



RESTAURANT-PIZZERIA & TAKEAWAY & DELIVERY

pizzas are crafted with a perfected 48-hour leavened dough using high-quality Italian flour.

VEGETARIAN PIZZA



Margherita - £12.99

San Marzano tomato sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

Bufala - £15.25

San Marzano tomato sauce, buffalo mozzarella, Olio EVO, and fresh basil.

Cosacca - £12.99

San Marzano tomato sauce, grated DOP parmesan cheese, Olio EVO, and fresh basil.

Four Cheese - £16.99

Fresh ricotta cheese, blue cheese, provolone cheese, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

Napoletana - £13.99

San Marzano tomato sauce, capers, black olives, anchovies, fior di latte cheese, oregano, Olio EVO, and fresh basil.

Provola e pepe - £13.99

One of the most traditional pizzas: San marzano tomato sauce, smoked provola cheese, black pepper, fresh basil and DOP parmesan cheese.

Truffle Pizza - £17.99

Chestnut mushrooms, truffle sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and drizzle of truffle oil.

WINES

WHITE WINES

Portenova Pinot Grigio – Veneto, Italy

A crisp and elegant white wine with subtle floral aromas and fresh notes of green apple and citrus. Light-bodied and refreshing with a clean, dry finish.

Oyster Bay Sauvignon Blanc – Marlborough, New Zealand

A crisp and elegant white wine with subtle floral aromas and fresh notes of green apple and citrus. Light-bodied and refreshing with a clean, dry finish.

ROSÉ WINES

Il Barco Pinot Grigio Rosé – Veneto, Italy

A delicate rosé with a soft blush hue, offering fresh notes of wild berries, red apple, and citrus. Light, dry, and refreshingly smooth with a crisp, clean finish.

Whispering Angel Rosé – Côtes de Provence, France

A delicate rosé with a soft blush hue, offering fresh notes of wild berries, red apple, and citrus. Light, dry, and refreshingly smooth with a crisp, clean finish.

RED WINES

Tor del Colle Montepulciano d'Abruzzo – Abruzzo, Italy

Rich and full-bodied with ripe blackberry and plum flavors, enhanced by hints of spice and earth. Smooth tannins and a warm, lingering finish.

Sensas Pinot Noir – Pays d'Oc, France

A vibrant and smooth red with bright cherry and raspberry aromas, complemented by soft spice and subtle earthy notes. Medium-bodied with silky tannins and a balanced, lingering finish.

BEERS

Peroni - Nastro Azzuro (330ml)	£6.00
Asahi Super Dry Beer (330ml)	£6.00
Fuller's London Pride (500ml)	£6.00
Guinness Original (500ml)	£7.00

SOFT DRINKS

STILL/SPARKLING WATER	£2.50/£3.00
COKE / DIET COKE/ COKE ZERO	£ 3.50
SPRITE / FANTA / S.P LEMONADE	£ 3.50

VEGAN PIZZAS



Marinara - £10.99

San Marzano tomato sauce, Italian oregano, creamy garlic, Olio EVO, and fresh basil.

Vegan Margherita - £14.00

San Marzano tomato sauce, vegan cheese, Olio EVO, and fresh basil.

Ortolana - £16.25

Vegan cheese, baked aubergine, courgette, and mixed peppers, Olio EVO, and fresh basil.

PIZZAS



Capricciosa - £14.99

San Marzano tomato sauce, chestnut mushrooms, cooked Italian ham, Italian artichokes, black olives, fior di latte cheese, Olio EVO, and fresh basil.

Diavola - £15.25

San Marzano tomato sauce, spicy salami (Spianata), fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

Hot Gialla and Provola - £14.99

Smoked provola cheese, yellow piennolo tomatoes, nduja calabrese, Olio EVO, DOP parmesan cheese, and fresh basil.

Salsiccia and Friarielli - £15.99

Creamy friarielli sauce with tender pieces, Italian sausages, smoked provola cheese, Olio EVO and DOP Parmesan cheese.

Genuina - £17.99

Fior di latte cheese, cherry tomatoes, DOP parmesan cheese, Olio EVO, Parma ham and Burrata cheese.

Calzone - £16.99

Folded pizza filled with fresh ricotta cheese, Neapolitan salami, fior di latte cheese, San Marzano tomato sauce, pepper, and DOP parmesan cheese.

