

# INTROS

**NOCELLARA OLIVES** (vegan)  
Finest whole green olives D.O.P.

**ALICE CON PANE**  
Premium anchovies in extra virgin olive oil D.O.P. Served with sourdough bread and salted butter

# STARTERS

**GARLIC BREAD** (veg)  
Freshly baked pizza base garlic breads

SINGLE	TO SHARE	
<b>PLAIN</b>	<b>£3.25</b>	<b>£5.95</b>
<b>MOZZARELLA</b>	<b>£3.95</b>	<b>£7.45</b>
<b>TOMATO &amp; FRESH BASIL</b>	<b>£3.95</b>	<b>£7.45</b>

**POLPETTE**  
Home-made beef meatballs in a rich tomato sauce, served with a Parmesan crisp, fresh basil and sourdough bread (for mopping up!)

**ARTICHOKES & BRESAOLA**  
Chargrilled marinated artichokes, cured beef slices, Parmesan & watercress. Drizzled with lemon juice and extra virgin olive oil D.O.P.

**BRUSCHETTA DI MELANZANE** (vegan)  
Roasted aubergine with garlic oil & chilli flakes, served on toasted sourdough bread

**BRUSCHETTA POMODORO** (vegan)  
Toasted sourdough bread with chopped cherry tomatoes, garlic, extra virgin oil D.O.P. & fresh oregano

**BRUSCHETTA DI FUNGHI** (veg)  
Pan-fried field, cremini & oyster mushrooms in butter & garlic oil, toasted sourdough bread and drizzled with truffle oil

**TIGER PRAWNS**  
Whole shell-on tiger prawns cooked in a mild chilli oil. Served with a garlic & paprika mayo

**BURRATA** (veg)  
Creamy burrata cheese with extra virgin olive oil D.O.P., fresh figs and watercress

# SHARING BOARDS

**SALUMI**  
Italian cured meats (speck, fennel salami, mortadella con pistachio & spianata piccante), buffalo mozzarella, nocellara olives & semi-dried tomatoes. Served with fresh sourdough bread (contains nuts)

**ANTI PASTI** (vegan)  
Chargrilled artichokes, peperonata, vegan 'nduja, semi-dried tomatoes, hummus, nocellara olives & a puréed beetroot dip. Served with toasted sourdough bread

*When we say Parmesan we always mean Parmigiano Reggiano D.O.P.  
We use Planeta Extra Virgin Olive Oil D.O.P. – also available to take home.*

**PLEASE ADVISE US OF ANY FOOD ALLERGIES BEFORE ORDERING.**  
A 10% Service Charge will be added to groups of 6 or more.  
All gratuities go directly to our front of house staff.

# PIZZAS

OUR PIZZA DOUGH IS MADE DAILY & ALLOWED TO PROVE FOR A MINIMUM OF 24 HOURS.

**MARGHERITA** (veg)  
Fior di latte (mozzarella), tomato & fresh basil

**ZUCCHINI**  
Zucchini flowers, roasted courgette, anchovy, fior di latte, garlic & chilli flakes, on a bianca base (no tomato)

**MORTADELLA**  
Mortadella con pistachio, mozzarella & basil pesto on a bianca base, topped with burrata and toasted pistachio pieces (contains nuts)

**FUNGHI TARTUFO** (veg)  
Field, cremini & oyster mushrooms, tomato, fior di latte, garlic oil, rosemary & truffle oil

**BROCCOLI** (vegan)  
Spicy tender stem broccoli, red onion, chickpeas, garlic, chilli oil & vegan mozzarella, on a butternut squash base

**SALSICCIA & FRIARIELLI**  
Tuscan sausage with garlic, friarielli, fior di latte & scamorza affumicata, on a bianca base (no tomato)

**AUBERGINE & COURGETTE** (vegan)  
Roasted aubergine, courgette, red onion and peperonata, on a tomato base, with vegan mozzarella, garlic oil and watercress

**BRESAOLA**  
Cured beef, rocket, olives, garlic, Parmesan, tomato & fior di latte

**CARCIOFO**  
Chargrilled artichokes, cured ham, anchovy, olives, garlic, fior di latte & tomato

**GAMBERONI**  
Tiger prawns, goat's cheese, fresh spinach & Calabrian piccante chillis on a spicy crème fraîche base (no tomato). Garnished with spring onion & coriander. Hot!

