

FATTO A NAPOLI

CAFFETTERIA & PIZZERIA

BREAKFAST & BRUNCH

SERVED UNTIL 11:45AM

RICOTTA PANCAKES 8.90

Three pillow-soft pancakes made with ricotta cheese, covered in a chunky blueberry compote & a ball of mascarpone gelato. (v)

THE FULL NEAPOLITAN 13.90

An Italian twist on the classic Full English. Pancetta, salsiccia Napoli, baked pizza egg, sautéed wild mushrooms, grilled tomato & friarielli.

THE VEGGIE NEAPOLITAN 11.90

Baked pizza egg, cannellini beans & friarielli, sautéed with vegan nduja butter & San Marzano tomato sauce, topped with smoked scamorza. (v)

CAPA TOSTA 4.90

Toasted sourdough bread with your choice of butter & strawberry jam or marmalade. (v)

PASTICCERIA

Daily delights at our pastry counter - when they're gone, they're gone!

SALSICCIA NAPOLI ROLL 6.90

Fennel & black pepper sausage with San Marzano tomato sauce.

TOMATO & MOZZARELLA TWIRL 4.90

Pastry swirled with San Marzano tomato & mozzarella. (v)

MARGHERITA NONNA 4.90

Square slice of Nonna pizza topped with San Marzano tomato, mozzarella, fresh basil & extra virgin olive oil. (v)

PEPPERONI NONNA 4.90

Square slice of Nonna pizza topped with San Marzano tomato, mozzarella, fresh basil & pepperoni.

TOMATO & MOZZARELLA PIADINA 7.90

Flatbread filled with San Marzano tomato, pesto, mozzarella, grilled peppers & rocket. (v)

SALSICCIA NAPOLI PIADINA 10.90

Flatbread filled with Neapolitan sausage, pesto, San Marzano tomato, mozzarella, grilled peppers & rocket.

PANCETTA PIADINA 9.90

Flatbread filled with roasted pancetta, pesto, San Marzano tomato, grilled peppers, mozzarella & rocket.

MARGHERITA PIZZA PORTAFOGLIO 5.90

Folded pizza filled with San Marzano tomato, mozzarella, fresh basil & extra virgin olive oil. (v)

(v) vegetarian | (ve) vegan | (w) white base without tomato

10% discretionary service charge applies.
Allergenic ingredients are present in our kitchen - we cannot guarantee dishes are 100% free of these ingredients. Not all the ingredients are listed on the menu and we cannot guarantee the absence of allergens.

ANTI-PASTI

OLIVES 3.90

Nocellara & black Ligurian olives. (v)

ARANCINI 6.90

Golden crispy tomato risotto balls, with parmesan sauce. (v)

LASAGNE FRITTE 7.90

Cubes of tomato & béchamel lasagne, with parmesan sauce. (v)

BUFFALO & BLACKENED TOMATO 8.90

Buffalo mozzarella, garlic butter sourdough, on-the-vine tomato (v)

GARLIC BUTTER STRIPS 6.50

Freshly baked, smothered in garlic butter & basil pesto, with Calabrian chilli sauce. (v)

MISTO PLATTER 15.90

A platter of meat & cheese with grilled peppers, pane carasau, Nocellara olives, rocket & Parmigiano Reggiano. Includes 2 speck, 2 spianate, 2 salsiccia secca, smoked scamorza & pistachio pecorino.

PIZZA

OVEN'S ON FROM 12PM

A sun-kissed slice of Naples, lovingly crafted with the finest Caputo 00 flour and San Marzano tomatoes - the ultimate homage to the birthplace of pizza!

MARGHERITA 9.90

San Marzano tomato, mozzarella, fresh basil, extra virgin olive oil. (v)

MARINARA 8.90

San Marzano tomato, garlic, oregano, extra virgin olive oil. (ve)

MARINARA RINFORZATA 12.90

San Marzano tomato, garlic, oregano, anchovies, black Ligurian olives, capers, extra virgin olive oil.

QUATTRO FORMAGGI 10.90

Mozzarella, dolcelatte, smoked scamorza, Grana Padano, San Marzano tomato.

PEPPERONI 11.90

Spicy pepperoni, San Marzano tomato, mozzarella.

SPECK ALTO ADIGE E RUCOLA 12.90

Speck ham, rocket, shaved parmesan, San Marzano tomato, mozzarella.

FUNGHI 10.90

Wild mushrooms, truffle oil, San Marzano tomato, mozzarella. (v)

TAGGIASCA 11.90

Black Ligurian olives, San Marzano tomato, mozzarella. (v)

DIAVOLA 14.90

Salsiccia salami, nduja, Calabrian chillies, San Marzano tomato, mozzarella.

