

-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 1.95
White Truffle | Blue Cheese 2.50

-BITES TO SHARE-

Giant green Gordal Olives <i>v, vgy</i>	3.95
Buffalo Mozzarella, cherry tomatoes, rocket, fresh basil, olive oil & balsamic glaze	8.95
Garlic Bread <i>v, vgy</i>	5.95
Garlic Bread - half tomato, half fior di latte mozzarella <i>v</i>	6.95
Garlic Bread topped with fior di latte mozzarella <i>v</i>	6.95
Garlic & mozzarella filled dough balls, aioli dip <i>v</i>	6.95

Antipasti sharing plate of Italian meats with baked pizza bread, giardiniera pickles & seasonal leaves - Ideal for two to share 14.95

-SALADS-

Roast chicken breast, Italian pancetta & spinach salad, sunblushed tomatoes, red onion, Buffalo Mozzarella, Caesar dressing	14.95
Warm goat's cheese, roasted beetroot, honey-glazed figs, caramelised walnuts, mixed leaves, croutons, balsamic dressing	12.95

-PIZZA-

0. MARINARA <i>v, vgy</i>	8.95
San Marzano tomatoes, garlic, fresh basil, oregano & olive oil	
1. MARGHERITA <i>v, vgy *</i>	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) <i>v, vgy *</i>	14.95
Wild mushrooms, fior di latte mozzarella, Harrogate blue cheese, parmesan, spinach, garlic & truffle oil (add roasted cured ham + 2.50)	
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, vgy* 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. KATSU CHICKEN 14.95

Katsu curry base, free-range chicken breast, fior di latte mozzarella, mixed bell peppers, red onion, crispy onions, parmesan, fresh basil

10. LA CALABRESE 15.95

San Marzano tomatoes, fior di latte mozzarella, fennel salami, friarelli (leafy broccoli greens), chilli threads, parmesan, 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

vgy = Vegan

*vgy ** = 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 (Ø, Mk) 5.95

-COCKTAILS-

Classic Negroni or Stambecco Cherry Negroni 8.50
Aperol Spritz 8.50
Hugo Spritz (Elderflower, Prosecco, Soda) 8.50

BLUE SMOKE

— ARTISAN PIZZA —

-GIN & TONIC-

Malfy Gin & Fever-Tree Light Tonic 7.25
(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 2.95 | double 5.50 | triple 6.95

Affogato 5.95 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 7.50

Hot Chocolate Fudge Cake with Vanilla
Bean Ice Cream 7.50

-HOT DRINKS-

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

Espresso 2.95 | 3.50 dbl

Americano 3.50

Cappuccino | Latté 3.95 | Flat White 3.95

Yorkshire Tea 3.25

Hot Chocolate 3.95

With marshmallows & cream 4.50

-DIGESTIVO-

Limoncello (28%) 3.95
Disaronno Amaretto (28%) 4.40
Adriatico Amaretto (28%) 4.50
Bottega Grappa Bianca (38%) 4.20

-BEERS-

Birra Moretti on Tap 6.25 | 3.25
Pint | Half (4.6%)
Peroni Nastro Azzurro 330ml (5.1%) 5.10
Peroni Gluten Free 330ml (5.1%) 5.10
Hawkstone Premium Lager 330ml (4.8%) 5.50
Peroni Zero 330ml (alc. Free 0%) 3.95
Birra Ichnusa 330ml (4.7%) 5.10
Old Mout Cider 500ml (4%) 5.50

-SOFTS-

Pago Orange / Apple Juice 200ml 3.00
Coca Cola / Diet Coke 330ml 3.60 / 3.40
San Pellegrino Fruit Drinks 3.50
Lemon, Orange, Blood Orange
Aqua Panna Still Water 500ml 3.45
San Pellegrino Sparkling Water 500ml 3.45
Cawston Press Juice Drink 2.30

-GINTAILS-

Slingsby Rhubarb	7.25 9.75
Ginger Ale & Lemon	
Puerto de Indias Strawberry	7.25 9.75
Light Tonic & Strawberry	
Boe Violet	7.25 9.75
Mediterranean Tonic, Rosemary & Lemon	

-BUBBLES-

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

Prosecco Rosé, Vignana (11%)
Bottle 29.95

-WINES-

White

Pieno Sud Bianco - Terre Siciliane
175ml 5.95 | 250ml 7.95 | Bottle 21.95

Pinot Grigio - Ca'Tesore
175ml 6.50 | 250ml 8.50 | Bottle 23.95

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

Sauvignon Blanc - New Zealand
175ml 7.95 | 250ml 10.95 | Bottle 29.95

Red

Pieno Sud Rosso - Terre Siciliane
175ml 5.95 | 250ml 7.95 | Bottle 21.95

Merlot - Nina, Veneto (12%)
175ml 6.50 | 250ml 8.50 | Bottle 23.95

Negroamaro 'Il Pumo' - San Marzano
175ml 6.95 | 250ml 9.50 | Bottle 26.95

Rosé

Pieno Sud Rosé - Terre Siciliane
175ml 6.25 | 250ml 8.25 | Bottle 22.95

Pinot Grigio Blush Rosé - Italy
175ml 6.50 | 250ml 8.50 | Bottle 23.95

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