



Our pizza dough is made daily in house using a natural sourdough fermentation method (minimum 36 hours). This gives a depth of flavour that can only be created through passion & patience. We then blast your pizza in our custom Gozney oven, which reaches temperatures in excess of 450 degrees C.

**All our pizzas are available as 12 inch, or 'pizzette' style which are perfect for sharing along side our small plate dishes.**

## SMALL PLATES & SHARERS

<b>Gordal Olives Ve</b> Dressed With Extra Virgin Olive Oil & Lemon Juice	£3.50
<b>Padrón Peppers, Sea Salt Ve</b>	£4.50
<b>Campana</b> Selection Of Cobble Lane Cured Meats Served With Buffalo Mozzarella, House Salad & Toasted Sourdough Flatbread	£10.25
<b>Baby Chorizo</b> Drizzled In Honey. <i>Recommendation - Guindilla Peppers 50p</i>	£4.50
<b>Homemade Neapolitan Style Meatballs</b> In A San Marzano Marinara Sauce	£6.75
<b>Sicilian Style Arancini</b> Choice Of Mushroom & Truffle / Pesto, Spinach & Mozzarella / Nduja, Saffron & Mozzarella	£6.50
<b>Burrata Salad V</b> Burrata Mozzarella, Local, Seasonal Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Sea Salt	£7.50
<b>Bianca Pizza Bread 12"</b> Our House Dough Topped with Garlic Oil, Oregano, Basil, Fior Di Latte (Mozzarella) & Pecorino	£7.95
<b>Burrata Rigatoni V</b> Tossed In Our Slow Cooked Arrabbiata Sauce & Topped With A Whole Burrata Mozzarella	£8.50
<b>Carbonara 'Guianciale'</b> Spaghetti, Egg Yolk, Pecorino & Cured Pigs Cheek	£7.50

## PIZZA CLASSICS

	Pizzette	12"
<b>Margherita</b> San Marzano Tomato, Fior Di Latte (Mozzarella), Pecorino, Fresh Basil, Extra Virgin Olive Oil	£5.50	£8.75
<b>Margherita Con Bufala</b> San Marzano Tomato, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil	£7.50	£11.50
<b>Portobello Mushroom V</b> San Marzano Tomato, Local Portobello Mushrooms, Fior Di Latte (Mozzarella), House Garlic Oil, Sea Salt <i>Recommendation - Add Pigs Cheek £2.25</i>	£5.95	£9.95
<b>Marinara Ve</b> San Marzano Tomato, Fresh Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil, Sea Salt	£4.50	£7.50
<b>'Cobble Lane' Pepperoni</b> San Marzano Tomato, Our Signature Calabrese Sausage, Fior Di Latte (Mozzarella)	£6.95	£10.95

## HOUSE PIZZAS

	Pizzette	12"
<b>Capresé (White Pizza)</b> Oven Charred Local Cherry Tomatoes, Fresh Basil, Scamorza (Smoked Mozzarella) Buffalo Mozzarella, Fresh Garlic, Pesto, Sea Salt, Extra Virgin Olive Oil	£7.75	£11.75
<b>Caldo (White Pizza)</b> 'Fiery Nduja' Sausage, Guindilla Peppers, Fresh Basil, Fior Di Latte (Mozzarella), Chilli Flakes. Finished With Honey & Pecorino	£7.75	£11.75
<b>Finocchio (White Pizza)</b> Cured Pigs Cheek, Local Spinach, Chilli Flakes, Fior Di Latte (Mozzarella), Pistachios, Extra Virgin Olive Oil, Fennel Pollen <b>CONTAINS NUTS</b>	£7.95	£11.95
<b>Vesuvio</b> San Marzano Tomato, Fiery 'Nduja' Sausage, Fior Di Latte (Mozzarella)	£6.95	£10.95
<b>Pressaré</b> Hand Pressed Sopressa Salami, Kalamata Olives, San Marzano Tomato, Fior Di Latte (Mozzarella), Fresh Basil, Extra Virgin Olive Oil	£6.95	£10.95
<b>Rustica V</b> A Dash Of San Marzano, Black Olives, Cherry Tomatoes, Extra Virgin Olive Oil, Fior Di Latte (Mozzarella), Fresh Basil	£5.95	£9.95
<b>Pastoré</b> <i>Not To Be Confused With A Margherita, This Pizza Delivers More Of A Flavour Punch!</i> San Marzano Tomato, Oregano, Fresh Basil, Fior Di Latte (Mozzarella). Finished With Lashings Of Pecorino & Extra Virgin Olive Oil	£5.95	£9.75
<b>Rapini (White Pizza)</b> Friarielli Broccoli, Chilli Flakes, Salami Napoli, Fior Di Latte (Mozzarella), Scamorza (Smoked Mozzarella), Extra Virgin Olive Oil <i>Recommendation - Add Black Olives £1.75</i>	£6.50	£10.50

