

FOOD MENU



STARTERS

600 Crispy House Tenders **£7.50**

Hand breaded chicken breast strips with an unbeatable crunchy outer. Coated with garlic butter and grated parmesan. Choose from one of our signature mayo dips or chilli honey.

Mozzarella Sticks **£5.50**

Deep fried breaded mozzarella, served with a confit garlic mayo dip.

Arancini **£7.50**

Balls of risotto mixed with mozzarella, peas and tomato, in a panko breadcrumb and finished with grated parmesan. Served with a confit garlic mayo dip and small balsamic rocket salad.

Crunchy Fries **£3.95**

Crunchy Parmesan and Truffle Fries **£5.75**

Mac & Cheese Bites **£6.00**

Filled with creamy, cheesy macaroni noodles, the balls are coated in panko breadcrumbs and deep-fried to extra-crispy perfection. Served with confit garlic mayo dip.

Pizzetti Garlic Bread sharer OR Mini Calzones **£6.85**

ANTIPASTI DEAL FOR 2 **£19.95**

Any choice of two starters + choice of two drinks (Wine or any Bottled / Draught Beer)

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order

PIZZA



THE CLASSICS

Margherita

£12.00

Tomato base, grana padano, fresh basil, fior di latte cheese, olive oil.
Ask for no grana padano for (V)

Pepperoni

£12.50

Tomato base, grana padano, fior di latte cheese, pepperoni. Optional chilli honey

Marinara & Olives



£11.00

Tomato base, sliced garlic, oregano, fresh basil, olives, olive oil (VE)

Garlic Bread Special

£11.00

Garlic butter base, grana padano, fresh basil, fior di latte cheese, basil & spinach pesto. Ask for no grana padano for (V)

Italian Deli

£12.50

Tomato base, Salami Napoli, kalamata olives, parmesan shavings,
XV olive oil.

Ham & Truffle Mushroom

£13.00

Tomato base, grana padano, fior di latte cheese, slow cooked
ham, mushrooms, truffle oil, oregano

600° SIGNATURES

Veg Special

£13.00

Tomato base, grana padano, fresh basil, fior di latte cheese, red onion,
mushrooms, peppers, cherry tomatoes, basil & spinach pesto, beetroot puree,
garlic oil. Ask for no grana padano for (V)

Vegan Special



£13.00

Tomato base, fresh basil, vegan cheese, red onion, mushrooms, peppers, cherry
tomatoes, basil & spinach pesto, beetroot puree, garlic oil (VE)

Cherry Blossom Pesto



£13.00

Basil & spinach pesto base, vegan cheese, fresh basil, cherry tomatoes,
red onion, garlic oil

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order

Pizza Diavola  **£13.50**

Tomato base, grana padano, fior di latte cheese, fennel salami, nduja, fresh chilli

Toscana **£13.00**

Garlic butter base, grana padano, fresh sage, fior di latte cheese, fennel sausage, fresh chilli

BBQ Feast of Meats **£13.50**

BBQ sauce base, grana padano, fior di latte cheese, salami, pepperoni, slow cooked ham. Optional peppers and/or red onions

Crazy Goat **£13.50**

Choose either tomato or garlic butter base, grana padano, fior di latte cheese, goats cheese, red onion, caramelised red onion, rocket, balsamic glaze. Ask for no grana padano for (V)

Carbonara Pizza **£12.50**

Garlic béchamel sauce base, grana padano, fior di latte cheese, crispy pancetta, cracked black pepper, egg yolk drizzle

Frutti Di Mare **£14.00**

Garlic butter base, grana padano, fresh basil, fior di latte cheese, red onion, cherry tomatoes, flaked tuna, king prawns
(Optional: Anchovies +£1.00)

Ranch Chicken (Garlic butter or Tomato base) **£13.50**

Marinated buffalo chicken, fior di latte cheese, red onion, finished with a ranch sauce and grana padano cheese

PIZZA BIANCA RANGE

Garlic butter base, grana padano, fior di latte cheese topped with your choice of:

Nduja & Hot Honey **£12.50**

Pomodoro Tomato Sauce & Oregano **£12.50**

Marinated Mushrooms & Truffle **£12.50**

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order

PIZZA DIPS

Confit Garlic Mayo*	£1.50
Truffle Mayo*	£1.50
Chilli Honey OR Spicy Mayo	£1.50

*Can be made Vegan please speak to a member of staff about this change when ordering

DESSERTS

Cheesecake of the Week	£4.25
-------------------------------	--------------

Made in-house. Please ask a member of staff for more information or check specials board

Tiramisu	£4.25
-----------------	--------------

Signature 600 Degrees coffee-soaked ladyfingers, creamy mascarpone filling, and a dusting of cocoa powder

Lemon Cannoli (GF)	£4.25
---------------------------	--------------

Lemon Ricotta cream piped into a crunchy nut covered shell

Salted Caramel Cannoli (GF)	£4.25
------------------------------------	--------------

Salted caramel ricotta cream piped into a crunchy nut covered shell

Pizzetti De Nata	£5.85
-------------------------	--------------

Caramalized custard base, chocolate flakes, finished with icing sugar and cinnamon...you'll be very surprised!

