




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.

Every time you order an item on the menu marked with  Proove will fund a meal for a local person in need. #Foodinate

Pizza

MARINARA 	6.8	NEPTUNA	9.1
Garlic, oregano, basil, extra virgin olive oil, San Marzano D.O.P. tomatoes		San Marzano D.O.P. tomatoes, anchovies, capers, oregano & olives	
MARGHERITA  	7.8	BEL PAESE 	9.7
San Marzano D.O.P. tomatoes, Fior di Latte mozzarella, parmigiano reggiano, fresh basil & extra virgin olive oil		Ricotta, Fior di Latte mozzarella, fresh cherry tomatoes & shaved parmigiano reggiano, dressed with a homemade basil infused oil	
With Bufala mozzarella	8.8	With Prosciutto San Daniele	11.5
AMERICANA	9.7	VERDURE  	9.2
Pepperoni, roasted peppers, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella		Courgette ribbons, roasted peppers, red onion, olives, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella	
DIAVOLA	11.6	CALZONE	11.4
Nduja, fennel salami, chillies, San Marzano D.O.P. tomatoes, Fior di Latte mozzarella		Fennel salami, roast ham, roast onion, Fior di Latte mozzarella, parmigiano reggiano, & fresh basil. Served with rocket & San Marzano D.O.P. tomatoes	
FUNGHI  	8.9	VEGETABLE CALZONE  	10.2
Roasted Portobello mushrooms, truffle infused extra virgin olive oil, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella		Courgette ribbons, roasted peppers, red onion, olives, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella	
QUATTRO STAGIONI	11.3	ADD:	
Pepperoni, ham, roasted Portobello mushrooms, olives, San Marzano D.O.P. tomatoes & Fior di Latte mozzarella		Fresh chilli or garlic in extra virgin oil	50p
SAN DANIELE	12	Extra cheese, artichokes, aubergines, mushrooms, courgette, onions or olives	1.5
San Marzano D.O.P. tomatoes & Fior di Latte mozzarella with Prosciutto San Daniele, fresh rocket & shavings of parmigiano reggiano		Pepperoni, ham, San Daniele, bresaola, speck	2
		ask your server about more extras and suggestions	

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!

Vegan

Our bases contain flour, water, yeast and a little salt and we do not add butter to our standard toppings. We can substitute our Fior di Latte with our vegan cheese on any pizza at no extra charge though we would recommend the Marinara (no cheese) - a fave from Naples from which all pizza started!

With Drinks

OLIVES √, √G*	2.9
A selection of Italian olives	
DOUGH BITES √, √G	3.2
Bites of baked dough served with garlic or chilli dipping oil	
GARLIC BREAD √, √G*	3.9
Garlic, extra virgin olive oil, fresh rosemary	
Garlic bread topped with Fior di Latte mozzarella & parmigiano reggiano	4.6

Salads

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

Street Food

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

ARANCINI √	5.1	MONTANARA √	6
A very moreish Sicilian street food! Arancini are balls of risotto, coated with breadcrumbs & delicately fried. Ask your server for today's choices		Balls of dough, fried & topped with san marzano tomatoes, provola mozzarella & shavings of pecorino, then baked in the oven	
CROCCHÈ √	5.1	PIZZA FRITTA √	8.4
Originating in Naples, this Italian streetfood is made simply from mashed potato & egg, covered in bread crumbs & fried to perfection. Ask your server for today's choices		This Neapolitan street food is adored by locals in Naples. Our Margherita (San Marzano tomatoes, Fior di Latte mozzarella, parmigiano reggiano & fresh basil) is simply sealed with dough & then delicately fried until light & crispy	
ANGIOLETTI ☯ √, √G*	4.9	ITALIAN FRIES √, √G	3.5
Aptly named after 'Angels' these tasty strips of dough are delicately fried & served with rocket, cherry tomato & parmesan shavings. Heavenly to share		Crispy fries, seasoned to perfection with Oregano & salt	
FRITTO MISTO √	8		
Variety is the spice of life! Try this mixed plate of Arancini, Crocche & Angioletti			

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



Antipasti

BRUSCHETTA √, √G*	
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	5.2
or	
Roasted Mushrooms which we truffle & then drizzle with garlic infused extra virgin olive oil	5.2
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	6.2
VERDURE √, √G* - Roasted Portobello mushroom, Fior di Latte mozzarella, garlic & fresh basil	5.8
PARMIGIANA DI MELANZANE ☯ √	6.9
Baked Aubergine with Fior di Latte mozzarella, parmigiano reggiano, San Marzano D.O.P. tomatoes & fresh basil	

ANTIPASTI SHARING PLATE

CARNI - A selection of Italian meats, cheese & all things good!	11
LE VERDURE √, √G* - A plate of roasted, sun dried & grilled vegetables with selected Italian cheeses	10.2
Both Sharing Plates are served with chutney & toasted crostini	