

alicia's

micro bakehouse.



Aperitivo

Alicia's Pichuncho Spritz

Chilean pisco, Luxardo bitter bianco, mint, prosecco, soda 9.30

Aperol Spritz

Aperol, prosecco, soda 9.30

Campari Spritz

Campari, prosecco, soda 9.30

Hugo Spritz

Gin, St Germain elderflower liqueur, prosecco, mint 9.30

Limoncello Spritz

Limoncello, prosecco, soda, mint 9.30

Cocktails

Pisco Sour (egg free)

Chilean pisco, lemon 9.90

Alicia's Sour (egg free)

Campari, gin, elderflower, lime 9.90

Amaretto Sour (egg free)

Disaronno, lemon 9.90

Italian Margarita

Tequila, Disaronno, lime, blood orange 9.90

Espresso Martini

Espresso, vodka, Kahlua 9.90

Classic Mojito

Carta Blanca, mint, lime, soda 9.90

Spiced Apple Mojito

Spiced rum, apple juice, mint, lime, soda 9.90

Malfy Sicilian Gin

Originale

Light Indian tonic water, juniper berries, fresh coriander 7.90/11.30

Limone

Indian tonic, juniper berries, lemon 7.90/11.30

Rosa

Mediterranean tonic, pink grapefruit 7.90/11.30

Arancia

Mediterranean tonic, blood orange 7.90/11.30

Spirits & Liqueur

Amaro Cynar 4.60

Amaro Montenegro 4.60

Amaro Averna 4.60

Limoncello 3.90/6.00

Sambuca 3.90/6.50

Grappa Invecchiata 4.50/6.50

Classic Spirits 4.00/6.50

(Vodka, Rum, Gin)

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 5.60/7.60/32.00

Vermentino Sardo

Light bodied, dry, crisp, elegant and fresh, with notes of green apple, grapefruit, lime and soft, salty minerality 5.60/7.60/32.00

Prosecco

Brilliant pale yellow colour with citrus fruit and flowery hints, fresh and distinctive 8.50/30.00

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 5.60/7.60/32.00

Valpolicella Ripasso

Rich, full bodied, dry red, notes of dried fruit, low acidity 5.60/7.60/32.00

Beer & Cider

Guest Beer 3.60/6.30

Menabrea Beer 3.60/6.30

Italian birra from the foothills of the Alps, complex, malty and hoppy with citrus undertones

Ichnusa Bottle 4.30

Authentic Sardinian lager

Henry Weston Cider Bottle 5.90

Menabrea Zero Bottle 4.30

Crisp, non-alcoholic Italian lager

Soft Drinks

Coke / Diet Coke 3.20

Sparkling San Pellegrino / Crodo 3.20

Water, Lemon, Orange or Blood Orange

Hip Pop Kombucha 4.30

Various Flavours

J20 Still Fruit Juice 3.50

Authentic Peach Juice 4.00

100% Pure Pressed Orange Juice 3.50

Kimbo Caffé + Tea

Cappuccino 3.80

Americano 3.80

Latte 3.80

Flat White 3.80

Cortado 3.80

Matcha Latte 4.50

Espresso 2.20

Hot Chocolate 3.80

Tea 3.00

Herbal Tea 3.50

Bottomless Brunch/Dinner

Get some friends together and treat yourselves to our Saturday Bottomless Brunch 38.00 or Bottomless Dinner 45.00 which includes a starter and a main or a main and a dessert with bottomless prosecco, book early to avoid disappointment!

from
£38^{pp}

alicia's

micro bakehouse.

CHECK OUR
SPECIALS
BOARD!

Starters, Sharers + Sides

Olives (PB)
Small bowl of mixed olives 4.00

Garlic Bread (PB) **try with a dip!*
Plant based garlic butter on a sourdough base 5.00
Add mozzarella +2.50

Arancini **try with a dip!*
Sicilian rice balls coated in a light crispy breadcrumb and stuffed with meat based ragù, spicy "nduja sausage or tomato and mozzarella 8.00

Melanzane alla Parmigiana (PBO)
Our take on the classic Italian aubergine bake, served with Alicia's toasted sourdough 8.00

Caprese Salad
Mozzarella di bufala, cherry tomatoes, oregano, and pesto alla Genovese 9.00

Burrata e Crudo *share me!*
Fresh creamy centred cheese ball, in a flower of Parma ham on a bed of rocket, black pepper and truffle oil 13.50

