

# alicia's

micro bakehouse.

## 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

**Spicy Meat** .....£13.00  
Pomodoro, mozzarella, parmigiano, spianata picante, nduja sausage, chorizo picante

**Quattro Formaggi** .....£12.00  
Pomodoro, mozzarella, parmigiano, gorgonzola, mature cheddar

**Napoletana** .....£12.50  
Touch of pomodoro, mozzarella, salsa verde sauce, anchovies, capers, black olives

**King Veg (PBO)** .....£13.00/£13.50  
Pomodoro, mozzarella, roasted aubergines, zucchini, Sicilian sun-ripened peppers, caramelised onion, garlic mushrooms

**Ortolana (PB)** .....£12.00  
Potatoes cooked with red onions, friarielli, sun ripened red peppers

**La Spagnola** .....£12.00  
Pomodoro, mozzarella, parmigiano, pecorino sardo, chorizo

**La Pecora Sarda** .....£13.00  
Pomodoro, mozzarella, parmigiano, gorgonzola, pecorino sardo, pancetta, caramelised onion

**L'Affumicata (PB)** .....£13.50  
A touch of pomodoro, mixed garlic mushrooms, friarielli, smokey mozzarella, yellow confit cherry tomatoes topped with our homemade 100% plant based garlic butter drizzle, basil

## BAMBINI

KIDS EAT FREE\*

**Margherita Piccola** .....£6.50  
Fior di latte mozzarella, Parmigiano Reggiano, sugo di pomodoro and one extra 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 - Fri 4:30-6pm, Sat 11:30 am-6pm (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

**Salsiccia e Friarielli** .....£13.00  
Touch of sugo di pomodoro, mozzarella, friarielli (Italian wild stem broccoli), fresh Italian sausage, chilli flakes

**Tricolore** .....£12.50  
Fennel salami, parmigiano, roasted courgettes, yellow cherry tomatoes, gorgonzola **on a white base**

**Tartufina** .....£14.00  
Double pomodoro, mozzarella di bufala (uncooked, served at room temperature), parmigiano, portobello and chestnut mushrooms, finocchiona salami, sundried tomatoes, truffle oil

**Terrona** .....£13.00  
Parmigiano Reggiano, potatoes cooked with red onions, spianata picante, black pepper **on a white base** with optional sugo di pomodoro

**Fiorentina** .....£13.50  
Parmigiano Reggiano, friarielli, chorizo, runny egg

## EXTRA TOPPINGS & DIPS

**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, Alicia's extra hot chili sauce / mayo dip, blue cheese dip. **Extra Toppings £2.50:** Bufala (buffalo mozzarella), plant based mozzarella/smokey, friarielli (Italian wild stem broccoli), artichokes, Parma ham parmigiano reggiano, goats cheese.

## 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?

If you require a vegetarian or vegan pizza let us know upon ordering!

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## STARTERS & SIDES

- Olives (PB)** ..... £3.30  
Small bowl of mixed olives
- Garlic Bread (PB)** ..... £4.50  
Plant based garlic butter on a sourdough base
- Salad (PBO)** ..... £6.50/£9.50  
Rocket, roasted aubergine, zucchini, red peppers, olives and parmesan
- Caprese Salad** ..... £6.50/£10.50  
Buffalo mozzarella, red and yellow cherry tomatoes, oregano  
with no pine nut or parmigiano basil pesto
- 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
- Mixed Tagliere** ..... £12.80  
Pecorino sardo (Sardinian sheeps cheese), mild goats cheese,  
nduja bruschetta, fennel salami and Parma ham
- Burrata e Crudo** ..... £8.50  
Parma ham, fresh creamy burrata cheese ball on a bed of mixed leaf salad,  
black pepper and truffle oil
- Burrata e Pancetta** ..... £8.00  
Fresh creamy burrata cheese ball served with crispy pancetta on a  
sourdough bruschetta topped with a fig balsamic glaze
- Patatine Fritte** ..... £3.75  
Freshly cooked fries, coated with a layer golden crispiness that  
lends itself to a light fluffy interior
- Dips** ..... £2.00  
Chilean pesto, Alicia's extra hot chili sauce / mayo, blue cheese

## WOOD FIRED TERRACOTTA BAKES

All bakes served with Alicia's toasted sourdough

- Melanzane alla Parmigiana (PBO)** ..... £6.00/£9.50  
Alicia's take on the classic aubergine, tomato,  
mozzarella and parmigiano bake
- Uova Al Sugo e Chorizo** ..... £7.00/£10.50  
Alicia's take on the classic Italian egg, tomato sauce,  
chorizo and parmigiano bake
- Patate, Gorgonzola e Chorizo** ..... £7.00/£10.50  
Thinly sliced potato, chorizo and gorgonzola

## DOLCI

- Nutellina** ..... £10.00  
Nutella and mascarpone on sourdough base
- Lemon** ..... £10.00  
Lemon curd, crème fresh and basil on sourdough base
- Tiramisu** ..... £4.30  
Italian coffee, sponge and creamy mascarpone
- 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
- Fresh Cannoli** ..... £3.30  
Freshly made pistachio or candied orange cannolo
- Sicilian Cannoli** ..... £4.30  
Large ricotta cannolo, imported from Italy.  
Please ask a member of staff for availability
- Gelato** ..... £3.70  
Pistachio, vanilla, chocolate, strawberry, lemon sorbet,  
stracciatella and amarena

## HOT DRINKS

- Coffee** ..... £2.50  
Americano, Cappuccino, Flat White, Latte
- Espresso** ..... £1.90
- Hot Chocolate** ..... £2.50
- Tea** ..... £2.00  
Ask about our selection of Tea

ASK ABOUT OUR  
BOTTOMLESS BRUNCH