

NO 2
KNEAD
 PIZZERIA
 — BAR —
 BY RICCI

BEFORE PIZZA

OLIVES (V)	3.5
Finest Italian and Spanish olives, marinated in-house	
SALUMI BOARD (GF)	8.5
Hand-picked cured, sliced meats from Italy	
FORMAGGI BOARD (GF)	8.5
Premium Italian cheeses, hand-picked and ranging from soft, through to aged and blue	
ARANCINI AL RAGU	6.5
Pork, beef and pea ragu risotto balls with smoked provola cheese. Arrabiata sauce.	
FOCACCIA	
Homemade Naples style bread, choose from:	
SAN MARZANO TOMATO, GARLIC, EVOO (V)	4.5
FIOR DI LATTE MOZZARELLA, GARLIC (V)	5.5
SAN MARZANO TOMATO, GARLIC, ANCHOVY, EVOO	6

INSALATA

Enjoy one of our salads as a starter or sharing side dish

PULLED CHICKEN CAESAR	8
Romaine lettuce - anchovy - bacon - croutons - creamy parmesan dressing - boiled egg	
CAPRESE (V) (GF)	8
Seasonal tomatoes - buffalo mozzarella - fresh basil - EVOO - balsamic	

PANUOZZO

The Italian pizza sandwich. Choose from -

SALSICCIA	13
Italian sausage, smoked provola cheese and friarielli	
PARMA HAM	12
With rocket, buffalo mozzarella, sun blush tomatoes and balsamic	
SEASONAL VEGETARIAN FILLING (V)	11
Please ask for today's option	

TRONCHETTO

Folded pizza dough stuffed with fior di latte mozzarella, emmental, parma ham, rocket, red and yellow piennolo tomatoes from Vesuvio, parmigiano reggiano flakes and EVOO

PIZZA

Our pizza is made the traditional Italian way in our Italian brick oven, and cooks for just 90 seconds. Our pizzaiolo makes sure the dough is rested for a minimum of 72 hours, making the pizza easy to digest and deliciously fragrant. We use only the finest Fior di Latte mozzarella and San Marzano DOP crushed tomatoes, resulting in a true Neapolitan style pizza with a lovely thin base and puffy crust. Any of our pizzas can be made with our gluten free bases, made in-house using the finest Caputo gluten free, all-natural flour (£2 supplement). Non dairy/vegan cheese is also available (£1 supplement) Our 'White Base' pizzas are simply made without tomato sauce, and any of our pizzas can be requested in this style.

MARINARA (V)	8.5
Tomato - garlic - basil - oregano - cherry tomatoes	
MARGHERITA (V)	10.5
Tomato - fior di latte - parmigiano reggiano - basil - EVOO	
DIAVOLA	13
Tomato - fior di latte - salsiccia stagionata Napoli picante - parmigiano reggiano - basil - EVOO	
SALSICCIA E FRIARIELLI	13
White base - fior di latte - traditional Neapolitan fresh sausage - friarielli	
PARMIGIANA (V)	14
Aubergine cream base - fior di latte - fried aubergines - sun blush tomatoes - parmigiano reggiano cream - basil - EVOO	
NERANO (V)	16
White base - smoked provola - yellow piennolo tomato from Vesuvio - zucchini - parmigiano reggiano - basil - zucchini blossom	
DELIZIOSA	14
Buffalo ricotta cream base - fior di latte - basil - parmigiano reggiano cream - prosciutto cotto ham - fries	
RAGU	13
Traditional Neapolitan meat ragu - fior di latte - meatballs - thyme	
CETARA	14
Tomato - stracciatella di bufala - red piennolo tomatoes from Vesuvio - anchovies - basil - anchovy dripping	
PARMA	15
Tomato - Buffalo mozzarella - rocket - cherry tomatoes - parma ham - parmigiano reggiano flakes - EVOO	
NAPOLETANA	12
Tomato - fior di latte - capers - garlic - kalamata olives - anchovies	
SFIZIOSA	14
White base - traditional Neapolitan salsiccia - aubergine - gorgonzola - basil - red piennolo tomato from Vesuvio - parmigiano reggiano - EVOO	
KNEAD VEGETARIANA (V)	12
Tomato - fior di latte - chargrilled artichoke - Neapolitan friarielli - aubergine - red peppers - zucchini - basil - EVOO	
CAPRICCIOSA	14
Tomato - fior di latte - prosciutto cotto ham - kalamata olives - artichokes - wild mushrooms - parmigiano reggiano - basil	
DE NIRO	16
Tomato - fior di latte - taleggio - 36 month aged parmigiano reggiano - sliced culatello parma ham DOP - Calabrian salami - prosciutto cotto	
PRIMAVERA (V)	12
White base - fior di latte - red and yellow piennolo tomatoes from Vesuvio - basil - EVOO	

BAMBINOS

UNDER 12'S PIZZA DEAL 8
 Choose one 8" pizza, a drink and a gelato

PIZZA

- Tomato - mozzarella (V)
- Tomato - mozzarella - ham - mushroom
- Tomato mozzarella - Vienna sausage - fries
- Tomato - mozzarella - salsiccia secca pepperoni

DRINK

Fresh orange, apple or pineapple juice, or fruit shoot

GELATO

Vanilla ice cream with a dollop of Nutella (V) (GF)

CRUST DIPS

Our homemade dips are perfect for those delicious left-over crusts.

NDUJA CALABRESE	1.5
ALIOLI (V)	1
BLUE CHEESE (V)	1.5
VEGAN PESTO (VE)	1
PESTO GENOVESE (V)	1

AFTER PIZZA

CHOCOLATE FONDANT (V) (GF)	6
Mascarpone ice cream, raspberry dust and chocolate popping candy	
ITALIAN CROISSANT SANDWICH (V)	6
Filled with strawberry and cream ice cream, fresh strawberries	
TIRAMISU (V)	4.5
Italian sponge fingers soaked in Musetti coffee and layered with our boozy mascarpone cream	
BAKED VANILLA CHEESECAKE (V)	5.5
Amalfi lemon curd and vanilla ice cream	
AFFOGATO (V) (GF)	5
Vanilla gelato with Musetti espresso. Add Frangelico, Disaronno or Pedro Ximenez (£2)	
GELATO & SORBETTO (V) (GF)	5
Choose 3 flavours from today's selection	

GOT A FOOD ALLERGY OR INTOLERANCE?

Speak to one of our team to see how we can make a pizza work for you.

As with all allergens, we are unable to guarantee their total absence in our environment.

(V) Vegetarian (VE) Vegan (GF) Gluten Free



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