



Scan here  
for our  
Beer menu  
Untappd



## BREADS

### GARLIC BREAD - 6 V

Garlic Butter, E.V Olive Oil, Oregano

### TOMATO & CHILLI GARLIC BREAD - 7 V

San Marzano D.O.P Tomato, Fresh Chilli, Red Onion

### CHEESE GARLIC BREAD - 7

Garlic Butter, Fior Di Latte, Oregano V

### DOUGH BALLS - 5 V

Bites of our baked dough dressed in a choice of; Pesto & Parmesan **OR** Garlic Butter & Smoked Sea Salt

All of our Breads can be made Vegan with Vegan Cheese & our homemade Garlic Oil Ve

## SIDES

### PIQUANTE PEPPERS - 3 Ve

### OLIVES - 3.50 Ve

A selection of Italian Olives with Rosemary and E.V Olive Oil

### HOUSE SALAD - 4 Ve

Mixed Leaves, Red Onion, Cherry Tomatoes, Olives, E.V Olive Oil

### BURRATA SALAD - 7 V

Cherry Tomatoes, Beef Tomatoes, Basil, Rocket, Balsamic, Sea Salt

## DIPS 1.50 EACH

PARMESAN MAYO

PESTO

HOT SAUCE

KARENS CRAVE DIP

## PIZZAS

### MARGHERITA - 7.50 V

San Marzano D.O.P Tomato, Fior Di Latte, Basil, E.V. Olive Oil (Add Burrata + 4.00)

### MARINARA - 7.00 Ve

San Marzano D.O.P Tomato, Fresh Garlic, Basil, Oregano, E.V. Olive Oil (No Cheese)

### PEPPERONI - 8.50

San Marzano D.O.P Tomato, Fior Di Latte, Salsiccia Napoli Piccante

### NDUJA & BASIL - 9.00

San Marzano D.O.P Tomato, Fior Di Latte, San Vincenzo 'Nduja, Fresh Basil

### VEGGIE - 9.50 V

San Marzano D.O.P Tomato, Fior Di Latte, Cherry Tomatoes, Sautéed Mushrooms, Courgette, Olives & Balsamic Drizzle

### HAM & MUSHROOM OR PINEAPPLE - 9.50

San Marzano D.O.P Tomato, Fior Di Latte, Italian Prosciutto, Sautéed Mushrooms / Pineapple

### SALAMI & OLIVES - 10.50

San Marzano D.O.P Tomato, Fior Di Latte, Salami Milano, Olives

### PESTO - 9.50 V

Green Pesto Base, Buffalo Mozzarella, Chilli, Red Onion, Cherry Tomatoes, E.V. Olive Oil

### TUSCAN SAUSAGE - 10.00

San Marzano D.O.P Tomato, Buffalo Mozzarella, Salsiccia Fennel, Chilli, Fresh Basil

### GOATS CHEESE - 10.00 V

Garlic Butter Base, Red Onion Chutney, Rocket, Black Pepper

### NDUJA & RICOTTA - 10.50

White Base, Fior Di Latte, San Vincenzo 'Nduja, Ricotta, Friarielli, Red Onion, Chilli Honey, Chilli Flakes

### PESTO & PARMA HAM - 11

San Marzano D.O.P Tomato, Fior Di Latte, Italian Prosciutto, Pesto Drizzle, Parmesan, Sun-dried Tomatoes, Rocket

### KING PRAWN - 11

San Marzano D.O.P Tomato & Garlic Base, King Prawns, Buffalo Mozzarella, Chilli, Rocket

+ Add Burrata + 4.00

+ Meats / Cheese + 1.50 Veggie item + 1.00

GF Gluten Free Base + 2.00

All our vegetarian options can be made vegan by using vegan cheese and garlic oil.

V Vegetarian Ve Vegan

\*Allergy Information - Please inform your server of any allergens prior to ordering. Although we do offer gluten-free pizzas, due to the nature of our kitchen and the use of a singular pizza oven, we can not guarantee there is no cross contamination.

## NEED TO KNOWS...

### **SAN MARZANO D.O.P. TOMATO**

San Marzano tomatoes are grown in the particularly fertile volcanic soil at the foot of Mt. Vesuvius. Bursting with flavour and rich in vitamins. DOP stands for the Italian phrase Denominazione d' Origine Protetta which guarantees that a tomato is of the San Marzano variety

### **NDUJA (en-D00-ya)**

Spicy spreadable salami from Calabria. Made with a mix of pork, herbs and spices including a generous hit of Calabrian chilli peppers

### **FIOR DI LATTE**

Fresh, creamy & semi-soft cheese made in the style of Italian Mozzarella, perfect on our pizzas due to its superb melting characteristics

### **BURRATA**

An Italian cow milk cheese made from mozzarella and cream. The outer casing is solid cheese, with soft cheese curds and cream packaged inside

### **FRIARIELLI**

A bitter, leafy green, with resemblance to broccoli, particularly associated with Italian and Mediterranean cuisine

### **WHAT IS KAREN'S CRAVE?**

Local to Penwortham, Karen's Crave is a brand of award winning marinades. We use her Classic Marinade combined with Mayonnaise to make a curry style dip

All our breads and pizzas are hand-stretched to approximately 12 inches. Our dough is made in the authentic Neapolitan style using simply flour, water, fresh yeast and salt, with a double fermentation process for up to 36 hours. This gives you a light, easily digestible, full of flavour crust.