

## Starters + Sides

Olives (PB) Small bowl of mixed olives	£4
Garlic Bread (PB)* Plant based garlic butter on a sourdough base	£5
Arancini* Sicilian rice balls coated in a light crispy breadcrumb and stuffed with meat based ragù, spicy 'nduja sausage or tomato and mozzarella	£6.5
Melanzane alla Parmigiana (PBO) Our take on the classic Italian aubergine bake, served with Alicia's toasted sourdough	£7
Caprese Salad Mozzarella di bufala, cherry tomatoes, oregano, pesto alla Genovese	£7
Burrata e Crudo Fresh creamy centred cheese ball, in a flower of Parma ham served with mixed leaf salad, black pepper and truffle oil	£8.5
Patatine Fritte (PB)* Freshly cooked fries, coated with a layer of golden crispiness that lends itself to a light fluffy interior	£4.5
Tagliere di Salumi Pecorino Sardo (Sardinian sheep's cheese), mild goat's cheese, Parma ham, Tuscan salami and 'nduja bruschetta	£14

**Dips** £2.50 each or 3 for £6

Garlic butter	
Alicia's chilli sauce	Mayonnaise
Alicia's chilli mayonnaise	Garlic mayonnaise

*\*Try With A Dip!*

### Vegetarian or Vegan?

Look out for Plant Based Option available (PBO) / Plant Based (PB) or request upon ordering

### 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 or scan the QR code for our Allergy Chart



## Pizza

Margherita (PBO) Pomodoro, mozzarella, Parmigiano Reggiano, basilico	£10.50/£11
Noci Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, walnuts, caramelised onions	£13
Portobello Pomodoro, mozzarella, Parmigiano Reggiano, cotto ham, portobello mushrooms	£13
Finocchietto (spicy on request) Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, Tuscan salami	£13
Vegetariana (PBO) Pomodoro, mozzarella, roasted aubergines, caramelised onions, portobello mushrooms	£13/£13.5
Alicia's Napoletana Touch of pomodoro, mozzarella, Parmigiano Reggiano, anchovies, capers, black olives, salsa verde sauce	£13
Spicy Meat Pomodoro, mozzarella, Parmigiano Reggiano, spicy Calabrian salami, 'nduja sausage, chorizo picante	£14
La Pecora Sarda Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, Pecorino Sardo, smoked pancetta, caramelised onions	£14
Tartufina Double pomodoro, Parmigiano Reggiano, portobello mushrooms, Tuscan salami, sundried tomatoes, truffle oil, mozzarella di bufala is then added after the pizza has been cooked	£15

### Extra Toppings Make your own using our delicious choice of toppings

Capers, black olives, caramelised onions, salsa verde, pesto	£2
Extra sugo di pomodoro, Tuscan salami, spicy Calabrian salami, chorizo, cotto (Italian roast ham), smoked pancetta, portobello mushrooms, anchovies, mozzarella (fior di latte), walnuts, 'nduja (hot chilli sausage paste), semi-dried tomatoes, roasted aubergines	£2.5
Mozzarella di bufala, Parma ham, Pecorino Sardo (Italian hard cheese), goat's cheese, gorgonzola picante, Parmigiano Reggiano, plant based mozzarella	£3.5

## Bambini

Margherita Piccola (PBO) Pomodoro, mozzarella, Parmigiano Reggiano and one topping	£7.5
*On Saturdays from 1pm-5pm, kids 12 and under qualify for a free Bambini pizza and gelato with every full paying adult purchasing a large pizza (not available with any other offer)	

*Kids Eat Free!\**

**alicia's**  
micro bakehouse.

## Dolci

Affogato 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, served with a shot of Kimbo Caffé	£6.5
Tartufo al Cioccolato Bianco Truffle shaped hazelnut and coffee ice cream rolled in crushed meringue served with a shot of Kimbo Caffé	
Torta Pere e Cioccolato A delicious cake made from chocolate and pears served with a scoop of gelato of choice	£6.5
Torta Della Nonna 'Grandma's Cake' a classic Tuscan dessert made from rich pastry, custard and toasted nuts, served with a scoop of gelato of choice	£6.5
Tiramisù Italian coffee, savoiardi soaked in Kimbo Caffé, layered with mascarpone cream	£6.5
Sicilian Cannoli Large ricotta cannolo, imported from Italy please ask a member of staff for availability	£6.5
Gelato Pistachio, vanilla, chocolate or strawberry gelato or lemon sorbet	£4.5

