

NO2
KNEAD
 PIZZERIA
 — BAR —
 BY RICCI

CICCHETTI

Our cicchetti are small taster plates of some great Italian classics. One or two are perfect as a starter or side order, or order three or four as a main course.

OLIVES (V) (GF)	5
Mixed Italian and Spanish olives, marinated in house	
FOCACCIA (V)	5
Fresh focaccia bread studded with black olives and onion. Alioli, extra virgin olive oil and balsamic.	
SALUMI (GF)	8
Hand picked, cured sliced meats from Italy.	
FORMAGGI (GF)	8
Premium Italian cheese ranging from soft, through to aged and blue.	
HALLOUMI FRIES (V)	8
Scotch bonnet chilli jam	
HOUSE MEATBALLS (GF)	9
San Marzano tomato sauce, Pecorino Romano.	
LASAGNA CACIO E PEPE (V)	10
Fresh pasta sheets layered with a pecorino romano white sauce, parmesan and black pepper	
AUBERGINE PARMIGIANA (V)	10
Sicilian aubergines layered with buffalo mozzarella, parmesan, San Marzano tomato sauce	
ARANCINI	7
Nduja and buffalo mozzarella risotto balls	
KOFFMAN FRIES	5
Truffle and parmesan	
ROCKET & PARMESAN SALAD	7
Extra virgin olive oil and balsamic	

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

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 (VE)	8.5
Tomato - garlic - basil - oregano - cherry tomatoes	
MARGHERITA (V)	10.5
Tomato - fior di latte - parmigiana reggiano - basil - EVOO	
HOT VEGAN (VE)	13
Tomato base - vegan mozzarella - vegan nduja - fresh rocket	
APHRODITE (V)	15
Tomato base - fior di latte - halloumi - roasted potato - balsamic onions baby plum tomatoes - topped with minted pesto	
NAPOLETANA	12
Tomato - fior di latte - capers - garlic - black Taggiasca olives - anchovies	
DIAVOLA	13
Tomato - fior di latte - salsiccia stagionata Napoli picante - fresh chilli parmigiano reggiano - basil - EVOO	
PARMA	15
Tomato - fresh Burrata Pugliese - parma ham - rocket parmigiano reggiano flakes - EVOO	
CAPRICCIOSA	14
Tomato - fior di latte - prosciutto cotto ham - black Taggiasca olives artichokes - wild mushrooms - parmigiana reggiano - basil	
DE NIRO	16
Tomato - fior di latte - taleggio - 36month aged parmigiano reggiano sliced coppa di parma ham DOP - Calabrian salami - prosciutto cotto ham	
PIZZA PORCHETTA	16
Yellow tomato base - fior di latte - ripped burrata - fresh basil - black pepper belly pork - crackling	
CALABRESE	15
Tomato - fior di latte - Italian sausage - nduja pepperoni stagianata - chilli infused honey	
POLPETTE	14
Tomato - fior di latte - Ricci's house meatballs - ricotta salata cheese	
SHRIMP & VODKA PIE	17
Vodka sauce base - fior di latte - scampi - garlic pangrattato	

BAMBINOS

UNDER 12'S PIZZA DEAL 9.5

Choose one 8" pizza, a drink and a gelato

PIZZA - Margherita with two toppings. Choose from: Italian ham - mushroom - pepperoni - olives

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 ALIOLI (GF)	1.5
GARLIC ALIOLI (V) (GF)	1.5
HOMEMADE CHILLI JAM (VE) (GF)	1.5
TRUFFLE MAYO (V)	1.5
SMOKY BBQ (VE) (GF)	1.5
LEEDS BLUE PECORINO CRÈME FRAICHE (V) (GF)	1.5
ARRABBIATA SAUCE (VE) (GF)	1.5

AFTER PIZZA

CREMA CATALANA (V) (GF)	7
Ask for today's seasonal flavour	
TIRAMISU (V)	6.5
Italian sponge fingers soaked in Musetti coffee and layered with our boozy mascarpone cream	
AFFOGATO (V) (GF)	6.5
Vanilla gelato with Musetti espresso. Add Frangelico, Disaronno or Pedro Ximenez (£2)	
GELATO & SORBETTO (V) (GF)	6
Choose 3 flavours from today's selection	
CHURROS (V)	7.5
Spanish style doughnuts coated in cinnamon sugar, served with clotted cream gelato and Nutella	
STICKY TOFFEE PUDDING (V)	7
Toffee sauce and salted caramel ice cream	
FLOURLESS CHOCOLATE CAKE (V) (GF)	7.5
Vanilla ice cream	



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