

1. CHOOSE YOUR DOUGH

Life is **too short** for only one dough!

VEGETABLE CHARCOAL

Evocative flavour, dramatic look, digestive gas-absorbing capacities

WHOLEMEAL

Rich in fibres, strong fragrance, earthy taste

WITHOUT GLUTEN*

Gluten-free flour but there can be contamination in the baking process

TRADITIONAL

Traditional dough, unconventionally light

2. CHOOSE YOUR PIZZA

MARINARA vegan

Tomato, garlic, oregano, EVO oil

MARGHERITA vegetarian

Tomato, mozzarella, basil, EVO oil

VEGAN MARGHERITA vegan

Tomato, vegan mozzarella, basil, EVO oil

RED VEGANA vegan

Tomato, garlic, oregano, roasted peppers, red onions, olives

MARGHERITA + BUFFALO MOZZARELLA vegetarian

Tomato, basil, fiordilatte mozzarella, buffalo mozzarella messa a crudo

CHILL(I) OUT spicy

Tomato, mozzarella, spianata spicy salami, fresh chillies

NDUJA spicy

Tomato, mozzarella, nduja (spicy pork sausage)

VEGETARIANA ARRABBIATA spicy mushrooms

Mozzarella, chestnut mushrooms, olives, red onions, chilli oil

ANDREA PIRO truffle bianca

Mozzarella, gorgonzola, apple, truffle oil and olive pathe

PAPERON DE PEPE(PPERONI) spicy

Tomato, mozzarella, spianata spicy salami, roasted peppers

ORTOLANA vegetarian

Tomato, mozzarella, courgettes, roasted peppers, olives

PARMIGIANA vegetarian

Tomato, mozzarella, roasted aubergines, Parmigiano

SPECK-TACULAR bianca

Mozzarella, gorgonzola, Speck (smoked ham)

CENTURIONE

Tomato, mozzarella, Parma ham, rocket, Parmigiano

CALZONE PROSCIUTTO COTTO + CARCIOFI folded pizza

Tomato, mozzarella, prosciutto cotto (cured ham), artichokes

PROSCIUTTO + FUNGHI

Tomato, mozzarella, prosciutto cotto (cured ham), chestnut mushrooms

VEGAN ORTOLANA vegan

Tomato, vegan mozzarella, courgettes, roasted peppers, olives

BURRATA + MUSHROOMS vegetarian

Tomato, mozzarella, fresh burrata, chestnut mushrooms

BURRATA + PARMA HAM

Tomato, mozzarella, fresh burrata, Parma ham

SPICY BURRATA spicy

Tomato, mozzarella, fresh burrata, spianata spicy salami

ARIANNA SBAGLIATA truffle

Mozzarella, gorgonzola, fresh sausage, honey, truffle oil

CRUST DIPPERS

Piccantissimo: homemade fresh chilli based dip

Aglioso: homemade garlic based dip

Formaggioso: homemade gorgonzola blue cheese dip

TOPPINGS

Red onions, tomato sauce, honey, apples, fresh chillies

Olives, chestnut mushrooms, roasted peppers, roasted aubergines, roasted courgettes, fiordilatte mozzarella, vegan mozzarella

Buffalo mozzarella, prosciutto cotto (cured ham), Parma ham, Nduja (spicy pork sausage), Parmigiano, spianata (spicy salami), Speck (smoked ham), artichokes, fresh sausage, truffle oil

Burrata (fresh creamy cheese)

*Swap to vegan mozzarella on any pizza
(Instead of fiordilatte mozzarella)*



@zialuciapizza

WE ARE A **CARD ONLY** RESTAURANT

For any allergen request, please ask our staff



@zialuciapizza



BERTO
PASTA • ROLL WITH IT



@bertopasta

155-157 Holloway Rd - N7 8LX
020 7700 3708

PASTA

1. CHOOSE YOUR DOUGH



EGG

Spaghetti



Gnocchi

Potatoes



VEGAN

Pici



MADE WITHOUT GLUTEN*

Tagliatelle

* The flour is without gluten, however there might be contamination in the cooking process.

