



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

PIZZA MENU

£14.50

1 - Margherita

Pomodoro, mozzarella, olio extravergine, parmigiano reggiano, basilico
Tomato, mozzarella, extra virgin olive oil, parmesan, basil

2 - Marinara

Pomodoro, aglio, origano
Tomato, garlic, oregano

3 - Napoli

Pomodoro, mozzarella, acciughe
Tomato, mozzarella, anchovies

4 - Tonno e Cipolla

Pomodoro, mozzarella, tonno, cipolla
Tomato, mozzarella, tuna, onion

5 - Pugliese

Pomodoro, mozzarella, cipolla rossa
Tomato, mozzarella, red onion

6 - Salsiccia

Pomodoro, mozzarella, salsiccia Siciliana
Tomato, mozzarella, Sicilian sausage

7 - Salame Dolce

Pomodoro, mozzarella, salame napoli
Tomato, mozzarella, salami napoli

8 - Prosciutto

Pomodoro, mozzarella, prosciutto cotto
Tomato, mozzarella, ham

9 - Prosciutto E Funghi

Pomodoro, mozzarella, prosciutto cotto, funghi
Tomato, mozzarella, ham, mushrooms

10 - Diavola

Pomodoro, mozzarella, salame piccante, peperoncino
Tomato, mozzarella, pepperoni, chilli flakes

£15.50

11 - Calabrese

Pomodoro, mozzarella, salame piccante, cipolla rossa, salsiccia nduja, peperoncino
Tomato, mozzarella, pepperoni, red onion, spicy nduja sausage, chilli flakes

12 - Ortolana (Bianca or Rossa)

Pomodoro, mozzarella, zucchine, melanzane, pepperoni, pesto
Tomato, mozzarella, roasted vegetables, pesto, with or without tomato

13 - Boscaiola

Pomodoro, mozzarella, 'Redhill Farm' salsiccia locale, funghi
Tomato, mozzarella, local 'Redhill Farm' sausage, mushrooms

14 - Quattro Stagioni

Pomodoro, mozzarella, prosciutto cotto, funghi, carciofi, olive
Tomato, mozzarella, ham, mushrooms, artichoke hearts, olives

15 - Capricciosa

Pomodoro, mozzarella, salame, funghi, capperi, acciughe, olive
Tomato, mozzarella, salami, mushrooms, capers, anchovies, olives

16 - Salmone

Pomodoro, mozzarella, salmone
Tomato, mozzarella, salmon

17 - Speck E Gorgonzola

Pomodoro, mozzarella, speck, gorgonzola
Tomato, mozzarella, speck, gorgonzola

18 - Speck E Brie

Pomodoro, mozzarella, speck, brie, origano
Tomato, mozzarella, speck, brie, oregano

19 - Romana

Pomodoro, mozzarella, acciughe, olive, capperi
Tomato, mozzarella, anchovies, olives, capers

GLUTEN FREE PIZZA BASES
AVAILABLE ON REQUEST

£16.50

20 - Quattro Formaggi (Bianca or Rossa)

Pomodoro, mozzarella, scamorza, gorgonzola, ricotta
Tomato, mozzarella, scamorza, gorgonzola, ricotta, with or without tomato

21 - Frutti Di Mare

Pomodoro, mozzarella, frutti di mare misti, aglio, origano, peperoncino
Tomato, mozzarella, mixed seafood, garlic oregano, chilli flakes

22 - Mari E Monti

Pomodoro, mozzarella, salmone, funghi
Tomato, mozzarella, salmon, mushrooms

23 - Parmigiana Speciale

Mozzarella, melanzane, pancetta, provola affumicata, pomodorini
Mozzarella, aubergines, Italian bacon, smoked provolone, baby tomatoes

24 - Napul'e

Mozzarella, salsiccia monte calvese, friarielli (cime di rape)
Mozzarella, Italian monte calvese sausages, broccoletti

25 - Crudo di Parma

Pomodoro, pomodorini al forno, rucola, prosciutto crudo, olio extravergine,
parmigiano reggiano
Tomato, oven roasted tomatoes, rocket, parma ham, extra virgin olive oil, parmesan cheese

26 - L'Italiano

Mozzarella, prosciutto crudo, rucola, pomodorini, olio extravergine, parmigiano reggiano
Mozzarella, parma ham, rocket, baby tomatoes, extra virgin olive oil, parmesan cheese

27 - Calzone Portico

Pomodoro, mozzarella, ricotta, salame napoli, basilico, parmigiano reggiano
Tomato, mozzarella, ricotta, salami napoli, basil, parmesan cheese

28 - Il Portico

Pomodoro, mozzarella, salame piccante, gorgonzola, cipolla rossa, funghi, peperoncino
Tomato, mozzarella, pepperoni, gorgonzola, red onion, mushrooms, chilli flakes

Our Pizza are cooked in a hand built wood fired oven using traditional Neapolitan techniques with authentic Italian and local ingredients. In 2020, we were awarded an accreditation by the AVPN of Naples, making us one of only 8 restaurants in the UK serving real and authentically crafted Neapolitan Pizza. Pizza is also available to takeaway from 5:00pm Thursday & Friday and 12:00pm on Saturday.



Allergen Disclaimer

Please be advised that our menu items may contain or come into contact with common allergens, including wheat, gluten, soy, peanuts, tree nuts, dairy, eggs, sesame, fish, and shellfish. While we take precautions to minimize cross-contact, we cannot guarantee the complete absence of allergens in any of our dishes. If you have a food allergy or dietary restriction, please inform your server before placing your order.

