

UP NORTH

PIZZERIA & DELI

NIBBLES



GRISSINI (+PROSCIUTTO)	3 (6)
NOCELLARA OLIVES VE	4
HUMMUS (+FLATBREAD) VE	5 (7)
PISTACHIO & SMOKED ALMONDS VE	4

SIDES



CAPRESE SALAD	7
HOUSE SALAD VE - ask for this weeks special	5
ROSEMARY & SMOKED SEA SALT BREAD VE (+PROSCIUTTO)	6 (8)
CONFIT GARLIC BREAD VE	7
TOMATO & CONFIT GARLIC BREAD VE	8
CHEESY CONFIT GARLIC BREAD V	9

SHARING PLATTERS



MEZZE VE Hummus, house special dip, nocellara olives, semi-dried tomatoes, grissini, house pickle, flatbread for two	14
CHARCUTERIE Prosciutto, chorizo, finocchiona, buffalo mozzarella, semi-dried tomato, nocellara olives, grissini, house pickle, pistachio, mustard dressing	16

NEAPOLITAN-STYLE PIZZAS



MARINARA VE The Italian classic, no cheese, tomato, basil, fresh garlic, oregano and EVOO	9
MARGHERITA V Named after Princess Margherita of Savoy, tomato, mozzarella and oregano. Simplicity at its finest Swap to buffalo mozzarella +£2	10
THE VEGGIE V Mushrooms, red onion, mixed peppers, pesto drizzle	12
AL FUNGHI V Mushrooms, fresh garlic, parsley, chilli oil	12
KIEV Roasted chicken breast, fresh garlic, garlic oil & parsley Add mushrooms +£1	12.5
PEPPERONI Pepperoni, basil and oregano Add hot honey drizzle +£1.5	12.5
HAM & MUSHROOM Prosciutto, mushrooms & basil	12.5
NDUJA Nduja (Spicy Sausage from Calabria), red onion, roquito pearls & basil. (veggie option available)	13
CARNE For the spicy meat lovers- chorizo, pepperoni, roasted chicken, & fresh chillies	15
SPICY BUFALA Buffalo mozzarella, pepperoni, nduja, roquito pearls, basil and oregano	15

CHEF'S SEASONAL PIZZAS



RUSTICA V Buffalo mozzarella, olives, artichoke, rocket, balsamic glaze. Just like Nonna used to make	13
TIO Chorizo, olives, mixed peppers, basil Add roasted chicken + £2	13
FENNEL SALAMI Finocchiona, house pickle, mustard dressing	14
CAPRI Buffalo mozzarella, prosciutto, artichoke, rocket & grana padano	15

ABOUT

Our Pizza

Our dough is made fresh in house every day, then fermented for a minimum of 24 hours. Topped with crushed Italian tomatoes and Fior di Latte mozzarella then cooked for 60 seconds in our AVPN approved, Italian Sud Forni Opale oven at temperatures in excess of 470°C. This results in a pizza that's light and digestible, with gorgeous charred spots on the crust. Just slice into quarters, fold at the crust and enjoy!

Please speak to a member of staff if you have any allergies.

EXTRA TOPPINGS

HERBS & SEASONINGS Basil, parsley, fresh garlic, chillies, oregano	.5ea
VEG Red onion, olives, mixed peppers, mushrooms, roquito pearls, artichoke, confit garlic	1ea
MEAT Roasted chicken, pepperoni, prosciutto, finocchiona salami, chorizo, nduja	2ea
DRIZZLES Hot honey, pesto, balsamic glaze	1.5ea

LUNCHTIME 12-4 PM



Panuozzo
Italian flatbread made from freshly baked dough, half size, for a lighter bite.

BRUSCHETTA VE Marinated tomato, red onion & basil.	6
POMODORO V Marinated tomato, fior di latte & basil.	7
HAM & MOZZARELLA Prosciutto & Fior di latte.	7
BASIL CHICKEN Chicken breast, fior di latte & pesto.	7
BUFALINA Buffalo Mozzarella, prosciutto, grana padano, basil, oregano & EVOO.	8
NDUJA Spicy calabrian sausage, fior di latte & basil.	7

DIPS



GARLIC VE	2
FERMENTED CHILLI VE	2
HOT HONEY V	2
ALL 3 DIPS	5

CHEESE OPTIONS



VEGAN MOZZARELLA VE Any vegetarian pizza can be made vegan by swapping to vegan mozzarella	2
SWAP TO BUFFALO MOZZARELLA V	2
EXTRA FIOR DI LATTE V	2

