

-POTATO WEDGES-

Baked potato wedges with garlic, parsley, rosemary & garlic aioli dip 4.95

BLUE SMOKE

— ARTISAN PIZZA —

-CRUST DIPS-

Hot Honey | Spicy Sriracha | Garlic Aioli 1.50
White Truffle | Blue Cheese 2.50

-BITES TO SHARE-

- Giant green Gordal Olives *v, vgg* 3.95
- Buffalo Mozzarella, cherry tomatoes, rocket, fresh basil, olive oil & balsamic glaze 8.95
- Garlic Bread *v, vgg* 5.95
- Garlic Bread - half tomato, half fior di latte mozzarella *v* 6.95
- Garlic Bread topped with fior di latte mozzarella *v* 6.95
- Garlic & mozzarella filled dough balls, aioli dip *v* 6.95
- Antipasti sharing plate of Italian meats with baked pizza bread, giardiniera pickles & seasonal leaves - Ideal for two to share 14.95

-MAIN SALAD-

- Roast chicken breast, Italian pancetta & spinach salad, sun blushed tomatoes, red onion, torn Buffalo Mozzarella & Caesar dressing (G,E,Mk) 14.95

-PIZZA-

0. MARINARA *v, vgg* 8.95
San Marzano tomatoes, garlic, fresh basil, oregano & olive oil
1. MARGHERITA *v, vgg ** 12.50
San Marzano tomatoes, fior di latte mozzarella, fresh basil & olive oil (With Buffalo Mozzarella + 2.50)
2. WILD MUSHROOM, TRUFFLE & BLUE (WHITE PIZZA BASE) *v, vgg ** 14.95
Wild mushrooms, fior di latte mozzarella, Harrogate blue cheese, parmesan, spinach, garlic & truffle oil
3. DOUBLE PEPPERONI PICANTE 14.95
Tuscan salame picante, spicy chorizo Ibérico, San Marzano tomatoes, fior di latte mozzarella, red onion, oregano & basil

4. YORKSHIRE 14.95

Swaledale sausage, oak smoked Wensleydale, Yorkshire ham, San Marzano tomatoes, fior di latte mozzarella, red onion, basil & olive oil

5. GOAT'S CHEESE & PIQUILLO PEPPERS *v* 13.95

Goat's cheese, piquillo peppers, San Marzano tomatoes, fior di latte mozzarella, parmesan, caramelised red onion marmalade, basil & olive oil

6. NDUJA & VENTRICINA HOT 15.95

Nduja spicy sausage from Calabria, Ventricina Romana salame, San Marzano tomatoes, fior di latte mozzarella, hot honey, fresh basil & olive oil

7. LE VEGANO *v, vgg* 13.95

San Marzano tomatoes, vegan cheese, charred aubergine, friarelli (leafy broccoli greens), fire-roasted peppers, black olives, basil & olive oil

8. THE HAWAIIAN 13.95

San Marzano tomatoes, fior di latte mozzarella, parmesan, pulled Yorkshire ham, roasted pineapple, hot honey, olive oil

9. BBQ CHICKEN & BACON (WHITE PIZZA BASE) 14.95

Blue cheese ranch, fior di latte mozzarella, smoked pancetta, yellow & green peppers, bbq sauce, crispy onions, fresh basil & olive oil

10. AMALFITANA (WHITE PIZZA BASE) *v, vgg ** 13.95

Béchéamel, fior di latte mozzarella, sun-blushed tomatoes, black olives, spinach, cherry tomatoes, lemon pesto, parmesan, fresh basil & olive oil

100% SOURDOUGH BASE TOPPED WITH THE BEST

INGREDIENTS WE CAN FIND...

