

PIZZA

WOOD FIRED

Our pizzas are made from a traditional sourdough starter with a natural 48hr fermentation. This develops a deeper depth of flavour and strength in our hand-stretched dough.

Margherita | 17

Tomato, mozzarella, parmesan, basil, extra virgin olive oil

Hot Pig | 18

Tomato, mozzarella, basil, pepperoni, nduja, fresh chilli, extra virgin olive oil

Friarielli (Bianca) | 18

Mozzarella & parmesan base, minced Italian pork, sausage & wild Italian broccoli

Ruben Calzone | 18

Tomato, mozzarella, Italian salami, ricotta cheese, basil with rocket salad and extra tomato sauce

Garlic Bread | 12

Garlic, extra virgin olive oil, fresh thyme

Aioli sauce | 3.5

Serrano | 18

Tomato, mozzarella, Serrano ham, rocket, parmesan, extra virgin olive oil

Al Funghi | 18

Tomato, mozzarella, basil, mushroom, red onions, goats cheese, white truffle oil

Rustica | 18

Tomato, mozzarella, basil, black olives, mushrooms, smoked pancetta, extra virgin olive

Al Tonno | 18

Tomato, mozzarella, tuna, red onion, cherry tomatoes, basil, oregano

Quattro Stagioni | 18

Cooked ham, black olives, artichokes, mushrooms, basil .

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THE SWAN