**FIorentina**  
Free-range egg, friarielli, olives, garlic, Parmesan, fior di latte & tomato

**PEPPERONI**  
Smoked pepperoni sausage, fior di latte & tomato  
**ADD** red Calabrian piccante chillis

**CALABRIA**  
'Nduja sausage, red onion, crushed potato, Calabrian piccante chillis, garlic, fior di latte & goat's cheese. Served on a bianca base (no tomato). Hot!

**SPECK & GORGONZOLA**  
Bianca base with creamy Gorgonzola cheese & fior di latte. Topped with smoked Italian ham & fresh parsley (no tomato)

**EXTRAS**  
Pizza Toppings  
Vegan Cheese  
Gluten Free Pizza Base

# SIDE SALADS

**TOMATO & ONION** (vegan)  
Vine tomatoes, topped with onion, cannellini beans & fresh basil. Drizzled with extra virgin olive oil D.O.P.

**RUCOLA & PARMIGIANO**  
Rocket leaves, Parmesan, lemon juice & extra virgin olive oil D.O.P.

**INSALATA MISTA** (vegan)  
Rucola, baby spinach, watercress & radicchio, with cherry tomatoes. Served with an extra virgin olive oil D.O.P. & balsamic dressing

# MAIN COURSE SALADS

**ARTICHOKE SALAD** (veg)  
Chargrilled marinated artichokes, black olives, sun-dried tomatoes & goat's cheese, on a bed of rocket and baby spinach with a honey & mustard vinaigrette. Served with baked dough balls

**SALMONE SALAD**  
Warm salmon fillet pieces, fresh spinach, watercress and rucola, spicy tender stem broccoli, baby new potatoes, caperberries & cherry tomatoes with a honey & mustard vinaigrette

# AL FORNO DISHES

**RIGATONI BOLOGNESE**  
A rich slow-cooked beef ragù, with rigatoni pasta, béchamel & Parmesan. Served with fresh basil

**RIGATONI FRIARIELLI**  
Garlic & chilli infused friarielli, Gorgonzola piccante cheese, Parmesan, cream, béchamel and watercress

**MELANZANE PARMIGIANA**  
Roasted aubergine, buffalo mozzarella, scamorza affumicata, Parmesan, tomato & garlic. Served with sourdough bread

**SALMON & BROCCOLI RIGATONI**  
Salmon fillet pieces, baby spinach, spicy tender stem broccoli, peas, cherry tomatoes, cream, béchamel & watercress

**KING PRAWN RIGATONI**  
Rigatoni pasta with king prawns and Calabrian chillis, in a creamy tomato and béchamel sauce

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0161 973 3300  
2A Waterside Plaza, Sale, M33 7BS

# MANO a BOCCA

# BEER, CRAFT ALE & CIDER

**PERONI NASTRO AZZURRO** 5.1% PINT 1/2 PINT  
Rome's finest export **£5.75** **£3.25**

**PERONI GRAN RISERVA** 500ml bottle. 6.6% **£7.95**  
Double-malt crafted golden caramel ale, with a delicate fruity aroma

**PERONI NASTRO AZZURRO 0.0%** 330ml bottle 0% **£4.50**  
Zero alcohol Peroni

**PERONI NASTRO AZZURRO GLUTEN FREE** 330ml bottle 5.1% **£4.95**  
Peroni without the gluten

**LITTLE ITALY BREWING Co PALE ALE** 330ml bottle 4.8% **£5.75**  
Citra pale ale brewed to a traditional Italian recipe with hints of lemon zest

**ANGIOLETTI CIDERS**  
Made from 100% Italian apples and brewed in Trentino using the Prosecco method

**SIDRO RISERVA** 500ml bottle. 6.8% **£6.95**  
Medium-dry riserva cider. Full flavour & fine bubbles with a long clean aftertaste