DESSERT



CHOCOLATE ORANGE TORTE VE - Served with cream (v), (ve) cream available	6
CHEESECAKE V - Ask for this week's flavour	6
STICKY TOFFEE PUDDING V - Served with vanilla ice cream	6
SORBET VE - Ask for this week's flavour	4
AFFOGATO V - Vanilla ice cream & espresso (add a shot of amaretto 2.50)	4(6.50)

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COFFEES

DOUBLE ESPRESSO	2oz	2.5
CORTADO	4oz	3.10
AMERICANO*	12oz	3.10
FLAT WHITE	8oz	3.20
CAPPUCCINO*	12oz	3.30
LATTE*	12oz	3.30
HOT CHOCOLATE* (Vegan Options)	12oz	3.30
MOCHA*	12oz	3.5
FRAPPE	16oz	3.75
ICED LATTE	16oz	3.30

*available as Large 16oz +30p

DECAF COFFEE – NEE CAFFEINE HINNY	Add	.5
FLAVOURED SYRUPS	Add	.5
CREAM & MARSHMALLOWS	Add	.5
OAT MILK	Add	.5

TEAS

YORKSHIRE TEA	12oz	2.5
TEA PIGS PEPPERMINT / GREEN TEA	12oz	3
ROOIBOS TEA (RED BUSH)	12oz	3
ICED TEA (ASK FOR FLAVOURS)	16oz	3

SOFT DRINKS

COKE/DIET COKE/SPRITE	330ml	2.5
SAN PELLEGRINO	330ml	2
WATER Still/Sparkling	330ml	2
FRUIT JUICE: Strawberry or Orange	200ml	2
MILKSHAKE: Banana/Chocolate/Strawberry	16oz	3.75

COCKTAILS

MARGARITA Tequila, Cointreau & Lime	8
NEGRONI Gin, Campari, Martini Rosso	8
APEROL SPRITZ Aperol, Prosecco & Soda	8
BELLINI Prosecco & Peach	8
ELDERFLOWER SPRITZ St Germain Liqueur, Prosecco & Soda	8
AMARETTO SOUR Amaretto, Lemon & Aquafaba	8
TOM COLLINS Gin, Lemon & Soda	8
ESPRESSO MARTINI Vodka, Kahlua & Espresso	8
CRODINO SPRITZ Non-Alcoholic Spritz (Like Aperol)	6

2 FOR £12 COCKTAILS WEDNESDAY & THURSDAY

2 FOR £12 SPRITZ ALL WEEK!

BEER & CIDER

ICHNUSA SARDINIAN LAGER 330ML 4.7%	4
MORETTI ZERO 330ML 0%	3.5
MELA ROSA ITALIAN CIDER 330ML 5%	4
CRAFT BEERS 440ML See Counter for availability	4.9
BIRRA MURANO ITALIAN LAGER 4.6% Half/Pint	2.75/5
CAMDEN PALE ALE 4.0% Half/Pint	2.75/5

HOUSE WINES

	125ML	250ML	750ML
HOUSE RED, MONTEPULCIANO D'ABRUZZO 12.5%	3.9	6.9	18
HOUSE WHITE, TREBBIANO D'ABRUZZO 11.5%	3.9	6.9	18
HOUSE ROSE, CERASUOLO D'ABRUZZO 13%	3.9	6.9	18
HOUSE PROSECCO, 200ML BOTTLE 12%			6

NATURAL WINES

ORANGE, SANTA MADONNA 2020 | 12% 750ML 30

Vini Sassara (Veneto, Italy)
Grapes Procanico, Verdello, Drupeggio, Malvasia, Grechetto Region Umbria, Italy Style Still, White Size 75cl ABV 12% Colour Orange Any added sulphites No Filtered No Vegan Yes Tasting notes Dry, ripe stone fruit, peach pie, spicy, almond, crisp finish

RED, ROZZO 2021 | 13.5% 31

Vini di Giovanni (Umbria, Italy)
Grapes Sangiovese Region Umbria, Italy Style Still, Red Size 75cl ABV 13.5% Colour Ruby red Any added sulphites No Filtered No Vegan Yes Tasting notes Medium-bodied, subtle tannins, earthy, cherries, juicy but refined



A note from our supplier:

When we say 'natural' we really mean it, so expect grapes that have been carefully hand-harvested on sustainable, biodiverse vineyards that are free from pesticides, herbicides and fungicides; these grapes are pressed and fermented with native yeast and often no temperature control; then the wine is bottled unfiltered, with no additives or flavourings whatsoever, including (for the most part) no added sulphites.