

Crafted the traditional way — our Neapolitan-style pizza starts with Caputo flour, slow-fermented for 36 hours, hand-shaped into a 300g dough ball, and topped with a careful blend of Italian and local produce for authentic artisanal flavour.



If you have any allergies or dietary requirements, just let our friendly team know — we'll do our best to accommodate you. For coeliacs, we use a separate oven, but cross-contamination is still possible — please inform our staff.

SOMETHING TO START OR ON THE SIDE?

Mixed Olives	£4.00	Popty Spicy Dip	£5.00
Nocellara Olives	£4.00	Spicy 'nduja sausage in rich Italian tomato — perfect for dipping or spreading	
Peppoeroncini Sweet Peppers	£4.00	Meatballs with 'Nduja	£7.00
Neapolitan Garlic Bread	£6.00	Handmade meatballs in spicy tomato sauce, Parmigiano & basil NF	
Hand-stretched dough baked golden, brushed with garlic oil V, NF		Calabrian Goats Cheese	£8.00
Neapolitan Cheesy Garlic Bread	£7.00	Goats cheese, pepperoncini, hot honey, rocket, garlic flatbread V, NF	
Hand-stretched base topped with Fior di Latte and garlic oil V, NF		Garlic King – Prawns with Rocket	£8.00
Add mushrooms +£1 Add truffle +£1 Add goat's cheese +£1		King prawns, rocket, garlic flatbread pieces NF	
Charred Tenderstem Broccoli	£6.00	Garlic King – Prawns with Tomato & 'Nduja	£9.00
Tenderstem broccoli, garlic oil, shaved Parmigiano NF		King prawns, 'nduja, tomatoes, rocket, garlic flatbread NF	

WHAT YOU'VE BEEN WAITING FOR PIZZAS

Margherita	£9.50	King Pig	£15.90
Fior di Latte, Parmigiano, fresh basil, EVOO NF		King prawn, 'nduja, Calabrian fennel sausage, Fior di Latte, Parmesan, coriander, EVOO NF	
Smoked Margherita	£10.50	BBQ Chicken & Sweetcorn	£13.00
Fior di Latte, Scamorza, Parmigiano, fresh basil, EVOO NF		Fior di Latte, Parmigiano, chicken breast, sweetcorn, basil, EVOO NF	
'Nduja Margherita	£11.40	Chicken & Chorizo	£14.00
Fior di Latte, Parmigiano, fresh basil NF		Fior di Latte, Parmigiano, chicken breast, chorizo, basil, EVOO NF	
Margherita al Crudo	£12.20	Tryfan	£13.50
Fior di Latte, Prosciutto di Parma, rocket, shaved Parmigiano NF		Fior di Latte, Calabrian goats cheese, pepperoncini, red onion, Parmigiano, rocket NF	
Italian Pepperoni	£11.00	Hawaiian	£12.70
Fior di Latte, Italian pepperoni, basil NF		Fior di Latte, baked ham, pineapple, Parmigiano, basil NF	
Add hot honey £1 Ricotta £1		Ring of Fire	£14.00
Bianca Pizza (White Base)	£13.00	Fior di Latte, Parmigiano, pepperoni, 'nduja, jalapeno, red onion, fresh chilli, chilli oil, basil NF	
Garlic oil & Parmigiano base, Calabrian fennel sausage, smoked Fior di Latte, wild broccoli NF		Tarantina	£13.00
Carnivoro	£13.40	Fior di Latte, anchovy, capers, whole Kalamata olives, Parmesan, anchovy oil, basil NF	
Fior di Latte, pepperoni, chicken, baked ham, garlic oil, basil NF		Add Scamorza £1	
Quattro Formaggi	£13.50	Veggy Special	£12.00
Fior di Latte, Calabrian goats cheese, Parmigiano, Dolcelatte, smoked salt, leeks NF		Fior di Latte, scamorza, wild broccoli, seasonal mushroom, whole Kalamata olives, capers, garlic oil V, NF	
Diavola	£13.00	Crispy Duck Pizza	£14.00
Fennel salami, Fior di Latte, artichoke, seasonal mushroom, garlic oil NF		Fior di Latte, shredded crispy duck, cucumber, spring onion, drizzled with hoisin sauce NF	
Funghi	£11.75		
Seasonal mushrooms, Fior di Latte, garlic oil, parsley Dolcelatte V, NF			
Add truffle powder £1			
Ham & Mushroom	£12.00		
Fior di Latte, baked ham, mushroom, Parmigiano, basil, garlic oil NF			

VEGAN PIZZAS

Vegan Funghi	£11.00	Vegan Margherita	£10.00
Vegan mozzarella, seasonal mushroom, garlic oil, fermented yeast flakes NF, VG		Vegan mozzarella, fresh basil NF, VG	

CUSTOMISATION & OPTIONS

Swap Fior di Latte for fresh Buffalo Mozzarella	+£2.00	Italian gluten-free base available	+£2.00
Garlic Mayo	+£2.00		

WHY NOT TRY OUR SALADS & PLATTERS

Caprese di Bufala	£8.00	Prosciutto di Parma Salad	£8.00
Buffalo mozzarella, heritage tomatoes, smoked salt, basil & oregano, balsamic, olive oil V, GF, NF		Prosciutto di Parma, rocket, shaved Parmigiano, basil NF	
Rocket & Shaved Parmigiano	£5.00	Selection of Meats	£9.00
Fresh rocket, shaved Parmigiano, cider vinaigrette GF, NF		Fennel salami, baked ham, prosciutto di Parma, rocket, garlic flatbread pieces, olive oil NF	
Roasted Beetroot	£7.00	Selection of Vegetables	£9.00
Roasted beetroot, Calabrian goats cheese, walnuts, rocket, balsamic vinaigrette V, Contains nuts		Artichoke, pepperoncini, mixed olives, rocket, shaved Parmigiano, garlic flatbread, olive oil NF	

SWEET TREAT?

