

APERITIVO

Aperol Spritz 7.50

No Logo Lager 330ml 5.50

Homemade organic lemonade 250ml 3.25



Sicilian Nocellara olives 3.00 VG OS

Tarallini: crunchy Italian snacks 2.00 VG

Smoked almonds 3.0 VG

Nibbles trio: olives, tarallini & almonds
7.50 VG OS **Perfect for sharing!**

Platter of buffalo mozzarella, Kalamata black olives, piquillo peppers, grilled artichoke, semi-dried tomatoes, roasted peppers, Franco's grana & sourdough bread 10.25 V OS

Selection of cured meats with Franco's grana & sourdough bread 11.85

Italian smoked beef platter with Franco's grana & capers 10.45

BREADS

Pizza bread with rosemary & salt
5.25 VG

Garlic bread with a light tomato base
5.95 VG

ADD - Mozzarella +1.00 V Most popular!

Garlic bread with seasonal pesto & mozzarella 6.95 V

BITES

Burrata, spicy 'nduja from Spilinga & semi-dried tomatoes on sourdough bread 8.95

Buffalo mozzarella & cured prosciutto 9.65
TRY - Burrata instead +1.20

Bruschetta with roasted peppers, hard goat's cheese, garlic & capers 6.75 V

Free range pesto chicken al forno with roasted potatoes, organic tomato & mozzarella 7.75 BN

Aubergine parmigiana 6.55 V

SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY + PROVED FOR 24 HRS

- 0 FRANCO'S OG MARGHERITA** 12.90 V
Organic tomato, buffalo mozzarella, red Piennolo tomato from Vesuvio D.O.P. & basil
- 1 MARINARA** 7.95 VG
Organic tomato, garlic, basil & oregano
- 2 MARGHERITA** 9.95 V
Organic tomato, mozzarella & basil
TRY - Buffalo mozzarella instead +3.15 V
- 3 STILTON & PATATE** 11.50 V
Colston Bassett Stilton, sliced roasted potatoes with onions, semi-dried tomatoes, mozzarella & seasonal pesto (light tomato base)
ADD - Salami Campagnolo +3.15
- 4 PROSCIUTTO & FUNGHI** 12.75
Roasted cured ham, ricotta, mozzarella, organic tomato & wild mushrooms (white base)
- 5 NAPOLETANA** 12.75 OS BN
Cantabrian anchovies, organic tomato, mozzarella, Kalamata black olives, capers, garlic & oregano
- 6 CHORIZO** 12.75
Cured Iberico chorizo (dry & semi-dry), organic tomato & mozzarella
- 7 SPICY SALAMI** 13.50
Smoked spicy salami, organic tomato, mozzarella, caramelised red onions, chilli oil & basil
- 8 AMATRICIANA** 14.25 **NEW**
Amatriciana sauce (tomato, onion & cured pork cheek), topped with mozzarella, crispy pancetta, pecorino romano D.O.P. cheese & basil
- 9 SMOKED BEEF** 13.95
Italian smoked beef, mozzarella, Franco's grana, wild rocket, capers & lemon dressing
- 10 TRUFFLE & BURRATA** 14.25 V
Wild mushrooms, truffle pesto base, mozzarella, smoked burrata, truffle oil & basil **Back by popular demand**
- 11 CHECK THE BOARD FOR OUR SPECIALS**

EXTRA TOPPINGS? CHOOSE FROM ANY INGREDIENTS ON OUR PIZZAS



ANY VEG 2.60
Mushrooms
Olives
Caramelised onions



ANY MEAT 3.15
Cured ham
Salami Campagnolo
Marinated chicken



ANY CHEESE 2.85
Mozzarella
Stilton
Ricotta

SALADS

Free range pesto chicken, hard goat's cheese, roasted peppers, caramelised red onions, mixed leaves, toasted walnuts, house dressing & balsamic glaze 13.25 BN

Yellowfin tuna, semi-dried tomatoes, Kalamata black olives, roasted peppers, mixed leaves, shallots & a creamy dressing 13.50 OS BN

Roasted butternut squash, grilled artichoke, semi-dried tomatoes, hard goat's cheese, mixed leaves, toasted walnuts & house dressing 12.95 V

SIDE SALADS

Mixed leaves, semi-dried tomatoes, cucumber & house dressing 4.75 VG

Mixed leaves, semi-dried tomatoes, Kalamata black olives, Franco's grana, cucumber & house dressing 5.25 V OS

DIPS

 2.00 each

- Seasonal pesto V
- Garlic VG
- Spicy 'nduja
- Scotch bonnet chilli VG
- Cacio e pepe

3 for
5.00

VEGAN? Swap mozzarella for Violife vegan cheese alternative on us, or as an extra +2.85 VG