## DESSERTS

<b>Homemade Tiramisu</b>	£6.00
<b>Dark Chocolate Brownie V</b> Served With Stracciatella Ice Cream	£6.50
<b>2 Scoops Of 'Churn' Ice Cream V</b> <i>Ask Server For Flavours</i> Our Friends At 'Churn' Ices Use Only The Best Quality Dairy, Flavoured With Organic Fruits, Belgian Chocolate & Spices	£4.00
<b>Affogato</b> Fior Di Latte Ice Cream Served With A Shot Of Espresso <i>Add Amaretto Liqueur £1.00</i>	£4.50
<b>'Purely' Sharing Plate</b> Selection Of Seasonal 'Churn' Choc Ices, Served With Two Scoops Of Your Choice.	£7.95

## ADDITIONS

Swap To Buffalo Mozzarella	£2.20
Pepperoni / Nduja / Salami / Pigs Cheek	£2.25 EA
Olives, Portobello Mushroom, Cherry Tomatoes, Friarielli Broccoli	£1.75 EA
<i>* additions half price for all pizzettes</i>	
Add Whole Burrata Mozzarella	£3.50
House Salad	£3.50

## HOMEMADE DIPS

Cool & Creamy Parmesan	£1.50
Feisty & Fiery Nduja	£1.50
Basil Pesto	£1.50

**V Vegetarian**  
**Ve Vegan**

**FOOD ALLERGIES and INTOLERANCES**



## COFFEE

PROUDLY SERVING CROSBY COFFEE

<b>Flat White</b>	£2.50
<b>Cappuccino</b>	£2.70
<b>Latte</b>	£2.70
<b>Macchiato</b>	£2.50
<b>Espresso</b>	£2.30

## SOFT DRINKS

<b>San Pellegrino Sparkling</b> Orange Limonata Blood Orange	£2.50
<b>Pago Premium Fruit Juice</b> Orange Cloudy Apple Cranberry	£2.50
<b>Coca Cola</b> 330ml	£2.00
<b>Diet Coke</b> 330ml	£2.00
<b>Still Water</b> 330ml	£1.50
<b>Sparkling Water</b> 330ml	£1.50

## SPARKLING WINE

	BOTTLE	175ML	250ML
<b>Prosecco D.O.C., Pure Veneto, Italy V,VE</b>	£25.00	£6.95	
Clean and crisp with apple notes, light and refreshing on the finish, a great example of quality Prosecco.			
<b>Sparkling Brut, Delizioso Veneto, Italy V,VE</b>	£20.00	£5.50	
Delicate yeasty notes blend perfectly with fruity mature apple flavours and a harmonious clean freshness.			
<b>Sparkling Grillo, Santa Tresa Sicily, Italy O,V,VE</b>	£35.00		
Fresh and fruity on the palate with great balance, soft and gentle with a burst of acidity, incredibly classy.			