Patatine Fritte (PB) **try with a dip!*
Freshly cooked fries, coated with a layer of golden crispiness that lends itself to a light fluffy interior 5.00

Tagliere di Salumi *share me!*
Pecorino Sardo (Sardinian sheep's cheese), mild goat's cheese, Parma ham, Tuscan salami and "nduja bruschetta 15.00

Polpette Ripiene *share me!*
Prime beef mince meatball fritters filled with mozzarella Parmigiano Reggiano and gorgonzola picante or cotto ham 9.00
Warm it up add Alicia's spicy tomato sauce +3.00

Frittatine di Pasta
Fresh pasta fritters, ask about our fritter of the day 8.00

Dips + Sauces 2.50 each or 3 for 6.00

Mayonnaise	Alicia's Chilli Sauce
Garlic Mayonnaise	Alicia's Chilli Mayonnaise
Garlic Butter	

Pizza

Margherita (PBO)
Pomodoro, mozzarella, Parmigiano Reggiano, basilico 11.90/12.50

Noci
Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, walnuts and caramelised onions 13.90

Portobello
Pomodoro, mozzarella, Parmigiano Reggiano, cotto ham, portobello mushrooms 13.90

Finocchietto (spicy on request)
Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, Tuscan salami 13.90

Vegetariana (PBO)
Pomodoro, mozzarella, roasted aubergines, caramelised onions, portobello mushrooms 13.90

Alicia's Napoletana
Touch of pomodoro, mozzarella, Parmigiano Reggiano, anchovies, capers, black olives and salsa verde sauce 13.90

Spicy Meat
Pomodoro, mozzarella, Parmigiano Reggiano, spicy Calabrian salami, "nduja sausage and chorizo picante 15.30

Quattro Formaggi
Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, Pecorino Sardo 14.30

La Pecora Sarda
Pomodoro, mozzarella, Parmigiano Reggiano, gorgonzola picante, Pecorino Sardo, smoked pancetta, caramelised onions 14.80

Tartufina
Double pomodoro, Parmigiano Reggiano, portobello mushrooms, Tuscan salami, sundried tomatoes, truffle oil, mozzarella di bufala is then added to serve 16.00

Purple Haze
Dedicated to Jimi Hendrix, 100% sourdough beetroot base, touch of pomodoro, Parmigiano Reggiano, mozzarella fior di latte, gorgonzola picante, Pecorino Sardo, pancetta affumicata extra crispy, fresh stracciatella and a sprinkle of pistachio 20.00

Breseola Love
100% sourdough base, very light passing of pomodoro san marzano, EVVO, Parmigiano Reggiano, rocket, mozzarella di bufala, breseola, pesto alla genovese, limone grattugiato, drizzle of black truffle oil and scaglie di Parmigiano Reggiano 18.00

Crudo
100% sourdough base, very light passing of pomodoro san marzano, EVVO, Parmigiano Reggiano, rocket, mozzarella fior di latte, Parma ham, burrata, pesto alla genovese, caramelised onion and fig puree, scaglie di Parmigiano Reggiano 18.00

Bambini

Margherita Piccola (PBO)
Pomodoro, mozzarella, Parmigiano Reggiano and one extra topping 8.50

*All day, everyday, kids 12 and under qualify for a free Bambini pizza plus one topping and gelato with every full paying adult purchasing a large pizza (not available with any other offer)

be the
pizzaiolo!
add your own
toppings

kids eat
free!*

Extra Toppings

Capers, black olives, caramelised onions, salsa verde, pesto 2.00
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 2.50
Mozzarella di bufala, Parma ham, breseola (Italian cured beef), coppa (tender cured pork), fennel sausage, Pecorino Sardo (Italian hard cheese), goat's cheese, gorgonzola picante, Parmigiano Reggiano, plant based mozzarella 3.50

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 7.30

Tartufo al Cioccolato Bianco
Truffle shaped hazelnut and coffee ice cream rolled in crushed meringue served with a shot of Kimbo Caffé 7.30

Torta Pere e Cioccolato
A delicious cake made from chocolate and pears served with a scoop of gelato of choice 7.30

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 7.30

Tiramisù
Italian coffee, savoiardi soaked in Kimbo Caffé, layered with mascarpone cream 7.30

Sicilian Cannoli
Large ricotta cannolo, imported from Italy please ask a member of staff for availability 7.30

Gelato
Pistachio, vanilla, chocolate or strawberry gelato or lemon sorbet 5.00 Liven up your sorbet with a shot of Vodka or Limoncello!

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

