

FORNO

ITALIAN PIZZA & CRAFTED SIPS

SMALL PLATES

	Caesar Crunch – Crisp romaine, parmesan, house-made crouton crumbs, and creamy Caesar dressing.	7.7
	Burrata Parma Bowl – Creamy burrata with balsamic-marinated tomatoes, olives, prosciutto, chilli, fresh basil, and extra virgin olive oil, finished with sea salt and served with sourdough toast.	28.6
	Garlic Tear & Share – Warm, cheesy bread infused with roasted garlic, sea salt, parmesan crumbs, chili flakes, and extra virgin olive oil, topped with fresh rosemary.	12.1
	Sticky Hummus Bowl – 220g of slow-cooked beef short ribs served over velvety hummus, finished with nut crumbs and a drizzle of olive oil.	18.2
	Fried Mozzarella Bites – Crispy mozzarella bites served with our homemade marinara sauce.	16
	House Wings – Grilled chicken wings, marinated in spices, served with your choice of two sauces – house hot sauce, ranch, or peppered sauce.	10.5
	Charred Spiced Corn – Fire-grilled corn, smoky spices, lime, and parmesan cheese.	9.9
	Garlic Parmesan Crunch – Crispy fried potato medallions tossed in roasted garlic butter, aged parmesan, and fresh herbs. Served with a side of our sweet dipping sauce or pepper sauce.	9.9

PASTA

Vegan option available upon request

	Red Pesto & Stracciatella Pasta – Rigatoni tossed in homemade red pesto, topped with creamy stracciatella, fresh herbs, and finished with Parmesan. (Add 'Nduja +8.8k)	18.7
	Sun-Dried Tomato & 'Nduja Linguine – Olive oil-based linguine with sun-dried tomatoes, spicy 'nduja, fresh basil, and finished with Parmesan.	18.7

PANUOZZI (WOOD-FIRED SANDWICHES)

	Grilled Chicken Panuozzo – Grilled chicken, mixed spicy peppers, house mayonnaise, Dijon mustard, oil & vinegar, onions, lettuce, and tomatoes in wood-fired bread.	17.6
	Suya Panuozzi – Soft Neapolitan panuozzi filled with beef suya, lettuce, onions, tomatoes, and mixed spicy peppers. Finished with a light suya spiced sauce.	21.5
	Prosciutto & Stracciatella Panuozzo – Thinly sliced prosciutto, fresh stracciatella, sun-dried tomatoes, basil leaves, arugula, extra virgin olive oil and a drizzle of balsamic reduction in warm wood-fired bread.	27
	Italian Deli Panuozzo – Italian cold cuts, prosciutto, salami, stracciatella, arugula, mixed spicy peppers, oil & vinegar, onions, lettuce, Dijon mustard, and house mayonnaise in wood-fired bread.	28.1
	Caprese Burrata Panuozzo – Burrata, basil pesto, roasted cherry tomatoes, extra virgin olive oil, and balsamic glaze in wood-fired bread.	18.7
	Mortadella Panuozzo – Mortadella, pistachio cream, crushed pistachios, rocket, and mozzarella in wood-fired bread.	23.7
	Tuna Melt Panuozzo – Tuna, cheddar cheese, lettuce, tomatoes, onions, house mayonnaise, and mixed spicy peppers in wood-fired bread.	20.4

WOOD-FIRED PIZZAS

Our pizzas are crafted with hand-stretched dough, fermented for three days, and baked to perfection in our forno.

	Margherita – House tomato sauce, mozzarella, and basil leaves.	19.3
	Hot Honey Diavola – Spicy salami piccante, stracciatella, and a drizzle of hot honey over mozzarella and house tomato sauce. (Option to remove hot honey)	29.7
	The Butcher s Cut – Oxtail, Salami, nduja, mozzarella, caramelized onions, house tomato sauce, basil.	32.5
	Suya & Truffle – Beef suya, Mozzarella, red onions, truffle drizzle, house tomato sauce, fresh basil.	29.7
	Nduja Inferno – Fresh basil, House tomato sauce, mozzarella, Nduja piccante.	30.8
	Slow Braised Oxtail – 3 hour braised oxtail, caramelised onions, mozzarella, fresh basil, house tomato sauce	31.9
	Hot Honey Chicken – Pulled chicken, mozzarella, jalapeños, house tomato sauce, and shredded basil, finished with a drizzle of hot honey. (Option to keep it simple. Just chicken, no extraness.)	17.6
	Prawn Pizza – Rose sauce, mozzarella, prawns, red jalapeños, lemon zet, fresh basil, parmesan, black pepper, extra virgin olive oil	24.2

	Swiss Truffle Mushroom – Creamy truffle sauce, mozzarella, Emmental cheese, wild rocket, mushrooms, and Parmigiano Reggiano.	30.8
	Pepperoni – House tomato sauce, mozzarella, spicy salami, and oregano.	25.3
	Burrata & Pesto – House tomato sauce , burrata, basil pesto, mozzarella, sun-dried tomatoes, and yellow cherry tomatoes, finished with chili flakes.	35.2
	Bresaola – House tomato sauce, mozzarella, bresaola, wild rocket, and sun-dried tomatoes.	26.4
	Parma Ham & Apricot – House tomato sauce, mozzarella, Parma ham, wild rocket, ricotta cheese, Parmigiano Reggiano, and hot apricot jam.	31.9
	La Schiacciata – Schiacciata salami and creamy stracciatella over a house tomato sauce, basil leaves and mozzarella base.	28.1
	Mortadella – Stracciatella, mortadella, pistachios cream, and basil over a mozzarella base.	39.1
	Halal – House tomato sauce, mozzarella, halal pepperoni, and oregano.	23.1
	This one has Pineapple – Spiced house tomato sauce, mozzarella, sujuk, caramelized pineapple, red onions, and hot red peppers. (Option to remove pineapple)	25.3
	Veggie Hot One – Mushrooms, broccoli, black olives, baby spinach, red bell pepper and chili flakes on a classic house tomato sauce and mozzarella base.	24.8
	Roasted Marinara – House tomato sauce, sun-dried tomatoes, garlic, oregano, extra virgin olive oil, and sea salt.	15.4

CRUST DIPPERS

Perfect for dunking, drizzling, and devouring.

