

# Francesco's

## PIZZAS AT THE FALSTAFF

Try our authentic pizzas, handmade Neapolitan, made here in our pizza oven

### MARGHERITA (V) 10

San Marzano tomato, Fior di latte mozzarella, olive oil and fresh basil

Pair it with a Negroni (*bittersweet flavours pair wonderfully*) 10

### PEPPERONI HOT 10

Spicy Nduja Sausage, Guindilla chillies, tomato, watercress and Parmesan

Pair it with a Cuba Libre (*sweet cola balances the saltiness of the pepperoni*) 9

### PROSCIUTTO 12

Fior di Latte, Kalamata olive, tomato sauce, rocket, parmesan, pecorino and balsamic

Pair it with an Aperol Spritz (*crisp, slightly bitter, cuts through the cheese*) 10

### TRUFFLE MUSHROOM (V) 12

White truffle cream, wild mushrooms, pecorino, black truffle, pine nuts and fresh basil

Pair it with a New York Sour (*whisky punch and a full-bodied Rioja create heaven*) 10

### BROCCOLETTI (V) 12

Tenderstem broccoli, Rosary Ash Goat's cheese, pesto, flaked almonds, Aleppo chilli flakes and crispy shallots

Pair it with a Paloma (*grapefruit freshness balances those complex earthy flavours*) 9

### NAPOLITANA 10

San Marzano tomato, Cetara anchovies, black olives, capers, oregano, mozzarella and rocket

Pair it with a Sherry Cobbler (*melds beautifully with the olives for a richer taste*) 9

Gluten Free base available on request

Vegan options also available

## SIDES

### GARLIC AND ROSEMARY FLAT BREAD 5

### HONEY AND GARLIC FOCACCIA SLICES 5

with a balsamic dipping oil

### CHIPS 5

with truffle and Parmesan, or sea salt and pepper

## DESSERTS

### RICH DARK CHOCOLATE BROWNIE (V) 5

Served with Madagascar vanilla ice cream

### SALTED CARAMEL SPONGE CAKE (V) 5

Himalayan Salt, served with ice cream

If you have a question, food allergy or intolerance, please let us know before placing your order.