

WE PREPARE OUR DOUGH ON SITE DAILY WITH JUST 5 INGREDIENTS: FLOUR, WATER, SALT, YEAST, AND EXTRA VIRGIN OLIVE OIL.

We double ferment it for a minimum of 24 hours, which makes it soft and light. We cook our New York style dough at about 350 degrees so we achieve the perfect balance with a crisp exterior and a chewy crust. That's what makes it kick-ass.



Kick-Ass Margherita

Slice £3.50 Metre £25.00



N'duja, Caramelised Pineapple, Pitsford Hot Honey

Slice £4.00 Metre £27.50



Mushroom, Garlic, Red Onion, Truffle Oil (bianca base)

Slice £3.75 Metre £26.00



Roasted Aubergine, Garlic, Parmesan Style Cheese

Slice £3.75 Metre £26.50



Double Pepperoni

Slice £3.75 Metre £27.00



Fennel Sausage, Red Onion, Peppers, Chilli Flakes

Slice £4.00 Metre £27.50



N'duja, Pepperoni, Jalapenos

Slice £4.00 Metre £30.00



DOUGH BITES £3.00 Kick-Ass Dough Balls Smothered With Lashings Of Garlic Butter

DIPPING SAUCES £1.00 Choose from: Garlic Butter, Blue Cheese, Hot Honey, Fresh Pesto, Frank's Buffalo Wing Sauce



*All Pizzas are served on a San Marzano tomato base with Fior di latte mozzarella unless stated otherwise No pizzas were harmed in the designing of this menu!