Hot Honey	2.2
Ranch	2.2
Garlic Butter	3.3

DESSERTS

	Tiramisu – Rich, creamy mascarpone layered with espresso-soaked lady fingers and a dusting of cocoa.	20.9
	Nutella Pizza – Warm Nutella spread, dusted powdered sugar.	16.5
	Nutella Calzone – Wood-fired calzone filled with Nutella, lightly coated in powdered sugar, and finished with pistachio dust. Add a scoop of vanilla ice cream	16.5 3.9
	Ice Cream – Creamy vanilla ice cream.	7.7

ADD ONS

Truffle Oil 2.8 | Burrata 11 | Stracciatella 9.4

 Spicy |  Pork |  Vegetarian |  Vegan

Kindly notify your server of any allergies or dietary restrictions, as not all ingredients are listed.
Menu items may vary based on seasonal availability. Prices are in Naira and exclude VAT & Lagos Consumption Tax.

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TRADITIONAL TWISTS

Rooted in tradition, inspired by innovation

- Aperol Fizz *

Aperol, Orange juice, Prosecco & Soda.

14.3
- Limonello On Ice *

Homemade Limoncello, Simple Syrup, Lemon Juice, Zest bitters.

14.3
- Mango Doro *

Tequila, Amaretto, Sweet Mango puree, Chili, Lime, Basil, Orange.

14.3
- Nonni's Negroni *

Campari, Gin, Sweet Vermouth, Orange bitters.

14.3
- Hot Amaretto Sour *

Hot Honey, Bourbon, Amaretto, Lemon juice, Aromatic bitters.

14.3
- 3 Mini Espresso Martinis *

Coffee liqueur, Vodka, Espresso, Vanilla.

17.6

VIRGINS

Alcoholic or Non-Alcoholic

- Mango Punch

Mango syrup, Lychee, Orange, Lemon juice.

10.5
- Strawberry Lemonade

Strawberry puree, Lemon juice, Soda water, Mint.

10.5
- Virgin Pornstar

Passion fruit, Pineapple, Vanilla, Lemon juice.

10.5
- Limoncello Lemonade

Homemade Limoncello syrup, Lemon, Soda water.

10.5
- Kiwi Mint Iced Tea

Kiwi, Green tea, Lemon, Mint, Soda water.

10.5
- Pina Colada

Pineapple juice, Coconut puree, Cream.

10.5

• Available: Shaken or Frozen

WINE & INFUSIONS

- White Sangria

13.2 55
- Red Sangria

13.2 55
- Sparkling Limoncello

13.2 55
- Sweet Red

12.1
- Sweet White

12.1
- Red

12.1
- White

12.1

FRESH BREWS

- Guinness Stout

6.1
- Budweiser

6.1
- Heineken

6.1
- Americano

5.3
- Espresso

3.3
- Cappuccino

6.4
- Tea Box

4.6

JUICES & SOFTS

- Orange

7.7
- Pineapple

7.7
- Sodas

3.3
- Water Large

3.3
- Water Small

2.1
- Perrier

4.4
- Red Bull

5.5

13.2 CANS-TO-GO



Wild & Strong



Exotic & Smooth



Spicy & Juicy



Tropical & Bold



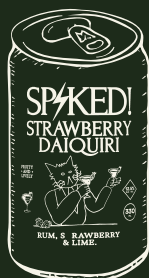
Herbal & Fresh



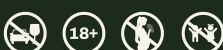
Spicy & Crisp



Zesty & Fresh



Fruity & Lively



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PROSECCO



Martini	16.5	82.5
Mary J. Blige Sun Goddess	23.5	121

RED WINE



Chateauneuf Du Pape	275
Cotes Du Rhone	165
Pomerol	330

ROSE WINE



Chateau Minuty	132
Fantinel Sun Goddess Pinot Grigio	132

WHITE WINE



Georges Duboeuf Chardonnay	99
Diemersdal Wild Horseshoe Sauvignon Blanc	198
Bruce Jack Chenin Blanc	79
Villa Sparina Gavi Di Gavi	165

SWEET WINE



Darling Cellar Red	66
Daring Cellar White	66

VODKA



Ketel One Vodka	11	132
Belvedere Original	13.2	209
Absolut Vodka	8.8	110

RUM



Sailor Jerry Spiced	11	110
Bacardi Carta Blanca	8.8	99
Bacardi Carta Oro	9.9	110

GIN



Tanqueray No.10	15.4	198
Hendricks	13.2	176
Bombay Sapphire	11	110

TEQUILA



Jose Cuervo Silver / Gold	9.9	110
Don Julio Blanco	13.2	176
Don Julio Reposado	14.3	198

WHISKY



Chivas 15	17.6	253
Glenfiddich 15	22	319
Macallan 15	49.5	495
Jameson Original	11	110
Jameson Black Barrel	13.2	165
Johnnie Walker Gold Label	17.6	253



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