

NIBBLES

Bella di Cerignola green olives	3
Rosemary almonds	3
Grissini wrapped with speck (<i>lightly smoked Prosciutto</i>) with spicy 'nduja honey dip	3

APPETISERS

Garlic bread	3.5
+ Fiordilatte mozzarella	+.75
Bruschetta with cherry & datterini tomatoes	4.5
Sourdough crostini	
+ Amalfi Coast anchovies, lemon zest & butter (3pc)	4
+ 'Nduja & smoked grated ricotta (3pc)	4
+ Courgette, stilton & pickled onion (3pc)	4
<i>Indecision? Have a mix (6pc)</i>	7
Prosciutto	4
Tuscan salami or speck	3
Salumi platter with salami, speck, prosciutto and house-made sourdough bread	8
Burrata with basil-walnut pesto & tomato	6.5

SALADS

Gem lettuce, rocket, olive oil, balsamic (<i>side</i>)	3.5
Plum vine tomatoes, radish, Kalamata olives, cucumber, red onion, oregano (<i>side</i>)	6
Chicken, gem lettuce, rocket, sourdough croutons, Parmigiano Reggiano, house-made aioli (<i>main</i>)	9

HEY GIRLS! HEY BOYS!

Menu for little people

Fiordilatte mozzarella & tomato with juice	5
Gelato / sorbet	2

Service charge: All tips are gratefully received, and 100% goes to our team. A discretionary 10% service charge is added to groups of 6 or more. Drinks with sugar are now subject to an additional 10p HMRC drinks levy.

PIZZA

Made with organic stoneground flour, natural 'mother' yeast, rested for 24 hours and topped with super seasonal ingredients. Sliced into eight so it's easy to share.

Tomato, garlic, parsley	5
Blitzed peppers, white onion, black olives, capers (<i>no meat, no cheese, same joy</i>)	6.75
Fiordilatte mozzarella, tomato, basil	7.5
Pork sausage, tomato, Parmigiano Reggiano, fennel seeds	9.5
'Nduja (<i>spiced Calabrian soft sausage</i>), tomato, fiordilatte mozzarella, parsley	11
Aubergine, tomato, fiordilatte mozzarella, smoked ricotta, basil-walnut pesto	9.5
Courgette ribbons, stilton, fiordilatte mozzarella, pickled onions	10
Speck (<i>lightly smoked Prosciutto</i>), gorgonzola, fiordilatte mozzarella, honey, walnuts	11
Peppered salami, tomato, fiordilatte mozzarella	10
Prosciutto, burrata, fiordilatte mozzarella, orange oil	12
Anchovies, tomato, capers, red onion, lemon zest, oregano	9
Fiordilatte mozzarella, Parmigiano Reggiano, stilton, smoked cheddar <i>Matteo's version of 4 cheese</i>	10
Chicken, fiordilatte mozzarella, stilton, Frank's hot sauce, pickled celery <i>Bubbledogs X Radio Alice collaboration</i>	11

EXTRAS

Chilli oil	0	Anchovies / Parmigiano Reggiano / Taleggio / Smoked ricotta / Stilton / Smoked Cheddar	2
Fresh Chilli / Fresh garlic	.5		
Garlic butter / Honey & 'Nduja dip / Garlic aioli (<i>great for crusts</i>)	1.5	Fiordilatte mozzarella / Gorgonzola / Speck / salami / 'Nduja /	
Olives / Mushrooms / Capers	1	Pork sausage	2.5



Radio Alice was originally founded (*in Italy as Berberé by brothers Matteo & Salvatore in 2010*) with the mission of serving **no-frills pizza** that is delicious and digestible, served in a welcoming atmosphere.

We work with **organic ingredients** (*for all of our staples flour, fiordilatte mozzarella, tomatoes, olive oil, wine and many more*), and **our only creed is quality**. If you'd like more information, ask the wait staff who can answer your questions, or read more on the other side.



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Allergies: Our suppliers and kitchens handle many ingredients and allergens. Whilst we have good controls in place to reduce the risk of contamination, we cannot 100% guarantee our dishes will be allergen free. If you have any specific allergies, let us know and we'll bring out a full allergen list to help you decide safely and we'll take extra care preparing your dish. Whilst we do our best to remove them, some dishes may contain stray stones or small bones – please don't eat them.





THE RADIO ALICE MANIFESTO

OUR DOUGH

We handmake our sourdough from scratch every day, using organic Italian flour (*type 1 which is less processed, more 'brown' to contain lots of nutrients*), our own sourdough "mother" yeast and 24 hours of fermentation at a controlled room temperature.

Each dough ball **weighs 280g**, aka generous. We purposely choose not to stretch the dough too much because we like our pizza light and easy to digest; soft on the inside and crunchy on the outside.

INGREDIENTS

We use certified organic ingredients whenever possible, since organic is the only method of agriculture capable of preserving the earth for future generations. 64% of the products we buy are certified organic. Those that aren't come from producers who grow slowly and share the same organic philosophy.

Here is a list of the main products we use:

Type 1 flour (*organic*), Alce Nero.
Rich in nutrients and fibre, this flour is made from wheat grown by Alce Nero (an organic farmers co-operative in Italy) then ground and bagged for us.

Fiordilatte mozzarella & burrata (*organic*),
From a farm in Puglia, Italy, that grows organic feed for its cows. The farm has a small herd of 400 cattle that produce milk naturally, in small amounts to keep the cows happy and healthy.

Tomatoes (*organic*), Alce Nero.
Sourcing tomatoes, easy right? When we started looking, we were pretty shocked at the conditions of the workers. So we use only organic tomatoes that come from farms in Puglia, Italy who respect the earth and workers.

Pork sausage and Chicken thighs from well renowned English butcher The Ginger Pig, where animals are fed on a natural diet and given space to roam.

Prosciutto, made from a Slow Food producer located in the Nebrodi mountains. The traditionally made prosciutto is cured for a minimum of 14 months, delicious, very delicate with a sweet finish.

Smoked cheddar and Bishop stilton from Buchanans cheesemonger, a winner of Cheese Counter of the Year at the World Cheese Awards. They work with a range of British and European cheese makers, producing fresh, ripe and tasty cheese.

Extra virgin olive oil (*organic*), Puglia & Calabria, Italy.
Calabria, Italy is home to our founders, Matteo and Salvatore's family, so we didn't have to search far for beautiful organic oil made principally from the Carolea variety.

'Nduja, Spilinga, Italy.
From a family-run farm that uses chili peppers grown outdoors between Capo Vaticano and Monte Poro. No artificial colors or preservatives. Just lots of meat and hot chillies!

Salina capers (*organic and Slow Food approved*), hand-harvested in a small farm in Sicily.

Cetara anchovies, Salerno Italy
Fished from the Amalfi coast oceans, packed in salt, we rinse and put in oil. Extraordinary flavour.

The wine list is organic and Italian, chosen from winemakers who take the time to grow and produce wine properly. *The house wine is bag in box to reduce packaging and maintain same joy.* Soft drinks are certified organic and/or fair trade made from fruit and spices, without artificial colours or preservatives. Craft beers from local and Italian brewers.

