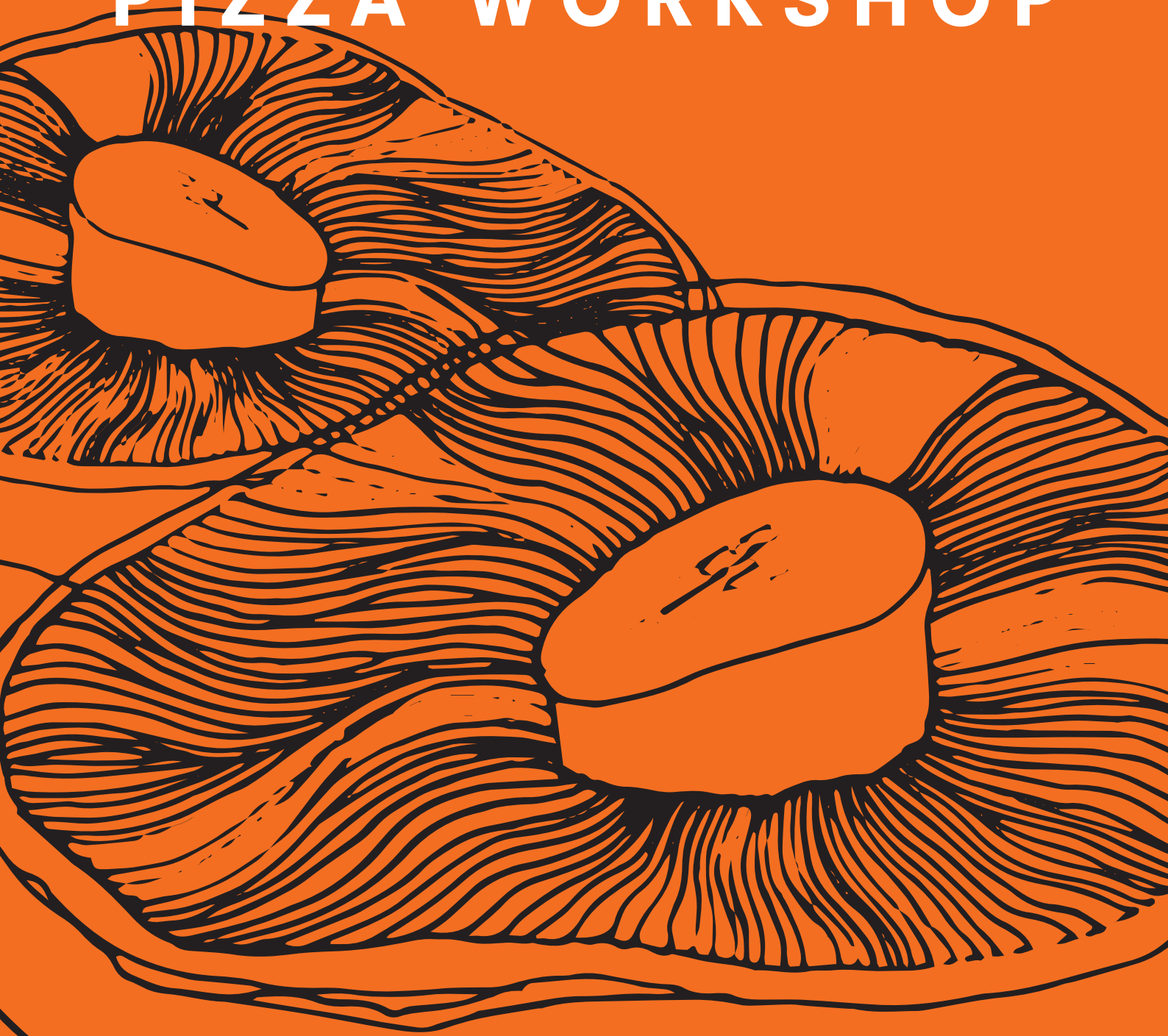


PIZZA WORKSHOP



MENU

## APPETISERS

### Choose 2 of the following + garlic bread 10.00

Garlic bread (with cheese +1.00)	4.00	Spanish white anchovies	5.00
Sicilian Nocellara olives	3.00	Spicy nduja meatballs	5.00
Baby peppers stuffed with soft cheese	4.00	Burrata	5.00

## BOARDS & SALADS

### SIDE SALAD

Rocket, radicchio with freshly grated parmesan, dressed with olive oil and balsamic vinegar 5.00

### BUFFALO MOZZARELLA CAPRESE

Buffalo mozzarella, served with tomatoes and basil (with Parma ham + 2.00) 6.00

### BUTTERNUT SQUASH, SPINACH + GOATS' CHEESE SALAD

Roasted butternut squash and red onions, served on a bed of baby spinach leaves with goats' cheese and toasted pumpkin seeds, dressed with a honey, mustard and lemon vinaigrette 10.00

### DELI BOARD

A selection of Italian charcuterie, Spanish white anchovies, mixed olives, baby buffalo mozzarella, caciotta, vine tomatoes, baby peppers stuffed with soft cheese, artichoke hearts, marinated mushrooms. Served with our homemade sourdough bread 14.00

## LUNCHTIME BOCCA

### Served from 12 noon – 5pm

A hot sandwich from Naples made with our sourdough bread.

