SMOKE + ASH

SMALL PLATES

Garlic bread with parsley butter (V) Vegan option with garlic oil (VG) Add:	£6.50
- Fior di Latte mozzarella oregano	£7.50
- Gorgonzola	£8.00
Bruschetta (2 pieces)	
Choose:	
- tomato red onion basil oregano (VG)	
- garlic mushroom (VG)	
- Scamorza Nduja	£7.00
Burrata + pistachio pesto rocket flatbread (S) (N)	£11.00
Burrata + truffle salsa cherry tomatoes rocket flatbread (S)	£12.00
Bresaola carpaccio rocket olives red onion Grana Padano lemon juice black pepper toasted flatbread (M) (S) (E)	£12.50 Small £16.00 Large

SALADS

Rocket side salad Grana Padano house dressing balsamic syrup (M) (S) (E) Add olives or sundried tomatoes £1.50	£4.75
Avocado + mango salad mixed leaves Grana Padano pumpkin seeds pomegranate seeds vina balsamic glaze (S) (M) (E) <i>Vegan option without Grana Padano (VG)</i>	igrette £13.50
Buffalo mozzarella, cherry tomato + olive salad mixed leaves olive oil basil	£12.50
Burrata salad mixed leaves sundried tomatoes olives balsamic + house dressings (S) (M)	£13.50
Add Prosciutto or Bresaola to any burrata £4.50	

SIDES

Sundried tomatoes (S) (VG) / Mixed queen olives (VG)	£3.50 / £4.50
Dips: Aioli (V) (E) / Chilli honey (V)	£1.75 each
Nduja aioli (E)	£2.00
All dips contain (S)	

SHARING BOARDS for two

£19.50

Deli charcuterie board OR artisan cheese board (N) (M) (S)

Mixed charcuterie + cheese board (N) (M) (S)

Vegan sun-dried tomato | roasted peppers | grilled aubergine | artichoke hearts (S) (VG)

All served with a hand-stretched flatbread, olives, and rocket with cherry tomatoes. Cheese and mixed boards served with red onion chutney, meat boards with sundried tomatoes.

Ask your server for our current selection of meats and cheese.

V Vegetarian | **VG** Vegan | **N** contains nuts | **E** contains eggs | **F** contains fish | **S** contains sulphur dioxide | **M** contains mustard. Please advise your server if you have any allergies and require further information.

We do offer gluten free options but are unable to guarantee a flour-free environment. All dough and pastry contains gluten. All cheese and desserts except vegan contain milk.

[®] Proudly working with our Birmingham based suppliers

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PIZZA

TOMATO BASE

1.	Edgbaston Marinara garlic basil oregano cherry tomatoes (no cheese) (VG) <i>Add mozzarella £2.50</i>	£13.50		
2.	Greenfield Veg mushrooms sundried tomatoes olives red onion (no cheese) (VG) (S) <i>Add mozzarella £2.50</i>	£14.50		
3.	Margherita Fior di Latte mozzarella Grana Padano basil (E) Vegetarian option available without Grana Padano	£14.00		
4.	Grande Margherita Buffalo mozzarella Grana Padano basil (E)	£15.50		
5.	Napoletana Anchovies Fior di Latte mozzarella olives capers oregano (F)	£16.50		
6.	Capricciosa Mortadella ham with pistachio olives artichokes mushrooms Fior di Latte mozzarella (N)	£17.00		
7.	Prosciutto crudo ham Fior di Latte mozzarella Grana Padano shavings rocket (E)	£18.00		
8.	Bresaola cured beef Fior di Latte mozzarella Grana Padano shavings rocket (E)	£19.00		
9.	Salami Napoli Fresh red chilli Grana Padano Fior di Latte mozzarella (E)	£15.50		
10.	Double pepperoni Fior di Latte mozzarella Grana Padano chilli honey (E)	£16.00		
11.	Nduja sausage Scamorza Fior di Latte mozzarella Grana Padano honey (E)	£17.00		
12.	Try our vegan-friendly version with all-vegan Nduja mozzarella honey (VG)	£16.50		
13.	Mortadella ham with pistachio pistachio pesto Fior di Latte mozzarella stracciatella (N)	£18.00		
NON-	TOMATO BASE			
14.	Gorgonzola dolce + garlic mushrooms Fior di Latte mozzarella friarielli broccoli	£17.00		
15.	Gorgonzola dolce + pear walnuts honey For di Latte mozzarella (N)	£17.50		
16.	Pork + fennel sausage smoked Scamorza Fior di Latte mozzarella friarielli broccoli	£17.00		
Gluten	free pizza base add £3.00			
Vegan ı	mozzarella – free to swap, or £2.50 to add to a Marinara / Greenfield Veg			
Extra t	oppings:			
	: Mushrooms olives red onion cherry tomato sun-dried tomato pineapple capers pear friarielli broccoli artichokes grilled aubergine roasted peppers	£2.00		
Cheese	: Mozzarella Gorgonzola Scamorza	£2.50		
Meats: Salami pepperoni Nduja Mortadella anchovies pork + fennel sausage £3.00				
Prosciutto / Bresaola £4.50				

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DESSERTS

DESSERTS	
Mango + passionfruit semifreddo with cream	£6.00
Tiramisu (contains alcohol)	£6.50
Pear and chocolate cake with Nutella ricotta (N)	£7.00
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Nutella pizza – perfect for two to share (N)	£10.00
Add strawberries / crumbled Oreo cookies	£3.00 each
Odi and Moo ice cream / sorbet	3 scoops £7.00
Ice cream flavours: Jammie Dodger Vanilla	
Sorbet: Belgian dark chocolate (VG)	
Affogato with vanilla ice cream	
Classic – served with a double espresso	£6.00
Affogato espresso alternatives Please note these do not include an espresso	
PX Sherry Baileys (both 50ml)	£8.50
Amaretto Orange liqueur chocolate liqueur (all 25ml)	£8.50
Cheeseboard £10.00 for one	/ £19.50 for two
Recommended cheeseboard pairings	
LBV port 50ml	£5.50
10YO Tawny port 50ml	£6.50
PX sherry 50ml	£6.50
Late Harvest Sauvignon Blanc 75ml	£8.00
HOT DRINKS	
Double espresso	£3.25
Double espresso con panna (espresso with whipped cream)	£3.75
Espresso macchiato	£3.75
Nocciolatte (espresso with Nutella)	£3.75
Americano with or without milk	£3.25
Cappuccino / latte / flat white	£3.75
Whole milk or oat milk available. Whole milk / cream served unless otherwise requested.	
HOT CHOCOLATE	
Hot chocolate with whole milk	£4.50
With whipped cream and marshmallows	£5.50
TEA	

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Pot of English breakfast tea

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£4.00

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