

alicia's

micro bakehouse.

STARTERS & SALADS

Olives (PB)	£3.30
Small bowl of mixed olives	
Salad (PBO)	£6.50/£9.50
Rocket, roasted aubergine, zucchini, red peppers, olives and parmesan	
Garlic Bread (PB)	£4.50
Plant based garlic butter on a sourdough base	
Arancini	£5.50
Sicilian rice balls coated in a light crispy breadcrumb and stuffed with either; meat based ragu, or spicy nduja sausage or tomato and mozzarella	
Caprese Salad	£6.50/£10.50
Buffalo mozzarella, red and yellow cherry tomatoes, oregano with no pine nut or parmigiano basil pesto	

Mixed Tagliere	£12.80
Pecorino sardo (Sardinian sheeps cheese), mild goats cheese, nduja bruschetta, fennel salami, eucalyptus honey and fig confiture	
Bresaola Carpaccio	£8.00
Thinly sliced bresaola (Italian cured beef), rocket, parmesan shavings and Alicia's special lemon drizzle	
Tre Bruschette (PBO)	£8.50
Toasted sourdough slices each with a different topping: Garlic, oregano seasoned cherry tomatoes Friarielli, mild goats cheese with chilli jam (mixed garlic mushrooms) Roast peppers and courgettes topped with mature cheddar cheese (plant based smoked mozzarella)	

WOOD FIRED TERRACOTTA BAKES

All bakes served with Alicia's toasted sourdough

Melanzane alla Parmigiana

Alicia's take on the classic aubergine bake
£6.00/£9.50

Non è Parmigiana (PB)

Plant based option of our aubergine bake
£6.50/£10.00

Ova e Asparagi

Egg, asparagus, pancetta and pecorino sardo
£7.00/£10.50

ALICIA'S CLASSIC PIZZE

Margherita (PBO)	£9.50
Pomodoro, mozzarella, parmigiano, basilico	
Noci	£12.00
Pomodoro, mozzarella, gorgonzola, walnuts, caramelised onions	
Portobello	£12.00
Pomodoro, mozzarella, parmigiano, cotto ham, portobello & chestnut mushrooms	
Finocchietto	£12.00
Pomodoro, mozzarella, parmigiano, gorgonzola, finocchiona (fennel salami) spicy on request	
La Spagnola	£12.00
Pomodoro, mozzarella, parmigiano, pecorino sardo, chorizo	
Quattro Formaggi	£12.00
Pomodoro, mozzarella, parmigiano, gorgonzola, mature cheddar	
King Veg (PBO)	£13.00/£13.50
Pomodoro, mozzarella, roasted aubergines, zucchini, Sicilian sun-ripened peppers, caramelised onion, garlic mushrooms	
Napoletana	£12.50
Touch of pomodoro, mozzarella, salsa verde sauce, anchovies, capers, black olives	

Spicy Meat	£13.00
Pomodoro, mozzarella, parmigiano, spinata picante, nduja sausage, chorizo picante	
La Pecora Sarda	£13.00
Pomodoro, parmigiano, gorgonzola, pecorino sardo, pancetta, caramelised onion	
L'Affumicata (PB)	£13.50
A touch of pomodoro, mixed garlic mushrooms, asparagus, smokey mozzarella, yellow confit cherry tomatoes topped with our homemade 100% plant based garlic butter drizzle, basil	
L'Olivo (PB)	£12.00
A touch of pomodoro, black olives, drizzle of truffle oil, plant based mozzarella, roasted red peppers, mixed garlic mushrooms (smokey mozzarella option)	

BAMBINI

KIDS EAT FREE*

Margherita Piccola (PBO)	£5.90
Pomodoro, fior di latte, parmigiano and one other topping	

*Kids 12 and under qualify for a free Bambini pizza and gelato with every full paying adult purchasing a large pizza or main Tue - Thurs 4:30-6 pm, Fri & Sat 11:30 am-6 pm (not available with any other offer)

ALICIA'S SEASONAL PIZZE

Margherita 2.0 (PBO)	£10.50
Touch of pomodoro, parmigiano, mozzarella, red and yellow tomatoes, with no pine nuts or parmigiano basil pesto	
Caprino	£12.00
Double pomodoro, fresh mild goats cheese, rocket, red peppers	
Tricolore	£12.50
Fennel salami, parmigiano, roasted courgettes, yellow cherry tomatoes and gorgonzola on a white base	

Tartufina	£14.00
Double pomodoro, mozzarella di bufala, parmigiano, portobello and chestnut mushrooms, finocchiona salami, sundried tomatoes, truffle oil	
Rustica	£14.00
Double pomodoro, bresaola (cured beef), buffalo mozzarella (not cooked), rocket, parmigiano regino shavings, artichokes, Alicia's lemon sauce	
O Sole Mio	£13.50
Pomodoro, mozzarella, spicy spianata, asparagus, runny egg, black pepper	

EXTRA TOPPING

Extra Toppings £1.50: Capers, black olives, caramelised onions, yellow and red cherry tomatoes, mature cheddar, roast veg, salsa di pomodoro.

Extra Toppings £2.00: Fennel salami, spianata piccante, chorizo, cotto (Italian roast ham), pancetta (affumicata), portobello/chestnut mushrooms, anchovies, fior di latte mozzarella, walnuts, pecorino sardo, nduja (hot sausage paste), gorgonzola piccante, Alicia's homemade chilli sauce, salsa verde (extra or dip), pesto (extra or dip), Chilean pesto dip. **Extra Toppings £2.50:** Bufala (buffalo mozzarella), plant based mozzarella/smokey, friarielli (Italian wild stem broccoli), asparagus, artichokes, bresaola, parmigiano reggiano, goats cheese.

DOLCI

Nutellina	£10.00
Nutella and mascarpone on sourdough base	
Lemon	£10.00
Lemon curd, crème fresh and basil on sourdough base	
Tiramisù	£4.30
Italian coffee, sponge and creamy mascarpone	
Fresh Cannoli	£3.30
Freshly filled pistachio or candied orange cannolo	
Sicilian Cannoli	£4.30
Large ricotta cannolo, imported from Italy, please ask a member of staff for availability	

Affogato Al Caffè	£6.50
Tartufo Al Cioccolato - Truffle shaped creamy zabaglione ice cream surrounded by a layer of chocolate hazelnut ice cream covered in cocoa powder and crunchy hazelnut pieces	
Tartufo Al Cioccolato Bianco - Truffle shaped hazelnut and coffee ice cream rolled in crushed meringue	
Gelato	£3.70
Pistachio, vanilla, chocolate, strawberry and lemon sorbet	

FOOD ALLERGY?

Whilst we aim to keep each pizza separate they are prepared in an environment where there may be nuts and other allergens, please ask a member of staff if you are unsure.

VEGETARIAN OR VEGAN?

Look out for **Plant Based Option Available (PBO)** or **Plant Based (PB)** or request upon ordering