GELATO

2 large Scoops of Italian flavoured ice cream (SPECIALS SOMETIMES AVAILABLE, PLEASE ASK A MEMBER OF THE TEAM)

Pistachio Gelato	£3.25
-------------------------	--------------

Chocolate Gelato	£3.25
-------------------------	--------------

Strawberry Gelato	£3.25
--------------------------	--------------

Vanilla	£3.25
----------------	--------------

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order

KIDS MENU

MAIN - DESSERT - DRINK

£12

MAINS

Pepperoni

Tomato base, grana padano, fior di latte cheese, pepperoni

Margherita

Tomato base, grana padano, fresh basil, fior di latte cheese, olive oil

Garlic Bread

Garlic butter base, grana padano, fior di latte cheese

600 Cheesy Hot Dog (Add Fries for £2.85)

Jumbo Hot Dog encased in 600 Signature Dough, topped with ketchup, melted cheese and mustard & onion (optional)

DESSERT

Chocolate Ice Cream

Pistachio Ice Cream

Strawberry Ice Cream

DRINK

J20 or Lemonade

Coca Cola

Coke Zero

San Pellegrino Sparkling

Blood Orange / Lemon



FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order

SOFT DRINKS

San Pellegrino Sparkling	£2.45
Blood Orange / Lemon	
Coca Cola	£2.45
Coke Zero	£2.45
J20	£2.85
Orange / Blackcurrant	
Still Water	£3.50
Sparkling Water	£3.50
Lemonade	£2.45

BEERS

Menabrea Draught 4.8% ABV	Pint	£4.80
Citrus, bitter tones and floral, fruity undertones giving a consistent and refined flavour.	Half	£2.80
Menabrea Amber 5.0% ABV	330ml	£3.20
Peroni Red 4.7% ABV	330ml	£3.50
Ichnusa Non-Filtrata 5% ABV	330ml	£3.85
Alcohol-Free Italian 0% ABV	330ml	£3.25
Craft Speciality Beers	FROM	£4.75

PLEASE SEE OUR SPECIALS BOARD OR ASK A MEMBER OF THE TEAM FOR DETAILS OF WHAT WE HAVE ON OFFER (LIMITED AVAILABILITY)

CIDER

Angioletti Secco 4.5% ABV	500ml	£4.75
Fine bubbles; aromas of fresh apple and white blossom are followed by intense, fresh flavours of orchard fruits, and a satisfying, clean, crisp aftertaste.		
Angioletti Rose 4.0% ABV	500ml	£4.75
Fine bubbles; delicate salmon-pink colour; aromas of fresh apple with hints of wild strawberries are followed by complex, refreshing flavours of orchard and forest fruits. The aftertaste is long, clean and fresh with a hint of creaminess.		

APERITIVO

Aperol Spritz	£6.85
Limoncello Spritz	£6.85
Hugo Spritz	£7.25
Negroni	£6.85

SPARKLING WINE

Italian Prosecco or Blush Prosecco 11% ABV

Bottle **£25.00** Glass **£8.25**

Cavicchioli Pignoletto Modena Spumante 11% ABV

Bottle **£21.99** Glass **£7.80**

Pale straw yellow colour, it has aromas of ripe pear, white peach and jasmine. Delicate and aromatic with creamy bubbles and a refreshing finish.

RED WINE

House Red

Bottle **£20.00** 175ml **£6.00** 250ml **£7.50**

Zensa Primitivo IGP Puglia Organic 13.5% ABV

Bottle **£24.50** 175ml **£6.70** 250ml **£8.60**

Boasts a gorgeously deep ruby-red hue with bold flavours of ripe black cherries and plums elegantly intertwined with hints of spice and liquorice. Primitivo grape variety from the Puglia region, similar to Zinfandel.

Ogni Quattro Montepulciano d'Abruzzo 15% ABV

Bottle **£28.00** 175ml **£7.30** 250ml **£9.60**

Exclusive features of Montepulciano d'Abruzzo has an intense deep red colour with violet hints, a complex aroma of spice and vanilla, dark berries, and acidity. The tannins are clear yet delicate, and pleasantly structured. Montepulciano grape variety from the Abruzzo region, similar to Chianti.

WHITE WINE/ BLUSH

Zensa Fiano IGP Salento Organic 13% ABV

Bottle **£25.00** 175ml **£7.20** 250ml **£8.85**

The wine is straw yellow in colour and displays delicate aromas of lemon-lime, peach, almonds and honeysuckle. The palate is crisp and refreshing. Fiano grape, variety from the Campania region, similar to Chardonnay.

Pinot Grigio 12% ABV

Bottle **£22.00** 175ml **£6.45** 250ml **£8.45**

Pinot Grigio is a light, crisp white wine with pale straw colour. It offers fresh aromas of green apple, pear, and citrus.

Pinot Grigio Blush 12% ABV

Bottle **£22.00** 175ml **£6.45** 250ml **£8.45**

Pinot Grigio is a light, crisp white wine with pale straw color. It offers fresh aromas of green apple, pear, and citrus, with a clean, refreshing finish and subtle mineral notes.