



## STUZZICHINI (NIBBLES)

Italian marinated olives (v/vg/gf)	4.50
Antipasto sticks (gf)	4.95
Parma ham, mozzarella and basil sticks (gf)	4.95
Nduja Arancini with Caramelised garlic mayonnaise	6.95

## STARTERS

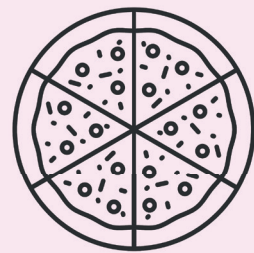
Pizzette garlic bread, served with whipped garlic butter (v)	5.95
<b>Add mozzarella</b>	1.00
Proper Caesar salad with chicken, crispy bacon, Parmesan and croutons	9.95
Bruschetta Italian tomatoes with basil and pickled shallots (v)	7.95
Parma ham and Milano salami platter and garlic bread	11.95
Heritage tomato and Burrata salad (v/gf)	12.95
Pan fried whole tiger prawns with garlic, lime and rocket salad (gf)	12.95

### ALLERGY & INTOLERANCE

Please speak to a member of staff if you have allergies and intolerance.

## PASTA & MAIN COURSE

Tuscan sausage ragu with handmade pappardelle	14.95
Spaghetti carbonara finished at the table in a Parmesan Wheel	16.95
Linguine of tiger prawns, tomato, chilli and rocket	17.95
300g Seared 30 day dry aged ribeye steak, garlic butter and fries	31.95
Chicken Milanese, garlic butter, tomato fondue, rocket and parmesan salad	17.95
Proper Caesar salad with chicken, crispy bacon, Parmesan and croutons	15.95



## NEAPOLITAN STYLE ARTISAN PIZZAS

All pizzas are served with whipped garlic butter

Margarita with fresh Basil (v)	9.95
Wild mushrooms, caramelised onions, roasted pumpkin, and truffle honey (v)	11.95
Parmesan, gorgonzola, tagileo, buffalo mozzarella and truffle oil (v)	12.95
Tuscan sausage, pepperoni, Parma ham, pickled chillies and rocket	14.95
Nduja, remesco peppers, pancetta, buffalo mozzarella	14.95
Chicken, buffalo mozzarella, roasted remesco peppers	15.95
Fennel sausage, pancetta, Nduja, Parma ham, garlic butter base & truffle aioli	16.95
Gluten free pizza and pasta available add	1.95
Vegan cheese available	1.00

## SIDES



Skinny Chips	4.95
Truffle and parmesan chips	5.95
Rocket and parmesan salad	5.95
Zucchini fries, aioli	5.95
Tomato salad, shallots and basil	5.95

## DESSERTS

"Say when" Tiramisu	7.95
Chocolate and peanut butter tart	6.95
Vanilla panacotta, berry compote	6.95
Selection of gelatos (2 scoops) (gf)	4.95
Affogato (gf)	4.95

## KIDS MENU

3 COURSES £7.95

**STARTER :** Garlic bread

**MAIN COURSE:**

*A choice of one of the following:*

Spaghetti, tomato sauce and parmesan

Spaghetti carbonara

Margarita pizza Or Pepperoni pizza

**DESSERT:** Ice cream

[www.thepizzaloca.com](http://www.thepizzaloca.com)

Wine glasses are served in 250 ml.  
175 ml is also available.



# DRINKS

**LOCA  
BRUNCH**

Bottomless Prosecco or beer  
for 1 hour + choose any pizza  
Every Saturday from 15:00 till 1800

**£29.99 pp**

Last bookings/  
orders at 16:30

## WHITE WINE

**Languore Trebbiano Chardonnay Rubicon** Bottle **24.00** | Glass **7.40**

*Italy*  
Straw-yellow with light greenish hue. Intense, with tropical fruit and flowers. Structured and full bodied, smooth, and well balanced.

**Crescendo Pinot Grigio** Bottle **28.00** | Glass **9.70**

*Italy*  
A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish.

**Dominio de la Fuente Verdejo, Organic** **26.50**

*Spain*  
A crisp, aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper.

**Clivrus Soave Classico** **27.50**

*Italy*  
The Garganega grape brings blossom and almond notes as well as Soave's distinctive dry finish, while Trebbiano di Soave brings inviting freshness and aromas of golden apple.

**Kokako Sauvignon Blanc** Bottle **34.50** | Glass **10.90**

*New Zealand.*  
Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.

**Valle Berta Gavi** **34.50**

*Italy*  
Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish

## ROSÉ WINE

**Pescadero Point White Zinfandel Rosé** **24.00**

*USA*  
This vibrant fruity rose is bursting with juicy strawberries, raspberries and watermelon on the palate, giving way to a sweet and moreish finish.

**Ombrellino Pinot Grigio Rosé** Bottle **26.00** | Glass **7.90**

*Italy*  
Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste, with a good structure.

**Nicolas Rouzet, Coteaux d'Aix en Provence** **34.00**

*France*  
A pale, delicate rosé, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant, and a hint of peppery spice.