EXTRA TOPPING

VEGETABLES

- ARTICHOKEs £ 2.00
- AUBERGINES £2.00
- BLACK OLIVES £ 2.00
- CAPERS £ 2.00
- CHERRY TOMATOES £ 2.00
- COURGETTES £ 2.00
- FRIARIELLI CREAM £ 3.00
- MIXED PEPPERS £ 2.00
- MUSHROOMS £ 2.00
- ONIONS £ 2.00
- ROCKET £ 2.00
- SWEETCORN £ 2.00
- TRUFFLE SAUCE £ 5.00
- YELLOW CHERRY TOMATOES £ 3.00

MEAT AND FISH

- ANCHOVIES £ 3.00
- HAM £ 3.00
- MORTADELLA £3.50
- ITALIAN SAUSAGES £ 3.00
- NDUJA £ 3.00
- PARMA HAM £ 3.00
- SALAME NAPOLI £ 3.00
- SPICY SPIANATA £ 3.00
- TUNA £ 3.00

CHEESE

- BLUE CHEESE £ 2.50
- WHOLE BUFALA £ 5.00
- BURRATA £ 5.00
- MOZZARELLA £ 2.50
- PROVOLA £ 2.50
- SWEET PROVOLONE £ 2.50
- RICOTTA £ 2.50
- VEGAN CHEESE £ 3.00



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STARTERS

Tris di Montanarine - £8.99

Fried pizza dough topped with San Marzano tomato sauce, and DOP parmesan cheese.



Norma Arancino- £5.00

The well known Norma sauce but in arancino shape: a golden, crispy rice ball with a rich medley of slow-cooked tomato sauce, aubergine, creamy ricotta salata and mozzarella cheese



Vegan tris di montanarine £10.25

Fried pizza dough topped with San Marzano tomato sauce, and DOP Vegan cheese.



Ragu' Arancino - £5.50

Fried cone shaped rice filled with a savory ragu' sauce.

Buffalo Chicken wings - £7.00

Eight pieces of crispy fried Buffalo chicken wings, tossed in rich cacciatore sauce and topped with chilli flakes

Potato Gateau- £5.00

A traditional baked potato pie from Naples, made with creamy mashed potatoes, eggs, mozzarella, salami, and Parmesan. Golden and crispy on the outside, soft, rich, and savoury on the inside

Garlic Bread - £5.00

Fresh made garlic bread with a tasty garlic paste. Fancy some cheese? Just add our delicious fior di latte!



Add mozzarella £1.5

Add vegan cheese £2.00



Fiori di zucca £7.00

Deep fried crisp zucchini blossoms filled with ricotta and smoked provola.



Parmigiana di Melanzane £11.50

Baked eggplant layered with tomato sauce, mozzarella, basil, and Parmigiano-Reggiano.

SALADS

Niçoise Salad- £13.99

A vibrant and refreshing salad made with mixed leaves, cherry tomatoes, capers, black olives, anchovies, tuna and boiled eggs.

Add bread focaccia sticks- £2.00

Chicken Salad - £13.99

Tender grilled chicken, marinated with aromatic garlic and fragrant rosemary rests atop a bed of mixed salad, accompanied by cherry tomatoes and drizzled with our homemade dressing of balsamic vinegar and EVO oil.



Add bread focaccia sticks- £2.00

Caprese Salad - £12.50

Vine tomatoes, whole bufala cheese and chopped cherry tomatoes, all topped with italian homemade pesto and fresh basil.

Add bread focaccia sticks- £2.00

VITA ITALIAN FOCACCIA

Caprese Focaccia - £8.00

Italian-Style Focaccia Filled with rucola, fresh sliced tomatoes, Mozzarella di Bufala, and finished with a drizzle of extra virgin olive oil.



Parma Ham Focaccia - £8.00

Italian-Style Focaccia Filled with rucola, , Prosciutto crudo San Daniele, Provolone cheese and finished with a drizzle of extra virgin olive oil.



Build your own Focaccia- £8.00

Create your perfect focaccia by choosing up to 3 ingredients from our full menu selection. **EXTRA TOPPING**

NONNA NELLA'S PASTA

Lasagna bolognese - £ 13.99

Classic lasagna bolognese made of layers of pasta sheets, rich Bolognese sauce, and creamy béchamel sauce, topped with a blanket of melted parmesan cheese.

Asparagus and Prawns Paccheri- £15.90

Fresh paccheri pasta tossed in a velvety prawn bisque sauce, featuring tender prawns, crisp asparagus, sautéed garlic, fresh parsley, and a subtle kick of chilli flakes.



Wild Mushroom Tagliatelle - £14.99

Handmade tagliatelle, in a rich truffle and porcini sauce, finished with a sprinkle of grated Parmesan cheese and a drizzle of Truffle oil.



Gnocchi Sorrentina- £12.99

Handmade potatoes gnocchi in a fragrant tomato sauce with fresh basil melted cheese and parmesan cheese.



Vegan Gnocchi Sorrentina- £12.99

Handmade potatoes gnocchi in a fragrant tomato sauce with fresh basil and melted Vegan cheese.

SIDES

Fries - £4.00

Fancy some fries? Try our crispy skin on fries!



Truffle Fries - £5.50

Upgrade your regular fries with this tasty truffle ones topped with truffle oil and parmesan cheese!

DESSERTS

Nutella Bites - £6

Fried doughnuts filled with Nutella cream and topped with icing sugar.

Tiramisú - £7

Homemade fresh tiramisú, made of layers of Savoiardi (ladyfinger) soaked with coffee and fresh cream prepared with Italian mascarpone, sugar, and eggs.

INSTAGRAM



HOME CATERING



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