains sulphites

- contains lupins
- contains crustaceans & molluscs
- contains mustard
- contains sesame
- contains nuts

- contains eggs
- contains celery
- contains peanuts
- contains tomato
- contains allium

BITES TO START

Nocellara green olives £2.35 VG

Pizza bread, salt & rosemary £3.45 VG

Buffalo mozzarella or Burrata £5.75 V

Garlic bread £4.05 VG

Garlic bread & mozzarella £4.95 V

Spicy lamb sausage, potatoes, organic tomato & British mozzarella £4.35

Aubergine parmigiana £4.15 V

British bresaola with wild mizuna leaves & lemon dressing £5.00

SIDE SALADS

Mixed leaves, alfalfa sprouts, dry San Marzano tomatoes & house dressing £2.95 V

Mixed leaves, Kalamata black olives, dry San Marzano tomatoes, Franco & Canterelli Grana & house dressing £3.95 V OS

MAIN SALADS

Roasted butternut squash, artichokes, dry San Marzano tomatoes, goat's curd, walnuts, alfalfa sprouts, mixed leaves & house dressing £7.95 V NS

Lightly spiced chicken, crispy bacon, caramelised red onions, alfalfa sprouts, Franco & Cantarelli Grana, mixed leaves & house dressing £7.95 BN

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

CHECK THE BOARD FOR OUR PIZZA SPECIALS

①

Organic tomato, garlic, basil & oregano £5.00 VG

②

Organic tomato, British mozzarella & basil £6.75 V

③

Dry San Marzano tomatoes, roasted potatoes & onions, British mozzarella, Colston Bassett stilton and seasonal pesto [light tomato base] £7.95 V (add spicy lamb sausage or Yorkshire fennel sausage for £1.75)

④

Roasted cured ham, British mozzarella, ricotta & wild mushrooms [little tomato] £7.95

⑤

Organic tomato, garlic, oregano, capers, Kalamata black olives, Cantabrian anchovies & British mozzarella £8.00 OS BN

⑥

Organic tomato, cured chorizo [Natural & Iberico] & British mozzarella £8.25

CHEF ⑦ SPECIAL

Lightly spiced pancetta, British mozzarella, Colston Bassett stilton, fresh baby kale, crispy onions & light organic tomato and caramelised red onion base £9.00

CREATED BY DIEGO VITAGLIANO

EXTRA TOPPINGS AVAILABLE – SEE BOARD

DIPS

Scotch bonnet chilli [V] , watercress pesto [V] or Colston Bassett stilton £1.25 each

BEER & CIDER

No Logo Lager or Pale Ale 330ml £3.85

No Logo Medium Dry Cider 330ml £3.85

No Alcohol Beer 330ml £3.50

COCKTAILS

Aperol Spritz £5.50

Negroni £5.50

Negroni Sbagliato £5.50

Gin & Tonic £5.50

SOFT DRINKS

Organic lemonade 250ml £2.30

Orange or Apple juice 250ml £2.65

Ferrarelle naturally sparkling or still water 500ml £2.15

Green Cola 250ml £2.75 (no sugar, no aspartame)

FOR ADVICE ON ALLERGENS PLEASE ASK

VG – Vegan

V – Vegetarian

OS – May contain olive stones

NS – May contain nutshells

BN – May contain bones

WINE

All our wines are Italian, organic and/or biodynamic, drawn from Piedmont, Abruzzo and Sicily. They follow a natural fermentation process.

175ml | 250ml | 750ml

ROSSO

Nero d'Avola: Tenute Normanno £4.50 | £5.95 | £16.50

Dolcetto: Carlindepaolo £4.60 | £6.30 | £17.50

Montepulciano: Francesco Cirelli £4.95 | £7.00 | £19.50

BIANCO

Insolia: Tenute Normanno £4.50 | £5.95 | £16.50

Cortese: Carlindepaolo £4.60 | £6.30 | £17.50

Trebbiano: Francesco Cirelli £4.95 | £7.00 | £19.50

ROSATO

Nero d'Avola: Tenute Normanno £4.85 | £6.80 | £18.50

BUBBLES

175ml | 750ml

Organic Prosecco £6.00 | £23.00

ALL TIPS GO TO STAFF

翻页可用微信扫码
获取本店中文菜单

POST PIZZA

Affogato £2.95 V

Lemon almond cake £3.95 V

Chocolate & hazelnut cake £3.95 V

Tiramisù £3.95 V

Panna cotta & mixed berries £3.95

Sfogliatella & any coffee £2.95

ICE CREAM

Vanilla or chocolate V Single £2.65 | Double £3.65

SORBET

Raspberry VG or lemon V Single £2.65 | Double £3.65

Add limoncello £1.55

DIGESTIFS

Grappa or Limoncello £2.25

COFFEE

Gianni Frasi flame roasted beans

Espresso

Single £1.75 | Double £2.10

Macchiato

Single £1.80 | Double £2.60

Cappuccino or Latte £2.10

Flat white £2.60

Americano £1.70

Fresh mint tea £1.50

English breakfast tea £1.80

VEGAN CHEESE Instead of mozzarella, or as an extra topping £1.60

GLUTEN FREE BASE When available £2.00 [Whilst we can't guarantee a 100% flour-free environment, our base is 100% gluten free]