

At Fordes Courtyard,
Neapolitan pizza is not a side offering - It's our foundation.

Our dough is fermented slowly for flavour and digestibility,
 stretched by hand and fired at high heat in our Valoriani oven
 for the light blistered crust Naples is famous for.



CLASSICS

MARGHERITA (2, 3, 6)

San Marzano Tomato Sauce, Fior di latte Mozzarella, Grana Padano Cheese & EVOO

The benchmark: for proper Neapolitan pizza simple, balanced and all about the dough

DIAVOLA (2, 6) 🌶️🌶️

San Marzano Tomato Sauce, Fior di latte Mozzarella, Spicy Ventricina, 'Nduja & Fresh Chillies

Spicy and rich in flavour, one of our most ordered pizzas

PROSCIUTTO (2, 6)

San Marzano Tomato Sauce, Fior di latte Mozzarella, Parma Ham, Cherry Tomato, our farm Rocket & Grana Padano Cheese

Parma Ham is added after the bake to keep the balance, light & fresh

NAPOLETANA (VEGGIE) (2, 6, 12) 🌱

San Marzano Tomato Sauce, Fior di latte Mozzarella, Aubergine, Zucchini, Tomatoes, Red Onion, our farm Rocket & EVOO

CREATIONS

TRIPLE PEPPERONI (2, 6)

San Marzano Tomato Sauce, Fior di latte Mozzarella, Irish, Napoli & Calabrian Pepperoni and crushed Roast Garlic

HAM & FRESH PINEAPPLE (2, 6)

San Marzano Tomato Sauce, Fior di latte Mozzarella

HAM & MUSHROOM (2, 6)

San Marzano Tomato Sauce, Fior di latte Mozzarella, Cooked Italian Ham, Mushrooms & EVOO

IL PREFERITO DELLO CHEF (2, 6, 12)

San Marzano Tomato Sauce, Fior di latte Mozzarella, Crispy Pancetta & Caramelised Red Onion

FUNGHI E SALSICCIA (2, 6) **NEW**

Mushroom base, Fior di latte Mozzarella, Wild Mushroom, our homemade Pork Sausages, our farm Rocket & Burrata

MORTADELLA E PISTACCHIO (2, 6, 11) **NEW**

Fior di latte Mortadella, Pistachio, Stracciatella Cheese, Olive Oil

FICHI NERI E PANCETTA (2, 6) **NEW**

Fior di latte Mozzarella, Black Fig, Smoked Pancetta, Hot Honey

Fiery Favourites

VENTRICINA E BURRATA & HOT HONEY (2, 6) 🌶️

San Marzano Tomato Sauce, Fior di latte Mozzarella, Spicy Ventricina, Soft Milky Cheese & Fresh Basil

SPICY GORGONZOLA (2, 6) 🌶️🌶️

San Marzano Tomato Sauce, Fior di latte Mozzarella, Gorgonzola Cheese, 'Nduja, Parmesan, Hot Honey & Basil

INFERNO APERTO (2, 6) 🌶️🌶️🌶️

Fior di latte Mozzarella, Scamorza Affumicata Cheese, 'Nduja, Habanero Marmalade

Gluten Free Base Available On Request

DIPS / 1.5

🌶️ HOT HONEY

🌶️ CHILLI & HONEY AIOLI

ROAST GARLIC AIOLI

🌶️🌶️ 'NDUJA AIOLI

BASIL PESTO AIOLI

🌶️🌶️🌶️ HABANERO MARMALADE



SNACKS

SELECTION OF MARINATED OLIVES (2)

with Homemade Focaccia (Italian Flat Bread)

FOCACCIA AND DIP (2)

GARLIC BREAD (2)

GARLIC BREAD AND CHEESE (2, 6)

SMALL PLATES

CALAMARI FRITTI (4, 6, 13, 14)

Fried Calamari with Chilli, Lime, Coriander, Butter, Citrus Aioli

PESTO ARANCINI (1, 2, 3, 6, 11)

Fried Rice Ball with Basil Pesto & Fior di latte Mozzarella, served on Arrabbiata Sauce & grated Grana Padano Cheese

PRAWN ARANCINI (1, 2, 3, 6, 11)

Fried Rice Ball with Prawn & Creamy Filling, served on Prawn Shell Bisque Sauce

CRAB CROQUETTES (1, 2, 3, 6, 13)

Golden Fried Crab & Potato Croquettes with Fresh Herbs, Crispy Rocket and Citrus Aioli

BURRATA & PARMA HAM SALAD (2, 6, 12)

Cured Italian Ham, Soft Milky Cheese & Focaccia

BRUSCHETTA (2)

Homemade toasted Sourdough topped with fresh Tomatoes and Basil Pesto

CHICKEN CAESAR SALAD (2, 3, 4, 6, 12)

Our farm Baby Gem Lettuce, tossed in our creamy House Dressing with crunchy Croutons, grated Grana Padano Cheese & crispy Pancetta

GOAT CHEESE SALAD (2, 3, 6, 11, 12)

Our farm Mix Lettuce, Orange Segments, Caramelised Red Onions, Roasted Walnuts, Goat's Cheese, Raspberry Vinaigrette

PASTAS

MARINARA BUFALA (1, 2, 3, 6)

Homemade Tagliatelle in Tomato Sauce with Buffalo Mozzarella

GORGONZOLA E POLLO (2, 3, 6, 11)

Homemade Tagliatelle in Creamy Gorgonzola Cheese Sauce with Herbed Chicken & Pistachio

GAMBERI (1, 2, 3, 5, 6, 13)

Homemade Tagliatelle in creamy Prawn Shell Bisque Sauce, sautéed Prawns, Cherry Tomatoes & Green Vegetable

AMATRICIANA (1, 2, 6, 12)

Homemade Linguine in White Wine Tomato Sauce with Guanciale (Italian Cured Pork Jowl) & Pecorino Romano

CARBONARA VERA (2, 3, 6)

Homemade Linguine in Egg Yolk Creamy Sauce with Guanciale (Italian Cured Pork Jowl) & Pecorino Romano

LASAGNA BOLOGNESE (2, 6)

Served with Homemade Focaccia and our farm mix Leaves

BURGERS

HAMBURGER INFERNO (2, 3, 6) 🌶️🌶️

Juicy Beef Patty in a toasted homemade Brioche Bun with smoked Scamorza Cheese (smoked Mozzarella), our farm Lettuce, Tomato & Rocket, Habanero Marmalade and Mayo, served with Fries and Side Salad

HAMBURGER DELLA CASA (2, 3, 6)

Juicy Beef Patty in a toasted homemade Brioche Bun with smoked Scamorza Cheese (smoked Mozzarella), our farm Lettuce, Tomato & Rocket, Red Onion Marmalade and Mayo, served with Fries and Side Salad



ANTIPASTO PLATTER

(1, 2, 6, 11)

A selection of Cheeses and Meats with Pear Chutney, Dried Fruits, a selection of Nuts, served with Crackers and Focaccia