## RED WINE

**Languore Sangiovese** Bottle **24.00** | Glass **7.40**

*Italy*  
Intense red ruby colour, with violet hue. Its aromatic profile combines ripe cherry and blackberry, well balanced, fresh, and medium bodied.

**Crescendo Merlot** Bottle **26.00** | Glass **7.70**

*Italy*  
Intense ruby red with violet hue. Typical scents of Merlot and hints of blackberry and cherry. Well defined notes of red berries, extraordinarily round and complete.

**Gufetto Montepulciano** **25.00**

*Italy*  
Montepulciano d'Abruzzo DOC is characterized by an intense ruby red colour and scents of red and black berries to the nose, as well as a green peppercorn spicy aroma. On the palate, it is tannic and complex.

**Vista Plata Malbec** Bottle **26.00** | Glass **9.00**

*Argentina*  
This big and bold Malbec leads with intense fruit. The oak gives a vanilla character and provides a serious backbone to this wine with velvety soft tannins.

**Balade Romantique Pinot Noir** **28.50**

*France*  
Both elegant and delicate, this Pinot Noir wine offers fine aromas of raspberry, blackcurrant and cherry complemented by slight hints of spices.

**Famiglie Venete Valpolicella Ripasso Superiore Organic** **40.00**

*Italy*  
Valpolicella Ripasso is made from fresh Corvina grapes, re-fermented with semi-dried ex-Amarone grape skins. The dried grapes add a touch of sweetness and body, making for this famously bold and flavourful style

## SPARKLING & CHAMPAGNE

**Apericena Prosecco** Bottle **35.00** | Glass **9.50**

*Italy*  
Delicate and aromatic with fine bubbles. This wine 175ml carries lots of fresh peach, pear and an elegant zest. 250ml 9.20 Carafe 18.40

**Fiammetta Prosecco Rosé DOC** Bottle **35.00** | Glass **9.50**

*Italy*  
Light pink in colour, with typical copper hues. The bouquet is intense. Delicate hints of acacia flowers, typical of Glera variety, blend with violet and raspberry notes from Pinot Nero.

**Nicolas Feuillatte Brut Champagne** Bottle **60.00** | Glass **15.00**

*France*  
Delicious incredibly well made Champagne. Creamy and full of ripe fruit flavours-white peach, apple and raspberry, with a citrus dash fresh finish.

**Laurent-Perrier La Cuvée Brut NV** **80.00**

*France*  
Delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

**Laurent-Perrier Cuvée Rosé NV** **140.00**

*France*  
Great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

## SPIRITS

All Spirits are served as a 50ml measure with a mixer of your choice. Also can be served as a 25ml measure upon request

### VODKA

Artisan vodka **11**  
Absolut **12**  
Belvedere **15**  
Grey Goose **16**

### GIN

Bombay Sapphire **12**  
Pink gin **14**  
Hendricks **15**

### RUM

Bacardi Superior Carta Blanca **12**  
Captain Morgan dark Rum **12**  
Morgan's spiced **12**  
Havana club 3 year old **14**  
Cachaça **12**

### APERITIFS

Aperol **10**  
Campari **12**  
Antica Formula **12**

### TEQUILA

Patron Silver **15**  
Buen Amigo Silver **11**

### BOURBON

Jack Daniels **12**  
Woodford Reserve **14**

### IRISH WHISKEY

Jameson **11**

### SCOTTISH WHISKEY

Johnnie walker black label **16**  
Glenmorangie 10yr **15**

### COGNAC

Hennessy **14**  
Courvoisier **15**

### LIQUEURS

Cointreau **8**  
Chambord **8**  
Kahlua **8**  
Disaronno **8**  
Baileys **8**

### SHOTS 25ML

Limoncello **6**  
Sambuca **6**  
Tequila **6**  
Tequila rosé **6**  
Cazcabel Coffee **8**  
Patron Silver **10**

### BEERS

Peroni 330ml **5**  
Peroni 0.0% 330ml **4**

## COCKTAILS £12

### LOCA LADY

Bombay Gin  
Cointreau  
Fresh lime and lemon  
Limoncello  
Sugar syrup

### LOCA PASSION MARTINI

Absolute vodka  
Passoa  
Lime juice  
Vanilla syrup

### COSMOPOLITAN

Smirnoff Vodka  
Triple sec  
Cranberry juice  
Fresh lime juice  
Orange twist

### ESPRESSO MARTINI

Absolut Vodka  
Single Espresso  
Premium Coffee Liqueur  
Pinch of Salt  
Coffee Beans

### MOJITO

Barcardi rum  
Lime juice  
Mint leaves  
Extra fine sugar soda water  
Fresh mint

### MARGARITA

Patrón Silver tequila  
Orange Liqueur  
Fresh lime juice  
Simple syrup  
Lime wedge

### OLD FASHIONED

Makers Mark Bourbon  
Angostura® bitters  
Sugar  
Orange twist garnish

## MOCKTAILS £5

### SHIRLEY LOCA

Ginger beer  
club soda  
lime juice  
grenadine

### LOCA SUNRISE GIMLET

Orange juice  
Cranberry juice  
Grenadine  
Lime juice

PIZZA LOCA