

APERITIVO

- ☆ **Tarallini** classic & fennel / 🌿 2.50
- ☆ **Mixed Cerignola green olives & Leccine black olives** / 🌿 3.00

ANTIPASTI

- Garlic bread** 🌿 / add mozzarella & parmesan 🌿 4.20/ 5.50
- Bocconcini di Bufala** bufala mozzarella, cherry tomatoes, basil & pesto tradizionale / 🌿 6.20
- ☆ **Burrata Pugliese** served with artichokes, sundried tomatoes, cherry tomatoes, rocket served with housemade *Altamura* bread / 🌿 6.70
- Tagliere Misto** selection of cured salami and cheese served with housemade *Altamura* bread, artichokes, sundried tomatoes, mixed olives 9.85

PIZZA

- Marinara** tomato, garlic, oregano, basil / 🌿 5.45
- Margherita** tomato, mozzarella, fresh basil 🌿 6.85
TOP TIP: add Parmesan or Bocconcini di Bufala for £2 each
- Diavola** tomato, mozzarella, salami *Napoli*: dolce & spicy, basil 8.45
TOP TIP: add *N'duja* sausage for £2.20
- Pancetta e spinaci** ricotta, smoked Italian bacon, steamed spinach, touch of tomato, mozzarella 8.75
- Tonno e cipolla** mozzarella, tuna, red onion, black olives, capers, basil / ! no tomato sauce 8.75
TOP TIP: add fresh chili for £1
- Napoli** tomato, mozzarella, anchovies, garlic, capers, oregano, *Leccine* black olives 7.95
- Prosciutto e funghi** tomato, mozzarella, cured ham, mushrooms, provola cheese, basil 8.30
- ☆ **Cime di rapa e salsiccia** mozzarella, sauteed greens, Italian sausage, fresh chili, basil / ! no tomato sauce 8.50
- Funghi, carciofi e olive** tomato, mix of chestnut & porcini mushrooms, artichokes, *Leccine* olives, oregano, basil / 🌿 9.30
TOP TIP: add mozzarella for £1.80
- Parmigiana** tomato, mozzarella, roasted aubergine & onions, parmesan, provola cheese, basil / 🌿 9.65
- 4 Formaggi** ricotta, mozzarella, gorgonzola, provola cheese, basil / ! no tomato sauce / 🌿 9.85

CRUST DIPS 'Mangia il cornicione'

- Pesto tradizionale 🌿, Cream cheese 🌿, Salsa piccante 🌿 1.50

PUCCIA

- ☆ **Freshly baked pizza bread** filled with cherry tomatoes, Bufala mozzarella, mixed salad leaves, pesto tradizionale / 🌿 7.20



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MAIN SALADS

- Chicken Puglia salad** spicy lemon-rosemary roasted chicken thighs, potatoes, mixed salad leaves, cherry tomatoes, cucumber, radish, *Leccine* black olives, mature cacioricotta & dressing 8.00
- Veggie Puglia salad** roasted aubergine and onions, mixed salad leaves, cherry tomatoes, cucumber, radish, *Leccine* black olives, mature cacioricotta & dressing / 🌿 7.55

SIDE SALADS

- Mix leaf salad** mixed salad leaves, radish, cherry tomatoes, cucumber & dressing / 🌿 4.00
- ☆ **Puglia salad** mixed salad leaves, cherry tomatoes, cucumber, *Leccine* black olives, mature cacioricotta & dressing / 🌿 4.50

DESSERTS

- ☆ **Tiramisù** housemade 🌿 5.00
- Nutella calzone** 🌿 4.20
- Cannolo Siciliano** 🌿 6.00
- Babà Napoletano** 🌿 5.60
- Ice creams 🌿 & sorbets 🌿** 🍷 2.50 🍷🍷 3.50

🌿 Vegan Mozzarella can be added to any of our dishes for £1.50 🌿

WINE

	175ml	250ml	750ml
<i>Conte di Monforte 'Leone De Castris'</i>			
Rosso Negroamaro I.G.T	4.85	6.80	18.50
Rosso Primitivo I.G.T	4.95	7.00	19.50
Rosso Riserva D.O.P	5.10	7.10	20.50
<i>Rena 'Leone De Castris'</i>			
Bianco D.O.P	4.85	6.80	18.50
Rosato D.O.P	4.85	6.80	18.50
<i>Ursi 'Leone De Castris'</i>			
Vino Bianco frizzante D.O.P	5.50	-	21.00
<i>Don Piero 'Leone De Castris'</i>			
Vino Spumante Brut bianco D.O.P	5.75	-	22.00

BEER

	330ml	500ml
Moretti l'Autentica (bottle)	3.95	-
Moretti Regional from Sicily (bottle)	-	4.95
Peroni Gran Riserva (bottle)	-	5.10

COCKTAILS

Aperol Spritz	5.50
Gin-Campari bitter	5.50
G&T Hendrick's gin, tonic water, cucumber	5.50
Espresso Martini	5.50
Spiced Rum Hot Chocolate	5.50

DIGESTIVI

Limoncello	35ml
Amaro del Capo	3.00
Grappa Barricata	3.20

SOFT DRINKS

	250ml	330ml	500ml
Aranciata homemade	2.50	-	-
Fresh juice orange or apple	3.00	-	-
Coca Cola / Diet	-	2.80	-
Sparkling water <i>San Pellegrino</i>	-	-	2.20

- ☆ **Espresso** caffè *Quarta* from *Salento* 1.80
- Hot Chocolate** Italian style 3.00
- Fresh Herbal Tea** 2.50

☆ Typical dishes from southern Italy / 🌿 Vegetarian / 🌿 Vegan

🌿 Our pizza dough is 100% vegan.

For allergen info please ask a member of staff.

ALL TIPS GO TO THE STAFF