We offer a gluten-free (gf) pizza base for an extra £2 on request. Whilst we can't guarantee a 100% flour-free environment, our base is completely gluten free. For information on allergens, please just ask before ordering.

v = Vegetarian

vgg = Vegan

*vgg ** = Cheese can be substituted for Vegan Cheese or removed

-SIDES-

- Mixed House Salad, baby basil, Blue Smoke dressing 3.50
- Rocket & Parmesan Salad 3.95 (Mk,SD)
- Caprese - Buffalo mozzarella, fresh tomatoes, basil & extra virgin olive oil (G, Mk) 5.95

-COCKTAILS-

Classic Negroni or Stambecco Cherry Negroni 8.25
Aperol Spritz 8.25
Hugo Spritz (Elderflower, Prosecco, Soda) 8.25

BLUE SMOKE

— ARTISAN PIZZA —

-GIN & TONIC-

Malfy Gin & Fever-Tree Light Tonic 6.95
(Original, lemon, blood orange, pink grapefruit)
Make it a double for an extra 2.50

-POST PIZZA-

Italian Gelato v

White Italian fior di panna vanilla,
coconut, dark chocolate, strawberries &
cream, cookies & cream, bubble gum,
pistachio, blood orange sorbet

Single 2.50 | double 3.95 | triple 4.95

Affogato 4.50 v, bf

A scoop of fior di panna vanilla ice
cream with a shot of Kimbo espresso
(Add Limoncello or Disaronno +2.50)

Adriatico Amaretto over ice 50ml 7.00

Yorkshire strawberries, fior di panna
vanilla ice cream, strawberry sauce &
fresh whipped cream. Summer in a glass!
6.95

-HOT DRINKS-

Proper Neapolitan coffee from the
Kimbo roastery in Naples, served
with a Biscotti biscuit.

Espresso 2.75 | 3.50 dbl

Americano 3.40

Cappuccino | Latté 3.80 | Flat White 3.70

Yorkshire Tea 2.95

Hot Chocolate 3.80

With marshmallows & cream 4.25

-DIGESTIVO-

Limoncello (28%) 3.95
Disaronno Amaretto (28%) 4.10
Adriatico Amaretto (28%) 4.25
Bottega Grappa Bianca (38%) 3.95

-BEERS-

Birra Moretti on Tap 5.90 | 3.10
Pint | Half (4.6%)
Peroni Nastro Azzurro 330ml (5.1%) 4.95
Peroni Gluten Free 330ml (5.1%) 4.95
Poretti 4 330ml (5%) 4.60
Peroni Zero 330ml (alc. Free 0%) 3.95
Birra Ichnusa 330ml (4.7%) 4.95
Old Mout Cider 500ml (4%) 5.20

-SOFTS-

Pago Orange / Apple Juice 200ml 2.95
Coca Cola / Diet Coke 330ml 3.45 / 3.30
San Pellegrino Fruit Drinks 3.25
Lemon, Orange, Blood Orange
Aqua Panna Still Water 500ml 3.20
San Pellegrino Sparkling Water 500ml 3.20
Cawston Press Juice Drink 2.30

-GINTAILS-

Slingsby Rhubarb	6.95 9.50
Ginger Ale & Lemon	
Puerto de Indias Strawberry	6.95 8.95
Light Tonic & Strawberry	
Boe Violet	6.95 9.50
Mediterranean Tonic, Rosemary & Lemon	

-BUBBLES-

Prosecco Extra Dry, Vignana (11%)
125ml glass 6.95 | Bottle 27.95

Prosecco Rosé, Vignana (11%)
Bottle 28.95

-WINES-

White

Pieno Sud Bianco - Terre Siciliane (12%)
175ml 5.95 | 250ml 7.95 | Bottle 21.95

Pinot Grigio - Ca'Tesore (11%)
175ml 6.35 | 250ml 8.50 | Bottle 23.95

Malvasia-Sauvignon - San Marzano (12.5%)
Bottle 26.95

Sauvignon Blanc - New Zealand (12%)
175ml 7.95 | 250ml 10.95 | Bottle 29.95

Red

Pieno Sud Rosso - Terre Siciliane (12.5%)
175ml 5.95 | 250ml 7.95 | Bottle 21.95

Merlot - Nina, Veneto (12%)
175ml 6.35 | 250ml 8.50 | Bottle 23.95

Negroamaro 'Il Pumo' - San Marzano (13.5%)
175ml 6.95 | 250ml 9.50 | Bottle 26.95

Rosé

Zinfandel Blush Rosé - Wicked Lady (10.5%)
175ml 6.10 | 250ml 8.10 | Bottle 22.95

Pinot Grigio Rosato - Pure (12%)
175ml 6.35 | 250ml 8.50 | Bottle 23.95

125ml pour is available on request.
Spirits are served in 25ml unless stated.