

APERITIVO

XL Sicilian nocellara olives

Served with olive oil & fennel taralli crackers

Fonzies (Italy's favourite crisps)

Aperol Spritz 8.95

Pilgrims Spritz

Camden Hells pint 6.25

Classic Negroni

7.5

8.95

TOPOFTHE

1. Italian roasted ham 3.5

2. Mushrooms 3

3. Nduja / Vduja 3.5

4. Rocket 2.5

5. Mozzarella 3.5

6. Artichoke hearts 3

7. Anchovies 3

8. Burrata 3.5

9. Olives 2.5

10. Pepperoni 3.5



CRUST DIPPERS

1.5 each / any three for 4

Pesto

Nduja

Truffle

Garlic & herb

Prosciuttonnaise



Opizzapilgrims PIZZA PILGRIMS = 1



The style of this menu is tribute to the great Pasquale De Stefano, who we came across on our pilgrimage through Italy (on an 18mph Piaggio Ape van) back in 2013. Best known as 'The Number Man', he is famous across Naples for handpainting bold signs for the city's many market stalls. We got to spend time with him & design this menu together.

THE TRINITY OF MARGHERITAS

MARGHERİTA (Available vg)

Tomato, fior di latte mozzarella, basil, Parmesan, olive oil.

MARGHERİTA EXTRA

Our margherita taken up a notch with fresh buffalo mozzarella.



12.75

MARGHERITA EXTRA-EXTRA (Available vg)

14.25

The ultimate margherita with datterini tomatoes, creamy burrata & our fresh basil pesto. Finished with extra virgin olive oil.

SMOKY AUBERGINE PARM

11.95

Char-grilled aubergines, tomato, smoked mozzarella & basil, topped with Parmesan breadcrumbs.

NDUJA (Available vg)



12.95

Spicy & meaty Calabrian sausage that melts onto a margherita.

MUSHROOM & TRUFFLE



A truffle ricotta base with mozzarella, sautéed mushrooms & Parmesan.

THE 8 CHEESE

12.95

Twice as good as a 4 cheese: 1. Ricotta 2. Buffalo mozzarella 3. Fior di latte mozzarella 4. Gorgonzola 5. Parmesan 6. Provola 7. Pecorino 8. Burrata. Finished with smoked chilli jam.

YOU'VE GOT MAIALE

15.25

One for the meat lovers. A tomato base with prosciutto cotto, nduja, salsiccia & pepperoni. Finished with burrata, red onions & a balsamic glaze.

NEAPOLITAN



FIORENTINA

11.5

12.95

Creamed spinach, fior di latte mozzarella, Parmesan, egg yolk & crispy onions.

PIZZ& LOVE

A vegan celebration of Italian veggies with wild broccoli, mushrooms, red onions, artichokes, olives & vegan pesto.

CARBONARA

13.95

Crispy guanciale bacon, Pecorino Romano, black pepper, al dente spaghetti, egg yolk & mozzarella.

AMERICANA

12.5

A Napoli classic & our pizza chefs' favourite: creamy mozzarella base topped with hot dog sausages & french fries.

SALSICCIA E FRIARIELLI

13.25

Italian roasted sausage with wild broccoletti on an olive oil base with smoked mozzarella & fresh chilli.

GVEST PIZZA

Every month we develop a pizza with the team at our Pizza Academy in Camden to bring you something new & delicious. Ask the team or check the postcard on your table to find out more about this month's guest.

same price

SIDES AND SALADS

Cacio e pepe balls

5.5

Crispy spaghetti balls made with pecorino cheese & black pepper.

Smoked mozzarella bites

Rolled in a light breadcrumb & fried to cheese-pull perfection. Served with smoked chilli jam.

Artichokes fritti

Fried in a crispy panko crust with garlic & herb dip.

Fritto misto

12.95

A mix of everything above, with a selection of dips.

Puglian burrata

With basil pesto & a freshly baked jumbo grissini.

Garlic flatbread sharer

Garlic & herb oil with fresh mozzarella.

Rocket Salad

With Parmesan shavings & balsamic glaze.

'Schiaffo' pickled cucumber salad Tangy & crunchy smacked cucumber salad

with our fiery La Bomba chilli oil.

mozzarella? Switch it out for our plant-based burrata, on us!

> Halal pepperoni & halal mozzarella available - just ask to switch it out

