

*Margherita* €12.00

cow's milk mozzarella, tomato, basil & extra virgin olive oil  
gluten, lactose

*Jamon* €14.50

serrano ham, cow's milk mozzarella, tomato, rocket & aioli  
gluten, lactose

*Four Cheese* €14.90

mozzarella, scarmorza, provolone, parmesan, tomato, basil & rocket  
gluten, lactose

*N'duja* €14.90

spicy italian sausage, tomato, cow's milk mozzarella & sweet peppers  
gluten, lactose

*Pepperoni* €14.50

pepperoni, tomato, cow's milk mozzarella, & basil  
gluten, lactose

*Vegan/Lactose free mozzarella available*

All pizzas are made with San Marzano tomatoes & Toonsbridge mozzarella

Gluten free bases available (€3 supplement)

Homemade aioli dressing €1.50

Extra topping €2



### *White Wine*

**Sauvignon Blanc:** Mina d'Oro, Chile €6 / €22

Beautifully balanced with bright acidity and delicate body. Dry crispness, followed by zesty acidity and a citrus fruit aftertaste.

**Pinot Grigio IGT:** Sensi Collection, Italy €6 / €24

Complex aromas. Good fruity flavours of pear, golden apple and banana.

**Albariño:** Adegas Vina Almirante, Spain €26

Fragrant herbal and floral notes, with tones of citrus fruits and pit fruits standing out.

### *Red Wine*

**Cabernet Sauvignon:** Mina d'Oro, Chile €6 / €22

Bright ruby red with a velvety texture. Dark cherry and smoke aromas. Intense and well-structured ripe tannins and a touch of dark berries.

**Montepulciano d'Abruzzo:** Sensi Collection, Italy €6 / €24

Aromas of ripe summer fruits, with hints of liquorice. Medium bodied with a ripe, warm finish.

**Grenache:** Botijo Rojo, Spain €26

Aromas of cherries, blackberries and black pepper. Intense, fresh and fruity, well-balanced tannins and pleasing minerality.

### *Prosecco*

**Belvini Frizzante** €28

Light straw yellow. Fresh and fruity bouquet with exotic flavors in addition to a hint of apple. Lively, sparkling and with a beautiful, citrusy fruit note.

**Still/Sparkling San Pellegrino (1Litre)** €4