### ALL 5.50

#### ONE

Ham, roasted aubergine, provola

#### TWO

Tomatoes, buffalo mozzarella, rocket, pesto

#### THREE

Smoked bacon, lettuce, tomato, mayonnaise

#### FOUR

Parma ham, rocket, buffalo mozzarella

#### FIVE

San Marzano tomato sauce, ham, mushrooms, provola

#### SIX

Spicy nduja meatballs, tomato sauce, provola, mushrooms

#### SEVEN

Halloumi, sweet chilli sauce, lettuce, roasted peppers, caramelised red onion

#### EIGHT

Lemon chicken, fresh spinach, avocado, mayonnaise

## CHILDREN'S MEAL 6.95

### PIZZA

ONE Tomato, fior di latte (v) or TWO Tomato, fior di latte, ham or pepperoni 5.00

### JUICE

Orange or Apple 1.50

### DESSERT

Marshfields Ice Cream (Chocolate or Vanilla) or Fruit juice Pop (Blackcurrant or Orange) 3.00

## PIZZA

100% sourdough base, topped with our homemade San Marzano tomato sauce and finest Italian cheeses.

### ONE

Fior di latte, fresh basil (v) 8.50

### TWO

Fior di latte, garlic, anchovies, Lilliput capers, oregano 9.50

### THREE

Fior di latte, mushrooms, marinated artichoke, Taggiasca olives (v) 10.00

### FOUR

Fior di latte, Spanish chorizo, sweet piquanté peppers, oregano 11.00

### FIVE

Fior di latte, fresh goats' cheese, roasted peppers, caramelised red onion (v) 11.50

### SIX

A cold topping of buffalo mozzarella, Parma ham and rocket 12.50

### SEVEN

Fior di latte, mascarpone, wild mushrooms, parmesan, truffle oil, thyme 12.50

### EIGHT

Fior di latte, Italian sausage, Spanish chorizo, spicy nduja, ham, oregano 13.00

### NINE

Fior di latte, pancetta, fresh spinach, free-range egg, garlic 10.00

### TEN

Fior di latte, wild mushrooms, ventricina, oregano, fresh chilli 10.50

We offer a gluten-free pizza base for an extra £2.25\*.

### EXTRA TOPPINGS 2.00

#### CHEESE

Buffalo mozzarella (+1.00)  
Vegan cheese (+1.00)  
Goats' cheese

#### MEAT + FISH

Spanish chorizo  
Spicy nduja  
Parma ham  
Ham  
Ventricina  
Italian sausage  
Pancetta  
Anchovies

#### VEGGIE

Caramelised red onion  
Marinated artichoke  
Roasted aubergine  
Wild mushrooms  
Rocket  
Taggiasca olives  
Mushrooms  
Friarielli  
Roasted peppers  
Free-range egg

## DESSERTS

### CHOCOLATE BROWNIE

4.50 A home-made, dark chocolate brownie with white chocolate chunks, served with vanilla ice-cream and chocolate sauce. (GF)

### TIRAMISU

4.50 A classic Italian dessert with layers of coffee-infused sponge cake, mascarpone cream and chocolate.

### ICE-CREAM

3.00 Marshfields ice-cream – please ask for today's flavours.

### AFFOGATO

3.50 A heavenly combination of vanilla ice-cream with a shot of hot espresso poured over the top.

## D R I N K S

<b>SPRITZ</b> Classic aperitifs topped with Prosecco and soda	
Aperol Spritz Mandarin, vanilla, herbs, medium sweet	7.00
Campari Spritz Cherry, orange peel, woody, dry	7.00
Limoncello Spritz Fragrant, fresh lemon zest, sweet	7.00
St. Germain Spritz Elderflower, citrus, tropical fruit, medium dry	8.00

(125ml glass of house wine is available on request)    175ml    250ml    Bottle

### WHITE WINE

House White 11% (IT) Dry, crisp, fruity, easy to drink	4.25	6.00	16.00
Sauvignon Blanc Jean de Laroche 12% (FR) Vibrant, grassy, full of flavour	4.75	6.50	18.00
Muscadet Sur Lie Haut Banchereau 12% (FR) Dry, zesty and refreshing, excellent with food	5.75	7.75	22.00

### RED WINE

House Red 11% (IT) Medium bodied, lively, fruity	4.25	6.00	16.00
Tempranillo Palomerias 13.5% (SP) Vegan, rounded, soft and smooth	4.75	6.50	18.00
Malbec '34' Bodegas Carelli 13.5% (ARG) Chunky, velvety and powerful	5.50	7.50	21.00

### ROSÉ

Cinsault Rosé Les Arceaux 12.5% (FR) Pale, dry and full of soft red fruit flavours	4.75	6.50	18.00
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### SPARKLING

Prosecco Brut Terra Serena 11% (IT) Aromatic, fruity and floral			24.00
		200ml bottle	8.00

### BEER

Fix Hellas 330ml 5% (GR)			3.80
Estrella Damm 330ml 4.6% (SP)			3.60
Bitburger Drive (alcohol-free) 330ml 0% (GER)			3.00

### ALE

Battledown Brewery Pale Ale 500ml 3.8% (GB)			4.50
Meantime London Pale Ale 330ml 4.3% (GB)			3.70
Bellfield Brewery Lawless Village (gluten-free) IPA 330ml 4.5% (GB)			4.50

### CIDER

Ashridge Devon Gold 500ml 4.5% (GB) Medium-dry sparkling cider with great depth of flavour			4.50
Ashridge Artisan Elderflower 500ml 4.0% (GB) Lightly sparkling medium cider with elderflower			4.50
Ashridge Devon Blush 500ml 4.0% (GB) Lightly sparkling medium cider with blackberries			4.50

### SOFT DRINKS

Belu sparkling water 500ml bottle	2.00
Cawston Press rhubarb/elderflower + lemonade/ginger beer 330ml can	2.00
Coke, Diet Coke, Sprite 330ml bottle	2.50
Eager fruit juice apple/orange 250ml	1.50

### HOT DRINKS

Espresso			1.00
Cappuccino, Latte, Americano, Flat white, Hot chocolate			2.50
Tea			2.00