## WHITE WINE

<b>Fiano, Carlomagno Puglia, Italy V,VE</b>	£24.00	£5.80	£8.10
Intense exotic fruits on the nose lead to a perfectly balanced palate, with good acidity, backbone and length.			
<b>Grillo 2017, Rupe Secca Sicily, Italy V,VE</b>	£22.00		
With a rich, ripe bouquet and lovely palate of citrus and tropical fruit flavours and balanced refreshing acidity.			
<b>Pecorino Noi Cento 2017, Roxan Abruzzo, Italy</b>	£30.00		
Superb example of this fashionable Italian varietal. Full, crisp and dry with a moreish aftertaste of ripe citrus fruit.			
<b>Pinot Grigio, Ca' Tesore Veneto, Italy</b>	£18.00	£4.60	£6.75
Aromas of lemon balm, green apple and pear lead to a stylish, dry and zesty palate with vibrant floral notes.			
<b>Frascati Superiore 2017, Villa Catone Lazio, Italy V</b>	£31.00		
A characteristic grapey nose and a soft, textured palate with dry and persistent fruit flavours and nutty overtones.			

## ROSÉ WINE

<b>Pinot Grigio Rosé, Ca' Tesore Veneto, Italy</b>	£19.00	£5.50	£7.25
Classic rose aromas of strawberry and raspberry lead to a crisp, fresh palate with a light and fresh finish.			

## RED WINE

<b>Primitivo "Appassimento", Carlomagno Puglia, Italy V,VE</b>	£24.00		
Rich and full bodied with raisined characteristics, plum spices and sweet fruit flavours all in excellent balance.			
<b>Sangiovese, Ca' Tesore Puglia, Italy V</b>	£18.00	£5.25	£6.95
Easy drinking with a smooth mouthfeel, filled with rich, fruity red cherry flavours and typical notes of dried herbs.			
<b>Nero d'Avola 2016, Rupe Secca Sicily, Italy V,VE</b>	£23.00	£5.60	£7.80
Intense and smooth with ripe red berry and plum flavours and peppery notes supported by soft, sweet tannins.			
<b>Valpolicella Classico, Giuseppe Lonardi Veneto, Italy V</b>	£35.00		
Gentle aromas of fresh coffee and kirsch, a soft, delicate palate and rich, fruit driven finish. Classic Italian elegance.			
<b>Chianti, Duca di Saragnano Tuscany, Italy</b>	£28.00		
A modern, medium bodied Chianti with soft red fruits, subtle hints of spice and tobacco with smoky notes to finish.			

## BEERS

<b>Peroni Nastro Azzurro</b>	£4.10
A Delicate Balance Of Bitterness, Citrus And Spicy Aromatic Notes, Combined With A Fast And Clean Finish	
4.7% 330ml	
<b>Moretti</b>	330ml £4.10 Pint £4.90
Special Blend Of High Quality Hops Creates A Smooth, Full Bodied Beer With Wholemeal Bread Top Notes Which Are Cut By A Delicate Citrus Note.	
4.60%	
<b>DEYA - Steady Rolling Man</b>	£5.75
Soft & Delicate Pale Ale With Intense Tropical Fruits.	
5.2% 500ml	
<b>Blue Moon</b>	£4.10
Wheat Beer Brewed With Orange Peel For A Subtle Sweetness And Bright, Citrus Aroma.	
5.4% 330ml	
<b>ASK YOUR SERVER FOR GUEST BEERS</b>	



## COCKTAILS £7.50

<b>Espresso Martini</b>	Kahlua, Absolute Vodka, Crosby Coffee
<b>Aperol Spritz</b>	Aperol, Prosecco, Soda, Orange
<b>Classic Negroni</b>	Campari, Dry Gin, Sweet Vermouth
<b>Lady Of Napoli</b>	Bombay Sapphire, Grapefruit Liqueur, Lime, Cranberry
<b>Hugo</b>	Prosecco, Dry Gin, Elderflower, Mint