**SIDRO ROSÉ** 500ml bottle. 4% **£5.95**  
Medium-dry rosé craft cider. Hints of wild strawberries and forest fruits

# COCKTAILS

**NEGRONI**  
Campari, Hayman's gin, Cinzano Rosso 1757 **ALL £7.95**

**APEROL SPRITZ**  
Prosecco & Aperol, topped with soda

**AMARETTO SOUR**  
Amaretto, fresh lemon juice, syrup, maraschino cherry

**LIMONCELLO SPRITZ**  
Limoncello & Prosecco, topped with lemonade

**L.O.L.A. CHERRY COLA**  
Amaretto, chinotto, Prosecco, maraschino cherry

**ESPRESSO MARTINI**  
Fresh espresso, vanilla vodka, vanilla syrup, Tia Maria

**LONG ISLAND ICE TEA**  
Vodka, Cointreau, gin, white rum, tequila, syrup, lemon juice, cola

**COSMOPOLITAN**  
Vodka citron, Cointreau, cranberry & and fresh lime juice

**MELA SPRITZ MOCKTAIL** **£5.95**  
Apple & lemon juice, with lemonade and maraschino cherry

**DI BOSCO MOCKTAIL** **£5.95**  
Cranberry juice, lime & blackcurrant cordial, lime juice and maraschino cherry

**CRODINO** 175ml **£5.95**  
Non-alcoholic bitter aperitif, enjoyed over ice

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# WINE

**BIANCO** 125ML 175ML BOTTLE  
**£4.00** **£5.50** **£19.50**

**TREBBIANO**  
*Rometta. Emilia Romagna. 11%*  
Intense white fruits, fresh & delicate

**FRASCATI** **£4.75** **£6.25** **£22.50**  
*San Marco. Lazio. 12.5%*  
Delicate clean & well balanced with hints of lemon, peaches & honey

**SAUVIGNON BLANC** **£5.50** **£7.00** **£26.50**  
*Molino a Vento. Sicilia. 12.5%*  
Elegant sauvignon with intense aromas of exotic fruits & herbs

**PECORINO** **£6.00** **£7.50** **£28.50**  
*Fazi Battaglia. Marche. 13%*  
Hints of green apple, fresh & tangy with a mineral finish

**GRILLO** **£32.00**  
*Terebinto. Planeta. Sicilia. 13.5%*  
Aromatic aromas of apricot, lychees & tropical fruit

**GAVI DI GAVI DOCG** **£37.00**  
*Fontanafredda. Piemonte. 12.5%*  
Straw hues & an elegant floral bouquet with a citrus & green apple finish

**ROSSO** 125ML 175ML BOTTLE  
**£4.00** **£5.50** **£19.50**

**SANGIOVESE**  
*Rometta. Emilia Romagna. 12%*  
Flowery roses & violets, berry fruits with spicy notes

**MONTEPULCIANO D'ABRUZZO** **£4.75** **£6.25** **£22.50**  
*Colle Sori. Toscana. 12%*  
Beautifully balanced montepulciano with a jammy, peony & violet nose

**CESANESE** **£5.00** **£7.00** **£25.50**  
*San Marco. Lazio. 13%*  
Ruby red colour with light perfumes. Intense, elegant & dry

**BRUNITO** **£5.50** **£7.20** **£27.50**  
*Da Vinci. Toscana. 13%*  
Full bodied Sangiovese/Merlot with cherry notes, hints of spice and delicate fruits

**NERO D'AVOLA D.O.C.** **£32.00**  
*La Segreta. Planeta. Sicilia. 13%*  
Ruby red with violet hues. Aromas of ripe plum, spices, cocoa & wild fruit

**AGLIANICO** **£35.00**  
*Del Vulture. Grifalco. Basilicata. 13%*  
This award-winning wine has rich crisp red fruit, mineral and floral aromas, with pepper & an undergrowth background

**ROSATO** 125ML 175ML BOTTLE

**ROSE EGOT** **£4.50** **£6.00** **£22.50**  
*Cevico, Emilia Romagna. 11%*  
Lots of direct strawberry fruit. A rounded, harmonic taste with a clean dry finish

**PROSECCO** 125ML BOTTLE

**RUGGERI NV BRUT** **£5.75** **£32.00**  
*Veneto 11%*  
Elegant green apple nose & zesty citrus flavours

**GIN** ALL **£4.50**

## ITALIAN GIN

**MALFY GIN** ARANCIA OR LIMONE

**O'NDINA** BASIL & JUNIPER

## SPECIALIST GIN

**THE LOCAL GIN Co M33** RHUBARB & GINGER

**THE LOCAL GIN Co M33** RASPBERRY

# SOFT DRINKS

**SANTAL ITALIAN FRUIT JUICES** 250ml **£3.45**  
Apple, Orange, Blood Orange, ACE (Orange, Carrot & Lemon)

**MINERAL WATER** 500ml **£3.25**  
Frizzante or naturale

**COCA-COLA** 330ml **£2.95**

**DIET COKE** 330ml **£2.65**

**FEVER TREE PREMIUM MIXERS** 200ml **£2.55**  
Lemonade, Tonic, Light Tonic, Ginger Ale, Soda

**SANPELLEGRINO SPARKLING FRUIT DRINKS** **£2.75**  
Aranciata Rossa, Limone e Menta

**CHINOTTO** **£3.25**

*A selection of hot beverages, aperitifs, spirits & liqueurs are available. Please ask for details*

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