

# UP NORTH

## PIZZERIA & DELI

### NIBBLES



GRISSINI BREADSTICKS <b>VE</b> & DIP (+PROSCIUTTO)	4 (7)
NOCELLARA OLIVES <b>VE</b>	4
HUMMUS (+FLATBREAD) <b>VE</b>	5 (7)
BABA GANOUSH (+FLATBREAD) <b>VE</b>	5 (7)
PISTACHIO & SMOKED ALMONDS <b>VE</b>	4

### SIDES



CAPRESE SALAD	7
HOUSE SALAD <b>VE</b>	5
ROSEMARY & CONFIT GARLIC BREAD <b>VE</b> (+PROSCIUTTO)	7 (9)
TOMATO & CONFIT GARLIC BREAD <b>VE</b>	SMALL / LARGE 7/9
CHEESY CONFIT GARLIC BREAD <b>V</b>	SMALL / LARGE 7/10

### SHARING PLATTERS



MEZZE <b>VE</b>	16
<i>Hummus, baba ganoush, nocellara olives, semi-dried tomatoes, grissini, house pickle, pistachio &amp; smoked almonds, flatbread for two</i>	
CHARCUTERIE	18
<i>Prosciutto, soppressata, finocchiona, buffalo mozzarella, semi-dried tomatoes, nocellara olives, grissini, house pickle, pistachio &amp; smoked almonds, mustard dressing</i>	

### NEAPOLITAN-STYLE PIZZAS



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

### CHEF'S SEASONAL PIZZAS



NORMA <b>V</b>	13
<i>Roasted aubergine, olives, pesto, pinch of chilli</i>	
<i>Swap to buffalo mozzarella +£2</i>	
GENOVESE	14
<i>Buffalo mozzarella, roasted chicken, olives, rocket, pesto drizzle</i>	
DIAVOLA	14
<i>Finocchiona (fennel salami), roasted red pepper, chilli, basil</i>	
<i>Add hot honey drizzle + £1.5</i>	
PADANA <b>V</b>	14
<i>Goats cheese, caramelised red onion, spinach</i>	

### 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. Although we make every effort to minimize cross-contamination we cannot guarantee any of our food will be 100% allergen free.

### EXTRA TOPPINGS

HERBS & SEASONINGS	.5ea
<i>Basil, parsley, fresh garlic, chillies, oregano</i>	
VEG	1ea
<i>Red onion, aubergine, caramelised red onions, olives, roasted red pepper, mushrooms, roquito pearls, artichoke, confit garlic</i>	
MEAT	2ea
<i>Roasted chicken, pepperoni, prosciutto, finocchiona salami, soppressata, nduja</i>	
DRIZZLES	1.5ea
<i>Hot honey, pesto, balsamic glaze</i>	

### LUNCHTIME 12-4 PM



#### Panuzzo

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

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

### DIPS



GARLIC <b>VE</b>	2
FERMENTED CHILLI <b>VE</b>	2
HOT HONEY <b>V</b>	2
ALL 3 DIPS	5

### CHEESE OPTIONS



SWAP TO BUFFALO MOZZARELLA <b>V</b>	2
EXTRA FIOR DI LATTE <b>V</b>	2
ADD GOATS CHEESE <b>V</b>	2
VEGAN MOZZARELLA <b>VE</b>	2

*Any vegetarian pizza can be made vegan by swapping to vegan mozzarella*

### DESSERT



MELTED CHOCOLATE PUDDING <b>V</b> - Served with vanilla ice cream	6
STICKY TOFFEE PUDDING <b>V</b> - Served with vanilla ice cream	6
BLOOD ORANGE SORBET <b>VE</b>	4
AFFOGATO <b>V</b> - Vanilla ice cream & espresso (add a shot of amaretto 2.50)	4(6.50)
<i>Vegan ice cream available</i>	

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## COFFEES

DOUBLE ESPRESSO	2oz	2.75
CORTADO	4oz	3.10
AMERICANO*	12oz	3.40
FLAT WHITE	8oz	3.50
CAPPUCCINO*	12oz	3.60
LATTE*	12oz	3.60
HOT CHOCOLATE* (Vegan Options)	12oz	3.60
MOCHA*	12oz	3.8
FRAPPE	16oz	4
ICED LATTE	16oz	3.60

\*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
PEACH ICED TEA	16oz	3
MATCHA LATTE (HOT OR ICED)	12oz	4.5
ICED STRAWBERRY MATCHA LATTE	16oz	5

## SOFT DRINKS

COKE/DIET COKE/SPRITE	330ml	3
SAN PELLEGRINO	330ml	2
WATER Still/Sparkling	330ml	2
FRUIT JUICE: Strawberry or Orange	200ml	2
MILKSHAKE: Banana/Chocolate/Strawberry	16oz	4

## COCKTAILS

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

2 FOR £12 COCKTAILS SUNDAY TO 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%	4.5	7.5	20
HOUSE WHITE, TREBBIANO D'ABRUZZO 11.5%	4.5	7.5	20
HOUSE ROSE, CERASUOLO D'ABRUZZO 13%	4.5	7.5	20
HOUSE PROSECCO, 200ML BOTTLE 12%			6

## NATURAL WINES

ORANGE, SANTA MADONNA 2020 | 12% 750ML 25

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% 25

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.