

The Fox Pizzas

Our pizzas are lovingly crafted using slow fermented dough by our artisan Sicilian pizza chef Cristian. Originally from Sicily, he trained under a pizza master in Altofonte for 5 years, learning the dedicated art of creating authentic Italian pizzas. Every pizza is handmade using only the very best ingredients including local buffalo mozzarella from Laverstoke Park Farm and San Manzano tomatoes.

Nibbles & From The Oven

Garlic Bread Teglia (Baked In Tray) (*Vg)	£7
Typical Italian Street Food - Baked With The Best Olive Oil - Topped With Tomatoes	
With Mozzarella	£2
Deluxe Garlic Bread	£10
Our Traditional Garlic Bread - Topped With Tomato Sauce - Prosciutto Crudo - Cold Buffalo Mozzarella - Oregano	
Cerignola Olives (Vg)(Gf)	£6
Traditional Italian Olives - Mild And Fruity Flavour	
Sourdough Bruschetta (vg)	£8
Isle Of Wight Tomatoes - Mint - Puglia Extra Virgin Olive Oil	
Sourdough Crostino	£10
Buffalo Mozzarella - Prosciutto Crudo - Oregano - Puglia Extra Virgin Olive Oil	

Side Salads

Rocket & Parmesan	£7
Caprese	£8
Tomato - Mozzarella - Basil - Olive Oil	
Add Burrata	£6

Pizzas

Margherita (v)	£11
Pomodoro - Buffalo Mozzarella - Parmesan - Basil	
Napoli	£13
Pomodoro - Buffalo Mozzarella - Anchovies - Olives - Capers	
Dulce Piccante	£14
Pomodoro - Buffalo Mozzarella - Nduja - Local Rosary Goats Cheese - Local Honey - Parsley	
Verde (Green) (*Vg)(N)	£13
Vegan Basil Pesto - Buffalo Mozzarella - Red Onion - Grilled Courgette - Vine Tomatoes	
FUOCO (Fire)	£14
Pomodoro - Buffalo Mozzarella - Red Chillies - Pepperoni	
Bianca (White) (v)	£14
Buffalo Mozzarella - Mushrooms - Hispi Cabbage - Fresh Summer Truffle	
Add Burrata	£6
Add Vegan Cheese	£2

Dips

Nduja Mayonnaise	£1
Sour Cream, Garlic & Chive	£1

Shoal Gelato Please Ask For Today's Flavours **£3/£5/£7**

Homemade Daily At Our Sister Restaurant Shoal Winchester. Churned With Local Milk From Hiltonbury Jerseys