## Kimbo Caffé + Tea

Cappuccino	£3.5	Espresso	£2
Americano	£3.5	Hot Chocolate	£3.5
Latte	£3.5	Tea	£2.5
Flat White	£3.5	Herbal Tea	£3.5

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## Aperitivo

Alicia's Pichuncho Spritz Chilean pisco, Luxardo bitter bianco, mint, prosecco, soda	£8.9
Aperol Spritz Aperol, prosecco, soda	£8.9
Campari Spritz Campari, prosecco, soda	£8.9
Hugo Spritz Gin, elderflower cordial, prosecco, mint	£8.9
Limoncello Spritz Limoncello, prosecco, soda, mint	£8.9

## Cocktails

£9.90

Pisco Sour (egg free) Chilean pisco, lemon	£9.9
Alicia's Sour (egg free) Campari, gin, elderflower, lime	£9.9
Amaretto Sour (egg free) Disaronno, lemon	£9.9
Italian Margarita Tequila, Disaronno, lime, blood orange	£9.9
Espresso Martini Espresso, vodka, Kahlua	£9.9
Classic Mojito Carta Blanca, mint, lime, soda	£9.9
Spiced Apple Mojito Spiced rum, apple juice, mint, lime, soda	£9.9

## Malfy Sicilian Gin

Originale Light Indian tonic water, juniper berries, fresh coriander	Sgl/Dbf £7.9/£11
Limone Indian tonic, juniper berries, lemon	£7.9/£11
Rosa Mediterranean tonic, pink grapefruit	£7.9/£11
Arancia Mediterranean tonic, blood orange	£7.9/£11

## Spirits & Liquor

Amaro Cynar	£4.6	Sambuca	£3.9
Amaro Montenegro	£4.6	Grappa Invecchiata	£4.5
Amaro Averna	£4.6	Classic Spirits (Vodka, Rum, Gin)	£4
Limoncello	£3.9		

## Bianco & Sparkling

Gavi di Gavi Dry, light, crisp, elegant and fresh, with notes of lemon, lime, green apple, flowers, grapefruit, herbs and peach, a nutty almond finish	125ml/175ml/Btl £5.4/£6.9/£28
Vermentino Sardo Light bodied, dry, crisp, elegant and fresh, with notes of green apple, grapefruit, lime and soft, salty minerality	£5.4/£6.9/£28
Prosecco Brilliant pale yellow colour with citrus fruit and flowery hints, fresh and distinctive	20cl/Btl £8/£29

## Rosso

Cannonau Sardo Dry, smooth and well structured Sardinian red, light aromas of cherry, chocolate, violets, and spice with a floral, midweight juicy palate filled with cherries, strawberries and pepper	125ml/175ml/Btl £5.4/£6.9/£28
Valpolicella Ripasso Rich, full bodied, dry red, notes of dried fruit, low acidity	£5.4/£6.9/£28

## Beer & Cider

Guest Beer	£3.4/£5.9
Menabrea Beer Italian birra from the foothills of the Alps, complex, malty and hoppy with citrus undertones	£3.4/£5.9
Ichnusa Bottle Authentic Sardinian lager	£4
Henry Weston Cider Bottle	£5.5
Peroni Zero Bottle Crisp, non-alcoholic Italian lager	£4

## Soft Drinks

Coke / Diet Coke	£3
Sparkling San Pellegrino / Crodo Water, Lemon, Orange or Blood Orange	£3
J20 Still Fruit Juice	£3.3
Authentic Peach Juice	£3.3
100% Pure Pressed Orange Juice	£3.3

## Kimbo Caffé + Tea

Cappuccino	£3.5	Espresso	£2
Americano	£3.5	Hot Chocolate	£3.5
Latte	£3.5	Tea	£2.5
Flat White	£3.5	Herbal Tea	£3.5

## Bottomless Brunch

£35<sup>pp</sup>

Get some friends together and treat yourselves to our Saturday Bottomless Prosecco Brunch which includes a starter and a main or a main and a dessert with bottomless prosecco, book early to avoid disappointment!