FOR ANY ALLERGEN REQUEST PLEASE ASK OUR STAFF

SAUCES

2. CHOOSE YOUR SUGO

Alla Norma **vegan**

Tomato sauce, fried aubergines, fresh basil

Amatriciana

Guanciale, tomato sauce, pecorino cheese

Ai funghi **vegetarian**

Sautéed chestnut mushrooms

Homemade pesto & confit tomatoes **vegetarian**

Cacio & pepe

Pecorino cheese, black pepper

Nduja & burrata **spicy**

Spicy nduja pork sausage, burrata fresh cheese

Carbonara

Guanciale, eggs, pecorino cheese

Beef ragù alla Bolognese

10 hour slow cooked

Che+e+e+eses

Quattro formaggi

THIS WEEK'S SPECIAL

Please ask our staff

ALL PASTA IS FRESHLY
MADE BY US, ONSITE
EVERYDAY



@zialuciapizza



PASTA • ROLL WITH IT



@bertopasta

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PASSATEMPO

Snacks

Sourdough Altamura bread (2 slices)

Nocellara olives

Handmade chips

Rocket & radicchio di Treviso salad

Focaccia Choose your dough

*Wholemeal, vegetable charcoal and without gluten**

Bruschetta with datterini tomatoes & basil

Bruschetta with nduja

Spicy pork sausage

GENERI ALIMENTARI

Appetisers

Caseificio (fresh cheeses)

Burrata with extra virgin olive oil & black pepper

Rocket-ing Caprese

Buffalo mozzarella, datterini tomatoes, rocket

Burrata with spianata spicy salami

Burrata & roasted aubergines

Burrata & Parma ham

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Fritti (fried delicacies)

Cacio & pepe stuffed homemade fried raviolini

Aubergines polpettine

Gorgonzola blue cheese dip

Nduja spicy croquettes

Gorgonzola blue cheese dip

Fiori di zucca

Stuffed with anchovies & mozzarella

Sfiziosita' (Chef's delicacies)

Funghi chestnut trifolati

Sautéed chestnut mushrooms

Polpette al sugo

Homemade beef meatballs with tomato sauce

Aubergine Parmigiana

Aubergines, tomato sauce, parmigiano, mozzarella, basil

L'orto (vegetables)

Sauteed radicchio di Treviso

Caponata

Aubergines, olives, celery, tomatoes, onions

Holloway salad

Artichokes, rocket, datterini tomatoes, olives, red onion, scaglie di Parmigiano

Add lemon & balsamic dressing

Summer salad

Caramelized nuts, apples, fennel, rocket, datterini tomatoes, croutons

Add lemon & balsamic dressing

OUR OWN BEER:

A RECOLLECTION OF A DAY
SPENT AT THE SEASIDE

NATIONWIDE DELIVERY
ASK OUR STAFF THE DISCOUNT FOR
ONLINE ORDERING



BUY IT ONLINE ON
BIRRACABRIOLE.COM



@ziaLuciaPizza

WE ARE A CARD ONLY RESTAURANT



Zia Lucia
GENUINE PIZZA

SOFT DRINKS

Still Water (*Acqua Panna* ½ L)
Sparkling Water (*San Pellegrino* ½ L)
Coke and Coke Zero (33cl)
Lemon & Mint, Blood Orange
San Pellegrino 33cl
Juices (*apple, peach*)

WHITE WINES

175ml | Bottle

Pinot Grigio (*dry, refreshing*)
Manzoni (*fragrant, soft*)
Sauvignon (*crisp, dry*)

RED WINES

175ml | Bottle

Merlot (*fruity, medium bodied*)
Cabernet Franc (*earthy, crisp*)
Franconia (*soft, medium bodied*)
Pinot Nero (*fruity, lively*)
Malbec (*dry, full bodied*)
Aronne (*plummy, full bodied*)

PROSECCO

175ml | Bottle

Extra Dry Millesimato DOC
(*extra dry, sparkling*)

CRAFT BEERS

33cl

Birra Cabriolè **our own beer**
(4.6%, *unfiltered lager created by us*)
Source Pale Ale (4.1%, *Laine Brewery*)
Ripper Session IPA (4.9%, *Laine Brewery*)
Gluten Free IPA (4.5%, *Bellfield Brewery*)

COCKTAILS

Gin & Tonic
Hugo
(*Prosecco DOC, elderflower cordial, soda, fresh mint*)
Aperol Spritz
(*Aperol, Prosecco DOC*)
Campari Spritz
(*Campari, Prosecco DOC*)
Negroni
(*Gin, Campari, Martini Rosso*)
Negroni Sbagliato
(*Prosecco DOC, Campari, Martini Rosso*)

Dolci della casa

(homemade desserts)

Tiramisú

Pannacotta alla vaniglia

Sufflé al cioccolato

Add scoop of ice-cream

Gelato

(ice-cream)

Per Scoop

3 Scoops

Chocolate, pistachio, vanilla, lemon sorbet (vegan)

Affogato

Scoop of ice-cream with espresso

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Digestivi

(liquors)

Limoncello

Amaro Montenegro

Mirto

Grappa

Caffetteria

(hot drinks)

Espresso *single/double*

Macchiato *single/double*

Cappuccino

Latte

Americano

Hot Chocolate

Tea

Caffe' Corretto *(espresso with Grappa)*

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