



We make our pizzas
the Neapolitan way.
We don't make them
any other way.

Our pizzas are made with the best Italian 00 grade Caputo flour & slow proved for a minimum of 20 hours. Our pizzaiolos hand stretch the dough & top them with the finest, freshest produce before popping them into our wood-fired oven until they are cooked to perfection.

Your pizza should be a visual delight of oozing mozzarella, bubbling tomato & that crisp, black spotted crust - 'cornicione a leopardo'. The centre of the base should be soft & not crispy.

MARINARA

Garlic, oregano, basil, extra virgin olive oil, San Marzano D.O.P. tomatoes 6.5

MARGHERITA

San Marzano D.O.P. tomatoes, Fior di Latte mozzarella, parmigiano reggiano, fresh basil & extra virgin olive oil 7.5

AMERICANA

Pepperoni, roasted peppers, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella 9.5

DIAVOLA

Nduja, fennel salami, chillies, San Marzano D.O.P. tomatoes, Fior di Latte mozzarella 11.2

FUNGHI

Roasted Portobello mushrooms, truffle infused extra virgin olive oil, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella 8.8

QUATTRO STAGIONI

Pepperoni, ham, roasted Portobello mushrooms, olives, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella 11

SAN DANIELE

San Marzano D.O.P. tomatoes & Fior di Latte mozzarella with Prosciutto San Daniele, fresh rocket & shavings of parmigiano reggiano 11.5

NEPTUNA

San Marzano D.O.P. tomatoes, anchovies, capers, oregano & olives 9

BEL PAESE

Ricotta, Fior di Latte mozzarella, fresh cherry tomatoes & shaved parmigiano reggiano, dressed with a homemade basil infused oil 9.2

With Prosciutto San Daniele 11

VERDURE

Courgette ribbons, roasted peppers, red onion, olives, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella 9

CALZONE

Fennel salami, roast ham, roast onion, Fior di Latte mozzarella, parmigiano reggiano, & fresh basil. Served with rocket & San Marzano D.O.P. tomatoes 11

VEGETABLE CALZONE

Courgette ribbons, roasted peppers, red onion, olives, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella 10

ADD:

Fresh chilli or garlic in extra virgin oil 50p
Extra cheese, vegetables or olives 1.5
Any meat 2

Size matters...

We serve 12" pizzas. Please don't expect them to be perfectly round. They sometimes come in various shapes but are always perfectly formed!

To cut or not to cut?

We serve our pizzas uncut so they stay hot & fresh. Our specially imported knives from Italy have razor sharp tips, which when held at 45 degrees, slice right through our yummy base with ease. They're used in Naples & we feel they are much more elegant than a pizza wheel!

If you prefer it pre-cut, please tell your server.

Gluten Free?

Yep! We certainly do! & we are very proud of our gluten free base, made to our own secret recipe. Please choose any pizza you fancy from above & ask your server for a gluten free base. It's that simple & there's no extra cost!

Our pop up pizza oven is available for weddings & private parties. Please ask the Manager for details

With Drinks

OLIVES A selection of Italian olives	2.8
DOUGH BITES Bites of baked dough served with garlic or chilli dipping oil	2.9
GARLIC BREAD Garlic, extra virgin olive oil, fresh rosemary	3.5
Garlic bread topped with Fior di Latte mozzarella & parmigiano reggiano	4.5

Salads

RUCOLA Fresh rocket with shavings of parmigiano reggiano, topped with extra virgin olive oil & balsamic vinegar	4 / 6
GIARDINO Seasonal lettuce, cherry tomatoes, cucumber & olives, topped with Proove dressing	4 / 6
CAPRESE Bufala mozzarella & fresh tomatoes topped with extra virgin olive oil & fresh basil	6 / 8

Street Food

Inspired by the street vendors across Italy for the lovely people of West Didsbury

Available Monday to Friday from 6pm and all weekend

ARANCINI
A very moreish Neapolitan street food! Arancini are balls of risotto, coated with breadcrumbs & delicately fried.
Ask your server for today's choices 3.8

CROCCHÈ
Originating in Sicily, this Italian streetfood is made simply from mashed potato & egg, covered in bread crumbs & fried to perfection.
Ask your server for today's choices 3.8

ANGIOLETTI
Aptly named after 'Angels' these tasty strips of dough are delicately fried & served with rocket, cherry tomato & parmesan shavings. Heavenly to share 4.8

FRITTO MISTO
Variety is the spice of life! Try this mixed plate of Arancini, Crocchè & Angioletti 5.5

MONTANARA
Balls of dough, fried & topped with san marzano tomatoes, provola mozzarella & shavings of pecorino, then baked in the oven 4.5

PIZZA FRITTA
This Neapolitan street food is adored by locals in Naples. Our Margherhita (San Marzano tomatoes, Fior di Latte mozzarella, parmesan reggiano & fresh basil) is simply sealed with dough & then delicately fried until light & crispy 7.8

Antipasti

BRUSCHETTA
Toasted home-made bread, served with bufala mozzarella & rocket, topped with either:
Fresh Tomatoes which we dress with fresh garlic, basil & extra virgin olive oil 5
or
Roasted Mushrooms which we truffle & then drizzle with garlic infused extra virgin olive oil 5

TRONCHETTO
Our Proove dough topped, rolled & baked in our wood fired oven then cut into tasty little parcels
Choose:
SALAMI – Salami, Fior di Latte mozzarella, fresh basil 6
VERDURE – Roasted Portobello mushroom, Fior di Latte mozzarella, garlic & fresh basil 5.5

PARMIGIANA DI MELANZANE
Baked Aubergine with Fior di Latte mozzarella, parmigiano reggiano, San Marzano D.D.P. tomatoes & fresh basil 6.2

ANTIPASTI SHARING PLATE
CARNI: A selection of Italian meats, cheese & all things good! 10.5

LE VERDURE: A plate of roasted, sun dried & grilled vegetables with selected Italian cheeses 9.8

Both Sharing Plates are served with chutney & toasted crostini

Allergen Cards available on request. If you have any concerns please ask.