PIZZA E PATATE (w) 10.90

Bianca base, potato, rosemary, ricotta, extra virgin olive oil. (v)

GENOVESE 13.90

Stewed beef & onion sauce, mozzarella, Parmigiano cheese.

NDUJA 13.90

Nduja calabrese, San Marzano tomato, fior di latte.

Gluten-free option available. Made without Caputo 00 flour. No additional charge.

EXTRA TOPPING & DIPS

VEGETABLES Black Ligurian Olives, Wild Mushrooms, Calabrian Chillies, Capers, Cherry Tomatoes, Potato, Grilled Peppers, Vegan Nduja (ve) **2.00**
CHEESES Dolcelatte, Smoked Scamorza, Mozzarella, Parmesan **2.50**
MEATS & SEAFOOD Pepperoni, Salsiccia Salami, Nduja, Speck Ham, Anchovies **3.00**

DIPS Hot Honey (v) | Parmesan Aioli (v) | Calabrian Chilli Sauce (v) **2.00 EACH OR 3 FOR 5.00**

CALZONE

PEPPERONI 11.90

Pepperoni, San Marzano tomato, mozzarella, fresh basil.

MARGHERITA 9.90

San Marzano tomato, mozzarella, fresh basil, extra virgin olive oil. (v)

SIDES & SALADS

ANTIPASTO SALAD 6.90

Rocket, Bocconcini mozzarella, green olives, spicy salsiccia salami & Calabrian chilli dressing.

CITRUS SALAD 4.90

Fennel, orange & mint with a tangy honey lemon dressing. (v)

CAPRESE SALAD 7.90

Fresh mozzarella, ripe tomatoes, basil, balsamic crema & olive oil. (v)

NDUJA & PARMESAN POTATOES 5.90

Spicy nduja potatoes, roasted in the pizza oven then topped with parmesan.

FRIES 4.50

Fries seasoned with salt & black pepper. (v)

PUDDINGS

TORTA DELLA NONNA 6.90

Lemon-scented custard tart with a scoop of strawberry & cream gelato.

TIRAMISÙ 6.90

Layers of coffee soaked sponge fingers covered with cream & mascarpone.

BAKED BISCOTTO 6.90

Warm chocolate chip cookie with chocolate sauce & hazelnut gelato.

DARK CHOCOLATE TORTA 7.90

Indulgent dark chocolate torta served with mascarpone gelato.

PANINO ALLA CANELLA 6.90

Warmed cinnamon bun with toffee sauce & coffee gelato.

AFFOGATO 4.90

Vanilla ice cream topped with a shot of espresso.

(Add a shot of Amaretto, Kahlua or Cointreau +2.50)

GELATO & SORBET

GELATO 2.90 per scoop

Chocolate | Strawberries & Cream | Mascarpone | Pistachio
Coffee | Hazelnut

SORBET 2.90 per scoop

Lemon | Blood Orange

v2.1



FATTO A NAPOLI

CAFFETTERIA & PIZZERIA

COFFEE

DOUBLE ESPRESSO	2.90
AMERICANO	3.50
MACCHIATO	3.90
CAPPUCCINO	3.90
LATTE	3.90
FLAT WHITE	3.80
MOCHA	3.90

Oat Milk | Almond Milk | Coconut Milk +0.50
Soya Milk free

Add syrup: Caramel | Vanilla | Hazelnut | Cinnamon
Chocolate Cookie | Maple Spice +0.90

Add espresso shot +1.40

ICED COFFEE

ICED LATTE	3.90
ICED CHOCOLATE COOKIE LATTE	4.50
ICED VANILLA LATTE	4.50
ICED HAZELNUT LATTE	4.50
ICED CARAMEL LATTE	4.50

Oat Milk | Almond Milk | Coconut Milk +0.50
Soya Milk free

GOOD & PROPER TEA

Award-winning, responsibly sourced teas
from around the world.

BREAKFAST BREW	3.00
EARL GREY	3.40
CHAMOMILE	3.40
PEPPERMINT	3.40
JADE TIPS GREEN TEA	3.40

HOT CHOCOLATE

CIOCCOLATA CALDA	3.90
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Luxuriously smooth hot chocolate made in-house for the ultimate indulgence.

FRUIT SLUSH

SLUSH OF THE DAY	3.50
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APPERITIVO

AMARETTO SOUR 9.50
Amaretto, lemon juice & a touch of sweetness from sugar syrup.