GLUTEN FREE? Swap to our GF base by Bocconcini Bakery +2.45 VG

Whilst we can't guarantee a 100% flour free environment, our GF base is 100% gluten free

TURN OVER FOR DESSERTS & DRINKS

PLEASE ASK YOUR SERVER ABOUT ALLERGENS EACH TIME YOU ORDER AS RECIPES AND INGREDIENTS MAY CHANGE

VG - Vegan V - Vegetarian
OS - May contain olive stones
BN - May contain bones

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



FOR CALORIES
PLEASE SCAN

DESSERTS

Homemade tiramisù 5.75 v

Affogato: Madagascan vanilla ice cream
with an espresso shot 4.95 v

Nutella pizzetta with whipped cream
& crushed pistachios 6.25 v **NEW**

New York-style vanilla cheesecake with
salted caramel sauce 5.75 v

Chocolate & hazelnut cake with Madagascan
vanilla ice cream 5.50 v

ICE CREAM

Madagascan vanilla 4.75 v

Chocolate & sea salt 4.75 v

Salted caramel 4.75 vG

SORBET

Raspberry 4.75 vG

Sicilian lemon 4.75 vG

ADD - Limoncello +2.50

COFFEE

Pure Arabica, Gianni Frasi flame
roasted beans from Verona

(Oat milk available)

Espresso 2.60 Double 3.15

Macchiato 2.80 Double 3.45

Cappuccino 3.75

Latte 3.75

Flat white 3.75

Americano 3.25

Fresh mint tea 3.20

English breakfast tea 3.20

DIGESTIFS

Served in multiples of 25ml

Grappa 3.25

Limoncello 3.25

Amaro 3.25

FRANCO MANCA

SOURDOUGH PIZZA AS IT SHOULD BE

We believe in pizza with principles. That's why
our sourdough is made fresh on site every day with
bespoke flour created just for us by Wildfarmed.

Wildfarmed fields are full of birds, bugs and bees
- meaning their flour is naturally nutritious,
captures carbon in the soil, and restores wildlife,
while helping to reduce droughts and floods. It's
free from nasty chemicals and makes our slow fast
food taste even better.



We use 100% recycled paper and vegetable-based inks.
Menus are recycled after use.

 @francomancapizza

WINE 175ml | 250ml | 750ml

All of our wines are Italian,
and organically farmed.

BIANCO

Insolia: Tenute Normanno
6.65 | 8.70 | 22.85

Pinot Grigio: Nativo
7.25 | 9.65 | 25.70

Trebbiano: Francesco Cirelli
7.70 | 10.20 | 27.25

ROSATO

Nero d'Avola: Tenute Normanno
7.45 | 9.75 | 26.00

ROSSO

Nero d'Avola: Tenute Normanno
6.65 | 8.70 | 22.85

Sangiovese: Nativo
7.25 | 9.65 | 25.70

Montepulciano:
Francesco Cirelli
7.70 | 10.20 | 27.25

BUBBLES 175ml | 750ml

Extra dry Prosecco: 3RA
8.70 | 30.65

All wines available in 125ml

BEER & CIDER

*All draught beers served in
half pint or pint measures
(available at selected locations)*

No Logo Lager 330ml 5.50

No Logo Pale Ale 330ml 5.50

Galipette Cider 330ml 5.95

Lucky Saint Unfiltered
No Alcohol Lager 0.5%
330ml 5.25

COCKTAILS

Aperol Spritz 7.50
Aperol & Prosecco

Negroni 7.50
Campari, Gin & Vermouth Rosso

Negroni Sbagliato 7.75
Campari, Gin, Vermouth Rosso & Prosecco

Gin & Tonic 7.50
Sipsmith gin topped up with tonic

Limoncello Spritz 8.50
Limoncello & Prosecco topped
with sparkling water

Sarti Spritz 7.50 **NEW**
Sarti Rosa & Prosecco

MOTH: Margarita 5.95 **NEW**
Tequila, triple sec, lime

Nojito 4.50
Honey syrup, lemon juice, sparkling
water & mint (No alcohol)

Crodino Non-Alcoholic
Spritz 4.50
Italian aperitif with a unique
bittersweet flavour

SOFT DRINKS

Homemade organic lemonade
250ml 3.25

Orange juice
250ml 3.60

Apple juice
250ml 3.60

San Pellegrino sparkling water
500ml 3.65

Acqua Panna still water
500ml 3.65

San Pellegrino Limonata
330ml 3.50

San Pellegrino Aranciata
330ml 3.50

Coke 330ml 3.60

Diet Coke 330ml 3.50

Coke Zero 330ml 3.50

TURN OVER FOR SOURDOUGH PIZZA