1260

Scan here for our Beer menu Untappd

BREADS

TOMATO GARLIC BREAD – 8.5 V
San Marzano Tomato, Garlic Butter, Fresh Chilli, Red Onion, Oregano

CHEESE GARLIC BREAD – 9 V
Garlic Butter, Fior Di Latte, Oregano

CONFIT GARLIC BREAD – 10 V
Garlic Butter, Fior Di Latte, Confit Garlic, Oregano, Smoked Sea Salt

DOUGH BALLS – 7
Bites of our baked dough dressed in a choice of:
- Garlic Butter & Smoked Sea Salt V
- Pesto & Parmesan
- Nduja & Parmesan (+ 1)

SIDES

PIQUANTE PEPPERS – 3.5 Ve

OLIVES - 4 Ve

HOUSE SALAD – 4.5 Ve
Mixed Leaves, Red Onion, Cherry Tomatoes, Olives

BURRATA SALAD – 10 V
Cherry Tomatoes, Yellow Tomatoes, Red Onion, Basil, Rocket, Balsamic Dressing

CAPRESE SALAD – 10 V
Buffalo Mozzarella, Beef Tomatoes, Pesto, Basil

DIPS 1.50 EACH

GARLIC MAYO / BUTTER
PARMESAN MAYO
KARENS CRAVE
NDUJA-NAISE
FIREFLAME CHILLI JAM
PESTO

PIZZAS

MARGHERITA – 10.5
San Marzano Tomato, Fior Di Latte, Parmesan, Basil, E.V. Olive Oil (Add Burrata + 4.5)

MARINARA – 8 Ve
San Marzano Tomato, Fresh Garlic, Basil, Oregano, E.V. Olive Oil (No Cheese)

HAM & MUSHROOM / PINEAPPLE – 13
San Marzano Tomato, Fior Di Latte, Italian Prosciutto, Mushroom **OR** Pineapple

TRUFFLE MUSHROOM – 13 V
White Garlic Oil Base, Fior Di Latte, Portobello Mushroom, Basil, Oregano, Smoked Sea Salt, Black Pepper, Truffle Oil

MARGHERITA CAPRESE – 13 V
San Marzano Tomato, Fior Di Latte, Cherry Tomatoes, Yellow Tomatoes, Rocket, Buffalo Mozzarella, Basil, Pesto Drizzle (Add Prosciutto + 2)

ROAST VEGETABLE – 13.5 V
San Marzano Tomato, Buffalo Mozzarella, Roasted Aubergine, Roasted Courgette, Sweet Peppers, Basil, Oregano

PESTO & SUNDRIED TOMATO – 13.5 V
Green Pesto Base, Fior Di Latte, Sundried Tomatoes, Red Onion, Fresh Chilli, Basil, Pesto Drizzle

'NDUJA & MASCARPONE – 14
San Marzano Tomato, Buffalo Mozzarella, San Vincenzo 'Nduja, Mascarpone, Basil, Spring Onion, Chilli Honey

PEPPERONI & TUSCAN SAUSAGE – 14.5
San Marzano Tomato, Fior Di Latte, Salsiccia Napoli Piccante, Salsiccia Fennel, Basil, Chilli Honey

KING PRAWN – 15
San Marzano Tomato, Garlic Butter, Basil, Buffalo Mozzarella, King Prawns, Fresh Chilli

GOATS CHEESE & PROSCIUTTO – 15
Garlic Butter Base, Fior Di Latte, Goats Cheese, Italian Prosciutto, Red Onion Chutney, Crushed Walnuts, Rocket, Black Pepper

SALAMI & 'NDUJA – 15
San Marzano Tomato, Fior Di Latte, Salami Milano, San Vincenzo 'Nduja, Basil

+ Add Burrata + 4.5
+ Meat / Cheese / Portobello + 2
+ Upgrade to Buffalo Mozzarella + 2
+ Veg + 1
+ Truffle Oil / Chilli Honey + 1.5
GF Gluten Free Base + 2.5

All vegetarian options (Pesto excluded) can be made vegan by using garlic oil and I Am Nut Okay Bluffalo Notzarella (+ 1 surcharge). V Vegetarian Ve Vegan

***Allergy Information** - Please inform your server of any allergens prior to ordering. Although we do offer gluten-free pizzas (Tuscan Sausage excluded), due to the nature of our kitchen and the use of a singular pizza oven, we cannot guarantee there is no cross contamination.

NEED TO KNOWS...

SAN MARZANO TOMATO
San Marzano tomatoes are grown in the particularly fertile volcanic soil at the foot of Mt. Vesuvius. Bursting with flavour and rich in vitamins.

'NDUJA (en-DOO-ya)
Spicy spreadable salami from Calabria. Made with a mix of pork, herbs and spices including a generous hit of Calabrian chilli peppers.

FIOR DI LATTE
Fresh, creamy and semi-soft cheese made in the style of Italian Mozzarella, perfect on our pizzas due to its superb melting characteristics.

BURRATA
Italian cow's milk cheese made from mozzarella and cream. The outer casing is solid cheese, with soft cheese curds and cream packaged inside.

WHAT IS KAREN'S CRAVE ?
Local to Penwortham, Karen's Crave is a brand of award-winning marinades. We use her Classic Marinade combined with Mayonnaise to make a curry style dip.

All our breads and pizzas are hand-stretched to approximately 12 inches. Our dough is made in the authentic Neapolitan style simply using flour, water, fresh yeast, and salt, with a double fermentation process for up to 36 hours. This gives you a light, easily digestible, full flavour of crust.