ANTIPASTI

(STARTERS)

Antipasti

Olive Miste Mixed Italian olives (v - vg)	£5.50
Pomodori al Forno Sweet oven roasted tomatoes with garlic & oregano (v - vg)	£5.50
Ciabatta Con Olio di Oliva e Aceto Balsamico Ciabatta with balsamic dip (v - vg)	£5.95
Verdure Al Forno Roasted Mediterranean vegetables (v - vg)	£5.50
Salumi Misti Mixed salami plate with rocket salad	£9.95
Insalata Caprese Tomato & fresh mozzarella drizzled with extra virgin olive oil (v)	£8.95
Calamari Fritti Deep fried squid rings (v - vg)	£9.95
Bruschetta Toasted bread rubbed with garlic topped with tomato and basil (v - vg)	£7.25
Funghi Trifolati Mushrooms sautéed in extra virgin olive oil with garlic, butter & parsley (v - vg - gf)	£9.50
Funghi trifolati alla panna Mushrooms sautéed in extra virgin olive oil with garlic, butter, cream & parsley (v - gf)	£9.50
Gamberoni Con Aglio e Prezzemolo King prawns with fresh garlic parsley & finished with lemon juice (gf)	£10.50
Gamberoni Fra Diavola King prawns cooked in our house Marinara sauce with chili flakes, chili oil & garlic (gf)	£10.50
Garlic Pizza Bread (v - vg)	£8.95
with Mozzarella (v) or Tomato (v - vg)	£9.95

PRIMI, TAGLIERI, CONTORNI

(PASTA, PLATTERS, SIDES)

Pasta

Penne al Pomodoro Classic tomato marinara sauce (v - vg)	£12.50
Ragú Della Casa Traditional meat sauce made with local beef	£13.95
Farfalle al Pesto e Verdure al Forno Pesto & roasted mediterranean vegetables (v)	£13.50
Spaghetti Amatriciana Marinara sauce with bacon & chilli	£13.95
Penne Arrabbiata Marinara sauce with garlic chilli's & a dash of chilli oil (v - vg)	£12.95
Farfalle Prosciutto e Funghi Ham mushrooms cream Parmesan cheese & finished with black pepper	£13.95
Penne Luganica Sausage mushrooms tomatoes cream chili flakes & a dash of chilli oil	£14.95
Gnocchi Alla Sorrentina Classic marinara sauce melted mozzarella & fresh basil	£13.50
Gnocchi con Gorgonzola dolce e Noci Fresh cream sweet gorgonzola & walnuts	£13.95
Tortelli alla Zucca Pumpkin ravioli with butter, sage & nutmeg	£14.50
Tortelli al Cinghiale Wild boar ravioli in our homemade tomato marinara sauce	£14.50
Penne Salmone e Vodka Poached salmon peas tomato cream & finished with Vodka	£15.50
Lasagne Traditional lasagne with rich creamy b�chamel sauce & Parmesan cheese	£15.50

Taglieri

Affettati A selection of freshly sliced Italian cold cuts including, Parma Ham, Speck, Salame Napoli & Salame Milano accompanied with fresh Mozzarella	£19.95
Formaggi A selection of regional Italian cheeses including, Gorgonzola, Montasio, Fontina, Asiago & Mozzarella accompanied with dried fruit & honey	£19.95
Misto Our choice of selected regional meats & chesses from around Italy	£20.95
Verdure Fresh & preserved vegatables make up this colourful & exciting vegan platter (v - vg)	£18.50

Contorni

Insalata Small side salad	£4.95
Insalata Della Casa Mista Substantial side salad including egg avocado roasted vegetables (v - vg)	£8.50
Patate Della Casa House potatoes (v - vg)	£5.50
Verdure Della Casa House vegetables (v - vg)	£5.50

Dish of the day

Please check the board for our daily special

CARNE, PESCE

(MEAT, FISH)

Carne

Stufato di Maiale Toscano con Fagioli Tuscan pork and borlotti bean casserole	£19.95
Polpette di Manzo con Sugo di Melanzane Beef meatballs in a tomato sauce thickened with aubergines	£19.95
Saltimbocca alla Romana Thinly sliced pork loin wrapped in Parma ham & pan fried with sage	£20.95
Scaloppine con Crema e Funghi Thinly sliced pork loin cooked with white wine garlic mushrooms & cream	£20.95
Pollo alla Cacciatora Boneless chicken in a hunters style cooked until tender with mushrooms & tomatoes	£19.95
Pollo alla Peperonata Boneless chicken in a rich tomato sauce with bell peppers (gf)	£19.95
Petto di Pollo alla Valdostana Chicken breast fillet pan fried & topped with ham & melted Fontina cheese (gf)	£20.50

Pesce

Gamberoni con Aglio e Prezzemolo King prawns with fresh garlic, parsley & finished with lemon juice (gf)	£21.50
Gamberoni Fra Diavola King prawns cooked in our house marinara sauce with chilli flakes, chilli oil & garlic (gf)	£21.50
Tonno alla Griglia A griddled Tuna steak with a tomato extra virgin olive oil & oregano reduction	£20.95
Salmone al forno con Pesto Salmon fillet brushed with pesto & oven roasted	£19.95