NEGRONI 9.50
Gin, Campari & a kiss of vermouth rosso.

MALFY GIN & TONIC 9.50
Transport yourself to the Amalfi Coast with our Malfy Gin & Fever Tree Tonic. *Choose Con Limone, Gin Rosa, Con Arancia or Originale.*

ARANCIA ROSA 9.50
Malfy Blood Orange Gin, Cointreau, blood orange syrup & a splash of pink grapefruit soda.

ESPRESSO MARTINI 9.50
Absolut Vodka, Kahlua & rich coffee.

SPRITZ

LIMONCELLO SPRITZ 8.90
A burst of Italian sunshine. Limoncello, prosecco, soda.

HUGO SPRITZ 8.90
Refreshingly floral. Elderflower liqueur, prosecco, soda.

PEACH SPRITZ 8.90
Savour the taste of summer. Peach liqueur, prosecco, soda.

APEROL SPRITZ 8.90
Slightly bitter & utterly delicious. Aperol, prosecco, soda.

JUICES

FRESHLY-SQUEEZED ORANGE JUICE	4.00
APPLE JUICE	3.00
ORANGE JUICE	3.00
CRANBERRY JUICE	3.00
PINEAPPLE JUICE	3.00
PASSION FRUIT JUICE	3.00

SOFT DRINKS

SAN PELLEGRINO BLOOD ORANGE 330ml can	3.50
SAN PELLEGRINO LEMON & MINT 330ml can	3.50
SAN PELLEGRINO GRAPEFRUIT 330ml can	3.50
PEPSI PEPSI MAX LEMONADE draught	2.90 / 3.90
COCA-COLA 200ml icon bottle	2.70
DIET COKE 200ml icon bottle	2.70
FEVER TREE 200ml bottle	2.70
PINK GRAPEFRUIT GINGER BEER GINGER ALE TONIC LIGHT TONIC	
ACQUA PANNA STILL WATER 750ml bottle	3.50
SAN PELLEGRINO SPARKLING WATER 750ml bottle	3.50

SCIROPPO FRIZZANTE SODA

Deliciously fruity Italian soda.

STRAWBERRY WATERMELON PEACH PINEAPPLE	3.50
PASSION FRUIT CUCUMBER BLOOD ORANGE	

BEER & CIDER

BIRRA MORETTI draught 4.9%	3.90 / 5.50
MENABREA 330ml bottle 4.8%	4.90
MENABREA AMBER 330ml bottle 5%	4.90
PERONI 330ml bottle 5.1%	4.50
PERONI CAPRI 330ml bottle 4.2%	4.50
PERONI GLUTEN FREE 330ml bottle 5%	4.50
PERONI LIBERA 330ml bottle 0%	4.00
CORNISH ORCHARD CIDER 500ml bottle 5%	5.20
DRY CHERRY & BLACKBERRY RASPBERRY & ELDERFLOWER	

WINE

SPARKLING

125ml / bottle

NUÀ PROSECCO 6.50 / 24.90
Veneto, Italy
Light, fresh & well-balanced with flavours of melon & apples.

RED

175ml / bottle

VIALETTO NEGROAMARO 6.50 / 22.90
Puglia, Italy 2022
Ripe & juicy with succulent dark fruits.

VISTAMONTE BARBERA 6.90 / 24.90
Piemonte, Italy 2021
Velvety & medium-bodied, abundant with juicy cherry flavours.

MONTALTO ORGANIC NERO D'AVOLA 7.50 / 26.90
Sicily, Italy 2021
Ripe red fruits, sweet spices & liquorice.

PÈPPOLI CHIANTI CLASSICO ANTINORI 8.50 / 30.00
Tuscany, Italy 2022
Opulent, fruity & subtly sweet.

WHITE

175ml / bottle

VIALETTO GRECANICO 6.50 / 22.90
Sicily, Italy 2022
Floral, fresh & zesty.

SAN GIORGIO PINOT GRIGIO 6.90 / 24.90
Verona, Italy 2022
Refreshing, citrus-forward & crisp.

TOR DEL COLLE SAUVIGNON BLANC 7.50 / 26.90
Veneto, Italy 2022
Tropical, well-balanced Sauvignon Blanc.

ROSÉ

175ml / bottle

ANCORA PINOT GRIGIO ROSÉ 6.50 / 22.90
Lombardy, Italy 2023
Vibrant, dry & bursting with fruity flavours.

Where a particular vintage is not available, we shall offer a suitable alternative.
Spirits served in 25ml measures unless otherwise stated. Please ask your server for our other spirits & liqueur options.