Homemade Chocolate Brownie	£7.00	Gelato	per scoop	£4.00
Raspberry coulis, chocolate ice cream, chocolate sauce		Coconut, Chocolate, Vanilla or Strawberry		
Belgian Waffle	£7.00	Affogato		£5.00
Gelato, chocolate sauce, Oreo crumb		Vanilla ice cream “drowned” in hot espresso		
Tartefuto Choc	£5.00	Nuttela & fruit calzone		£7.00
Chocolate or Limoncello ball with silky vanilla filling				

SOMETHING TO WET YOUR WHISTLE?

On Draught

Brookly IPA	4.3%	Pint	£5.90	Somersby Cider	4.5%	Pint	£5.90
Brooklyn Pilsner	4.6%	Pint	£5.90				

Check out the Can Fridge for best local fresh Craft Beers!!!

Bottled

Peroni	5.1%	330ml	£4.00	Wild Horse Nakota	3.6%	500ml	£5.00
GF Peroni	5.1%	330ml	£4.00	Pollys / Verdant	5%	500ml	£5.50
Aspalls Cyder	5.5%	500ml	£5.00	Pollys/Verdant	6%	500ml	£6.00
Craft Ciders		750ml	£ask	Pollys / Verdant	7%	500ml	£7.00

Wines by the bottle

Prosecco DOC	750ml	£24.00	Dry River Pinot Grigio	187ml	£5.75
Champagne	750ml	£60.00	Feather Falls Rose	187ml	£5.75
House Pinot Grigio	750ml	£21.00	Finca Malbec	187ml	£5.75

Welsh Craft Gins / Rum

Blue Slate (Llanberis) 42%	25ml	£5.00	Llanfairpwll Gin (Anglesey) 40%	25ml	£5.00
Pollination (Dyfi Biosphere) 45%	25ml	£5.00	Da Mhile Organic Seaweed Gin 42%	25ml	£5.00
Ynys Mon Gin (Anglesey) 40%	25ml	£5.00	Barti Ddu Spiced Rum 35%	25ml	£5.00

Spirits

Brendal Welsh Gin 37.5%	£5.00	Jamesons Whiskey 40%	£5.00
Hendricks Gin 41.4%	£5.00	Macallan Gold Whiskey 40%	£5.00
Pinkster Gin 37.5%	£5.00	Jack Daniels Bourban 40%	£5.00
Absolute Vodka 40%	£5.00	Makers Mark Bourban 45%	£5.00
Bacardi 40%	£5.00	Jose Cuervo Gold Tequila 38%	£5.00
Kraken Rum	£5.00	Sambuca 38%	£5.00
Courvoiser Cognac 40%	£5.00		

Soft Drinks

Coke	£2.20	Appletize	£2.50
Diet Coke	£2.20		
Frobishers fresh juices	£3.00		
J2O	£2.50	Angelsey Spring Still Bottle	Small £2.30 Large £4.00
Cordial (Orange/Blackcurrant)	£1.50	Angelsey Spring Sparkling Bottle	£2.30 £4.00

Hot Drinks

Cappacino	£3.00	Mocha	£3.00
Americano	£2.60	Hot Choc	£3.00
Flat white	£3.00	Tea / Herbal Tea	£2.30
S Espresso	£3.00	Pumkin Spice Latte	£3.50
D Espresso	£2.00		

Liqueurs / Fortified

Tia Maria 20%	50ml	£5.50	Baileys 17%	50ml	£4.50
Cointreau 40%	25ml	£5.50	Kahlua 20%	50ml	£4.50
Disaronno amaretto 28%	50ml	£5.50	Harveys Bristol Cream 17.5%	50ml	£4.50
Malibu 21%	50ml	£5.50	Taylors Port 20%	50ml	£4.50
Peach Schnapps 18%	50ml	£4.50	Lemoncello 30%	50ml	£4.50
Passoa 17%	50ml	£4.50			

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGEN REQUIREMENTS

Our Dough is hand-made on Site using Caputo 00 flour . No dairy.

V = Suitable for Vegetarians

VG = Suitable for Vegetarians & Vegans

NF = Nut Free

If you see **V** we can make any Pizza Vegan by switching the cheese to Vegan Cheese. (Coconut derivative)

All of our pizzas are Neapolitan style. All handmade and hand stretched dough. They are 12 to 14 inches in diameter.

Please phone 01248 858 522 to book a takeaway or make a table reservation. Thank you.

Mae ein holl bitsas yn steil Neapolitan, wedi eu gwneud â llaw gyda toes wedi'i daenu. Mae'r pitsas yn 12 i 14 modfedd mewn diametr.

Plis ffoniwch 01248 858 522 i archebu slot tēcawē neu gwneud cais i arbed bwrdd. Diolch yn fawr.